

ALKIMISTA

KULINÁRIS MŰHELY



MENU

July 2-3-4 | 9-10-11 | 16-17-18

THE HARVEST MENU – Haystacks, Laurels & Apricots

It was once believed that if the wheat bent on St. John's Day, the harvest would begin three weeks later...

The most rustic culinary interpretation of summer arrives as we revisit the traditional meals of Hungarian harvesters. Alongside authentic techniques and heritage recipes, the menu presents refined contemporary interpretations.

Stories of harvest hands, field captains, travelling work brigades, shared labour and the strength of rural communities accompany each course—echoes of a time whose customs left a lasting mark on Hungary's culinary heritage.

Bringing your own pocket knife is encouraged.

- **The Satchel**

Marinated pearl onions • Mangalica bacon • Country bread

- **Daybreak Bite**

Summer sweet stuffed cabbage • Summer savory • Buttermilk • Dill blossoms

- **The Mid-Morning Snack**

Charcoal-grilled polenta • Sweet corn espuma • Fresh salted gomolya cheese • Lovage powder

- **High Noon**

The Reaper's Soup (served in earthenware)

Traditional fermented bran soup • Smoked potato dumpling • Bay leaf • Toasted bread crust

- **The Main Course**

Slow-roasted pork belly cooked on straw • Ember-roasted potatoes • Sauerkraut • Elderflower honey • Coriander seed jus

- **The Cooler**

Meadow ice pop • Wheatgrass • Alfalfa • Wild flowers

- **The Rest Stop** – Honeycomb

Cold cottage cheese dumpling • Lemon verbena cottage cheese mousse • Crispy brioche crumbs • Roasted apricot and apricot kernel oil • Bay leaf ice cream

In the glasses • **Wines:** Budaprés - "komlós" Cider | Maurer Oszkár - Szerémi Zöld | Sziegl - Jónás | Bott Frigyes - Hárslevelű • **Non-Alcoholic Pairing:** Apple soda | Green apple & gooseberry pressed juice | Dandelion kvass | Chamomile, acacia honey & elderflower vinegar infusion

All water served with the Harvest Menu comes from the historic Anna Spring in the heart of Szeged.