

ALKIMISTA

KULINÁRIS MŰHELY



MENU

July 23-24-25 | 30-31 & Aug. 1. | 6-7-8.

THE LITTLE RED — Raspberry, Rose & Paprika

The summer heat is burning, and our southern, paprika-red hearts beat with greater intensity.

The Contemporary Little Red has arrived: a celebration of regional summer treasures, ancient techniques, and thought-provoking questions.

Whether fairly or superficially, Hungarian cuisine is often identified through the ingredients that grow in this land. This is where the heritage of paprika mills lives, along with Pick salami, wild roses, traditional pörkölt, and the pure simplicity of sour cherry soup.

But how does this language of flavours speak in 2026? And does the colour red still have the power to connect us?

Summer Bread Moments

- Tomato, honey, sea salt, butter, and a ring of kifli (Hungarian crescent roll)
- “Thank You, Pick!” — the salami sandwich reimagined: Pick tartare, warm bread, quail egg, pickled flowers

Warm Duck Liver in roasted pepper and raspberry jus

Eternity on the Tablecloth — Chef’s and winemaker’s interpretation of fruit soups — toasted semolina espuma with cold-dripped sour cherry & tarragon soup, paired with Bökő Tihanyi Zweigelt from the shores of Lake Balaton

VSRP — Vegetable Stew Rehabilitation Program — Episode 7
Summer green beans and their companions: paprika, tomato, climbing rose, sour cream, and crispy bread crust

Veal Paprikash + Sheep Cottage Cheese Dumplings – but what does it really look like?

Pre-Dessert — Raspberry, dill, goat cheese

“My Sweet Rose” — Scorched and pressed almond, fleur de sel, oat biscuit, oat milk “cappuccino” with rose powder

In the glasses • Meinklang - Prosa | Lelovits, Siller | Maurer, Crazy Lúd vörös | Bökő, tihanyi zweigelt • Non-alcoholic: Redcurrant spritz | Raspberry infusion | Linden blossom & sencha tea | Juniper and mulberry “tonic”

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