

RESERVATION  
+36 20 373 0630  
katko.krisztina@gmail.com  
www.alkimistaszeged.hu

**ALKIMISTA**  
KULINÁRIS MŰHELY

Kelemen Str. 2., SZEGED 6720

## SUMMER SEASON – Dinner Calendar

We roam freely on our own land this summer, and the space keeps expanding. In May, we still gaze at the small garden from the kitchen window; during the long days of June, we wander through the fields and orchards; and at the summer solstice, we light a fire. July belongs to the golden grain fields and the harvest, but this month also brings the summer's red peppers and Kadarka grapes. In August, we settle back comfortably in the shade to enjoy a spritzer and celebrate the new bread.

This summer of ours also takes us back to culinary memories: to the increasingly valued local ingredients, the cooking methods of the flat riverlands, the knowledge of the herbalists, the carefree nature of vacation, and the honest world of raspberry syrups, salami ends, paprika-spiced fish, pickled cucumbers, and honey breads.

Across six grand menus, we pay homage to the work of our hands, and nearly fifty dishes will demonstrate just how delicious the Great Flatlands can be!



### Summer season

# DINNER CALENDAR

**2026. May 14 – August 29**

---

• **May 14–15–16 | 21–22–23.**

*May – Asparagus, Strawberries, Elderflowers.*

This month belongs to the first crops that spring from the earth, close to the soil, and to those that bear umbrella-shaped flowers, accompanied by joyful clichés like sunshine, clouds of elderflowers, and green picnics. In eight installments, a lighthearted look at the herb garden, featuring strawberries from Zsombó, asparagus from Ásotthalom, and lamb from Balástya. We'll make sorbet from fresh sorrel, soft cheese from sheep's milk, and a savory vegetable stew from kohlrabi.

• **May 28–29–30 and June 4–5–6.**

*Pentecost – Bouquets, roses, doves.*

Pentecost marks a seasonal boundary, a turning point, and a celebration. We witness the breaking of green branches and the first stone fruits; this is when we catch young chicks and choose our own Pentecost king. We'll talk about privileges, ironing with flower water, rich symbols, healing dove soup, and rosemary bouquets. The menu offers a presentation of traditional festive customs in keeping with the spirit of the times.

• **June 11–12–13 | 18–19–20 | 25–26–27.**

*THE SOLSTICE – Hayfields, beehives, nests.*

In the month of St. John, cherries on the branches, magic in the fire, and the small alchemy of the southern fields on our plates. Honey-scented flowers, fresh hay and clover, salt marsh chamomile and fragrant chanterelles, veal, gooseberry sauce, straw potatoes, linden honey buttered bread, and bird's milk provide a sense of security. This menu is like lying in a lush, blooming meadow, watching the clouds drift over the Great Plain, then setting off barefoot into summer... The summer solstice is accompanied by brilliant orange wines, crisp Pet-nats, and cool herbal teas.

• **July 2–3–4 | 9–10–11 | 16–17–18.**

*THE HARVEST MENU – Sheaves, laurels, apricots.*

It is said that if the wheat ripens by St. John's Day, we will harvest in three weeks... Today we follow the old calendar less closely, but it is fitting to pay our respects to the arduous work of days gone by. We'll cook a modern take on the reapers' old menu, talk about pocket knife culture and the significance of the knapsack, and serve cornmeal porridge with cracklings, wheat flowers, and warm small loaves, bacon and reaper's soup, stuffed white cabbage, curdled milk, linen bags, fried apricots, yellow curd cheese, and a little laurel ice cream. In the glasses: chamomile kvass, princess flower, kövidinka, ezerjő, and Szeged water from the Anna Well. It's worth bringing your own pocket knife!

• **July 23–24–25 | 30–31 and August 6–7–8.**

*THE LITTLE RED ONE – Raspberry, rose, paprika*

A delightful little study of regional summer delicacies, using old-fashioned techniques, because red is what brings us together! Whether superficially or not, Hungarian cuisine is often identified with the ingredients that grow in this region. Here lies the legacy of paprika mills, Pick salami, wild roses, the old Kadarka vines of the southern region, goulash, cherry pit oils, grilled carp, and pure sour cherry soups. There will also be modern accompaniments, such as fermented rose granita and smoked caviar toast...

• **August 13–14–15 | 20–21–22 | 27–28–29.**

*THE NOSTALGIC DINER VIBE –*

*Mangalica pork, pancakes, sourdough bread.*

Nostalgia and trust. An exercise in style exploring what to do with the small eatery's favorites. A full "comfort food" menu to close out the summer, featuring familiar dishes with a technical twist. This menu includes grape leaf dolma, fried Mangalica pork, white peach compote, sourdough cucumber soup, and cottage cheese pancakes, but we'll also be serving bacon and bread with fresh bread. The glasses are filled with Rieslings, spritzers, light summer beer, and acacia syrup.