

ALKIMISTA

KULINÁRIS MŰHELY



August 13-14-15 | 20-21-22 | 27-28-29

Nostalgia – Mangalica, Pancakes & Leavens

Nostalgia and trust — a style exercise exploring what can be done with the beloved classics of traditional small bistros.

This is neither retro, nor fine dining, nor culinary spectacle, but rather elevated comfort food built on familiar dishes through refined technique.

The August table celebrates the sadly disappearing world of the small Hungarian bistro, rich culinary layers, new bread, and wines true to their era.

Original minimalism arrives in the voice of the Alchemist.

MENU

- Crackling mousse with citrus verbena, thin veil of back fat, “elderflower capers,” small bread roll made from new flour
- Late summer sweetness: boiled corn, corn cream, butter sauce, summer savory
- Late summer sourness: sourdough cucumber soup, dill, roast-juice toast, stuffed grape leaf
- The little red classic saying goodbye: Hortobágy-style pancake, sour cream, Szeged paprika seed oil
- Pantry refreshment: chilled strawberry preserve with basil, fresh tomato water
- Safe comfort: breaded Mangalica pork neck in sweet bread crumbs, buttery mashed potatoes with coriander seeds, summer apple in elderflower vinegar — sour “raw compote”
- Memory from the fields: lavender honey, chamomile ferment, goat cheese ice cream, crispy honey wafer
- An old familiar favorite: cottage cheese pancake, cane molasses caramel, pickled apricot & thyme sorbet, white starflower

In the glasses • Wines: Sziegl - Kövidinka | Bökő Dávid - “Sárga” - sárgamuskotály | Lelovits - Siller | Szászi - cserszegi “orangewine”

Non-alcoholic: Homemade lemonade | Chamomile & calendula iced summer tea | Pure raspberry juice with soda | “Hydromel” – fermented acacia honey beverage

The menu is subject to change depending on the availability of seasonal, fresh ingredients.