

KITCHENS



Bon appétit!

Our menu is inspired by the world's finest cuisines and chefs. Our inspiration comes both from spectacular restaurants and fascinating families. There are countless places where people take such an unusual approach to ingredients, traditions, recipes and presentation that it's always worth taking a closer look. That's exactly what we've been doing so far and we don't plan on giving up any time soon - regularly travelling across every continent to explore the most distant corners of the culinary world.

We've captured it all in pictures and on film so that we can share it with you, too.

But most importantly: these diverse insights have contributed to the creation of some very special recipes that you can only get at KITCHENS.

It's not only the top chefs in cosmopolitan hubs whose shoulders we're peeking over, it's also countryside grandmas and anybody else who has something special cooking, and that's because the fusion of old family recipes with unusual compositions by top chefs is what makes our menu what it is.

This is how the world tastes – and we hope it's a flavour you'll love.

KITCHENS GOES PORTUGAL

A visit to a cosy restaurant by the port in Peniche perfectly encapsulates KITCHENS trip to Portugal. An older gentleman welcomes us with a bashful look in his eyes. He only speaks Portuguese, but there is no mistaking his hospitable manner, which comes through loud and clear.

Hospitality, warmth, family. We encounter these ingredients wherever we go in Portugal. And besides all the delicacies we collect from the ocean and the rugged heartlands, we bring that feeling of being part of a family on to the plate. Venha connosco para Portugal!



5-course Portuguese meal

€79.00 per person

vegetarian €75.00 per person

Wine tour

€45.00 per person

MENU

SALADA VERDE

Green salad, lime

Green salad, straight from the market and on to the plate.

€12.00

COZINHA DO VOVÔ

Abalone, shallot, coriander

Peniche. In a restaurant by the port, on the day of the Carnation Revolution. The older gentleman welcomes us, disappears into the kitchen and then serves us a ONCE-IN-A-LIFETIME dish.

We offer this dish exclusively as part of the set menu.

AGRIÃO

Watercress, egg, mushrooms

A serendipitous discovery in the rural heartlands gifts us a magnificent dish that is prepared in no time at all. This starter interprets what originally began as a classic Portuguese omelette on five plates.

Igual mas diferente.

€15.00

OITO BRAÇOS

Octopus, vegetables, ragout, potato

Eight arms are the perfect figurative description for this main dish. The octopus speciality needs just 7 ingredients + 1 glass of fine wine.

€29.00

ÓLEO E LARANJA

Orange, olive oil, chocolate

To be famous for a day ...

€14.00

KITCHENS CLASSICS

COLD KÖTTBULLAR

Beef | Sour Cream | Berries | Whitefish Caviar

Not fried but charred, not hot but cold and served with raw berries instead of compote. This is our take on the classic Swedish meatball dish. Sweden 2021

€17.00

AJVAR

Sweet Pepper | Olive Oil | Goat Milk Yoghurt
Black Garlic

Ajvar, the 'ordinary man's caviar', is a sweet pepper condiment paste. This dish gives you the chance to take a closer look at the individual components. Istria 2021

€15.00

POUTINE

Potato | Bergkristall

THE classic street food and a must-try dish on every trip to Canada. Canada 2022

€16.00

FAGOTTINI BERGKRISTALL

Bergkristall | Brown Butter | Alpine Herbs

Our homemade pasta is actually stuffed with cheese. Cheese that we source directly from a producer in South Tyrol, who we met on our trip. The name 'Bergkristall' (mountain crystal) is derived from the protein crystals that form on the cheese during the 12-month maturing process in the Hochpustertal valley. *South Tyrol 2020*

€22.00

ENTRECOTE

Mushrooms | Dampfnudel | Jus

Entrecôte from Schleswig-Holstein meets fresh mushrooms and the South German speciality Dampfnudel. Absolutely delicious.

€32.00

CHAR 'BANGUS SISIG'

Fried char | Chilli | Calamansi | Rice

Char, paired with chilli and calamansi Anyone who has visited the Philippines will inevitably taste similarities to the national dish Bangus. *Asia 2019*

€28.00

PASTA ARRABBIATA

Pasta | Tomatoes | Shallots | Chilli

If you like your food spicy, you'll love this classic. The history of ARRABBIATA goes back to Rome in the 1950s, when it was considered 'chic' to eat spicy foods.

€20.00

3 prawns + €6.00

DESSERT

ÓLEO E LARANJA

Orange, olive oil, chocolate

To be famous for a day ...

€14.00

CHOCOLATE BANANA

Chocolate | Banana

We're capable of everything, apart from High German.
Classic baker's dessert from southern Germany, an homage to
bakery Kopp in Deißlingen.

€12.00

RED FRUIT JELLY

Berries | buttermilk | spruce

Here we have a regional-seasonal classic.

Old Country 2022

€13.00

Dear guests, if you suffer from allergies please inform
the serving staff. Our separate menu provides
information about the allergens contained in our dishes.