

ALKIMISTA

KULINÁRIS MŰHELY



October 1-2-3

COOKING FOR FUN

Fall Four-Handed – with a Guest Chef

We're teaming up with a dear professional friend – András Sipos is coming to join us, and we're bringing a little salt water to the mainland! We'll be bringing the culinary philosophies of the Great Plain and the Iberian Peninsula—two distinct yet in many ways related traditions—to the table!

If you love this world and want to join us in the mix, expect an improvisational program, because we don't want to over-structure these evenings: the very essence of cooking for joy is that the knowledge and curiosity of two chefs come together, giving birth to something neither of us would cook exactly the same way on our own. We're not presenting a Spanish–Hungarian dinner, but rather a series of dishes in which the boundaries gradually blur and two strong culinary traditions reveal their beautiful commonalities.

In our glasses now: cava and other Iberian delights :) !

MENU

Duck liver cream, orange chutney, toasted flatbread

Small fish baked whole, rice crackers, citrus, raspberries

Sashal ceviche: cilantro, fermented yuzu, green bell pepper

Scallops – grilled over hay, corn cream, scallop broth with lemongrass, paprika oil

Shrimp, rice, roasted tomatoes—juicy rice, broth made from shrimp shells, shrimp

Mangalica pork, embers, fall peppers, Mangalica pork cheek, jus, sult pepper—not chorizo, but Gyulai!

Peach, sesame, mandarin

Peanuts, churros, honeyed goat's milk whipped cream, salt flowers

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