

# ALKIMISTA

KULINÁRIS MŰHELY



May 14-15-16 | 21-22-23

## **Red, White, Green —** Strawberry, Elderflower, Asparagus...

At the seasonal threshold between spring and the fertile summer, May marks the arrival of the first harvests from the soil. It is the month of fleeting, beloved ingredients at their peak.

We present the emblematic young produce of the region's spring gardens: local lamb, new kohlrabi, medicinal herbs and green shoots, strawberries, and the beloved asparagus of the sandy plains.

Into the glasses we pour pure, organic wines and raise a toast to one of the most romantic seasons of the year.

## MENU

- A bite-sized welcome: duck liver, hazelnut, paprika
- Mangalica ham, buckwheat bread, strawberry salad
- The spring "healing green juice": parsley and nettle soup, chamomile foam, rye crisp
- Green asparagus, egg, nest...
- New kohlrabi, ewe's milk, mint, green tea lamb ravioli – vegetable stew rehabilitation #4
- Lamb and Bouquet from the Garden: breaded lamb loin, green almond, medicinal herb bouquet
- Sorrel sorbet, fresh soft ewe's cheese, acacia honey
- Strawberry (fresh and semi-dried), hungarian sour cream/ "tejföl", elderflower

**In the glasses** • Wines: Meinklang -Prosa | Szijjártó Előd- Sauvignon blanc | Világi-Zöldvelteleni | Bott Frigyes -Muzsla

Non-alcoholic pairing: Pure strawberry juice | Lemongraas & elderflower cordial | Green apple & basil juice | Acacia & chamomile "spritz"