ALKIMISTA
KULINÁRIS MŰHELY



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

Walnuts, Quinces and Chestnuts –
A Late Autumn Walk Through the Countryside

Before winter's stillness settles in, we take a walk around the estate, exploring the natural surroundings of the ingredients that inspire our cuisine. The last freshly gathered treasures mark the closing days of the autumn season.

On the table arrive our signature walnut soup, raisin notes, caramelised onions, the earthy flavours of roasted roots, venison, duck liver, tart quince, rosehip and smoke – the very essence of the month.

In our glasses: natural infusions – white mulberry juice, roasted apple tea, coriander seed and lemon balm – while our natural wines, made from Traminer, Ezerjó, Hárslevelű and Pinot Gris, offer rich and full-bodied sips.

MENU

- **Departure at Dawn** • Warm buckwheat bread, smoked tea butter, juniper ash, quince tea
- **The Frostbound Meadow** • Pheasant aspic, horseradish, frost
- **The Quiet Oxbow** • Wels catfish, green tea leaves, smoke, Jerusalem artichoke, chestnut
- **Picnic in the Abandoned Clearing** • (a summer memory) Nest, egg, wild mushrooms, wild thyme, roasted bacon skewer
- **The Path by the Old Grove** • White walnut cream soup
- **The Forest Trail** • Venison saddle, quince, duck liver sauce, forest leaf litter
- **The Hidden Hollow** • Hazelnut, mushrooms, raw chocolate, sea lavender
- **Finally Home** • Hot rosehip, praline ash, gingerbread, walnut ice cream

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