

DINNER CALENDAR

2026 autumn season

THE SEASON OF SLOWING TIME. We are in the season of lengthening shadows and quietening gardens, where the most precious ingredient is slowly passing time. Across five major menus, we show how we work together with this time, and how natural ripening becomes concentrated culinary energy.

Compotes, dried fruits, flavours extracted through fermentation, salting and dry cold, herbal teas, hot soups, fibres softened by slow heat, long-aged cheeses, and the seeds and oils of stone fruits all arrive — accompanied by a touch of aromatic smoke.

In September, the taste of the summer sea is still with us; in October, yellows and deep burgundies arrive from kitchen and vineyard gardens; in November, we take one last great walk through the countryside, with a Martinmas celebration along the way!

The Alkimista KISLABOR programmes also continue: a joyful four-hands dinner with a guest chef, a dedicated dessert degustation, and a shared long-table evening with a wonderful winemaker.



2026 Autumn season

September 17 – November 28.

• September 17-18-19 | 24-25-26

Sea, smoke, paprika

We pour salt water onto the land, cooking seafood ingredients with local techniques — and discover whether paprikás potatoes really like mussels...

• October 1-2-3

Joyful autumn four-hands dinner – with a guest chef

We continue mixing styles and worlds, with energies that add up: our Budapest super-chef friend András Sipos opens October with us! We bring the Great Plain; he brings the Spanish sea — corn, buttermilk, coconut, rice, tiny prawns and hay-baked mussels, tiger's milk, churros, peanuts, local peach and fresh citrus from afar. In the glasses: cool natural wines and sparkling peach teas...

• October 8-9-10 | 15-16-17

Yellows from the kitchen garden...

Pear, duck, chamomile, marigold, corn and the chicken raised on it: we look around the autumn kitchen garden. We open the pickles and bring in the last yellow flower petals, watching the light catch on duck liver and pear honey. We continue our vegetable-stew rehabilitation programme, with crispy cabbage noodles and coriander-seed ice cream. Into the glasses we pour light from chamomile, yellow rose, Muscat and Traminer.

• October 22-23-24 | 29-30-31

A burgundy-toned look at the estate

Time slows, the tones deepen, and we leave the kitchen garden to picnic among resting vineyards and orchards. We cook bacon over an open fire, with pressed almond, wild mushrooms in walnut sauce, plum cream, brown-butter and black-elderberry brioche, and a little smoked ice cream. In the glasses: natural Blaufränkisch and Kadarka from our terroir neighbours.

• November 5-6-7 • Martinmas warm-up

Feathers, wings, new wines – from Mór this time!

A culinary parade of waterfowl arrives as the agricultural year comes to an end and the annual reckoning begins, with modern interpretations of festive feasts and rustic roast stalls. There will be chilled goose-fat foam and warm cabbage bread, roast jus, barley and red cabbage, orange duck sausage, crackling, caramel and crisp wines from Mór! On November 7, One Table evening: winemaker Kriszta Csetvei joins us for dinner at one large table, alongside her own bottles!

• November 12-13-14 | 19-20-21 | 26-27-28

Walnuts, quinces, chestnuts – a late-autumn walk in the countryside

Before winter silence settles in, the last freshly gathered treasures become the menu. There is the emblematic walnut soup, raisin notes, caramelised onions, roasted roots, venison, duck liver, quince, rosehip and roasted chestnut — the essence of the month. Into the glasses we pour dried white mulberry leaf, roasted apple tea and full-bodied amber, deep orange-white wines.