

KITCHENS



Góð matarlyst!

Our menu is inspired by the world's finest cuisines and chefs. It 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 - travelling across every continent to explore the most distant corners of the culinary world. We've captured it all on film so that we can share it with you, too.

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

We look over the shoulders of top chefs in cosmopolitan centres and local grandmothers alike - wherever they have something special in the pan or the oven, this combination of Granny's traditional recipe with the select compositions of top chefs is what forms the heart of our menu.

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

KITCHENS GOES ICELAND

Together with CANUSA, we had the honour to travel to Iceland in September. And why was it such an honour? Because this small island in the heart of the wide ocean has impressively proven that while you can aim for the mainland offers, sometimes it's far better to stick to your roots.

Is it true that you can only
get dried fish in Iceland? Of course not!

The shortage of resources that was part of Icelandic life for so long is well and truly a thing of the past, meaning you can find everything your tastebuds and heart could want on this island. While traditional cuisine formerly took inspiration from France, recent years have seen the country develop its own traditional eating culture, driven forward by its young inhabitants. Regional, sustainable, pure.

This journey too inspired us and we're now bringing Iceland to our plates, course by course - KITCHENS style.

JURTIR

Yoghurt | Chervil | Glasswort

When taking nature as a basis, all that's left for people to do is harvest. On steep slopes directly by the sea, there are plenty of fresh herbs to be found, their flavours marked by sea, salt and cold.

BISQUE

Shellfish | Mushroom | Ice Cream

You could be forgiven for thinking this dish a relic of the past. Here, the French past of Icelandic cuisine can be found on almost every menu in the country.

ELDUR

Pearl Barley | Lamb | Mountain Cheese

From the outside, a sad hostel, but as always, it's the people and emotions that bring the warmth. It tastes like a hug.

REYKUR

Skrei | Whey | Parsnips

We celebrate a "seasonal ending" on the Vestmannaeyjar.
An incredible meal, a bit of alcohol and fireworks.

AMMA

Skyr | White Chocolate | Berries

Natural beauty. The restaurant, the view, this dessert.
When everything is just perfect, we fall head over heels.



5-course Icelandic meal

€87.00 per person
vegetarian €79.00 per person

Wine tour

€38.00 per person

KITCHENS CLASSICS

STARTER AND ENTRÉE VEGGIE

JURTIR

Yoghurt | Chervil | Glasswort

When taking nature as a basis, all that's left for people to do is harvest. On steep slopes directly by the sea, there are plenty of fresh herbs to be found, their flavours marked by sea, salt and cold.

€14.00

AJVAR

Sweet peppers | Olive oil | Goat's milk yogurt | Black garlic

Ajvar, the 'ordinary man's caviar', is a sweet pepper condiment paste.

We take a closer look at the individual components with this one. *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

STARTER AND ENTRÉE

BISQUE

Shellfish | Mushroom | Ice Cream

You could be forgiven for thinking this dish a relic of the past. Here, the French past of Icelandic cuisine can be found on almost every menu in the country.

€17.00

ELDUR

Pearl Barley | Lamb | Mountain Cheese

From the outside, a sad hostel, but as always, it's the people and emotions that bring the warmth. It tastes like a hug.

€19.00

COLD KÖTTBULLAR

Beef | Sour Cream | Berries | Whitefish Caviar

Not fried but charred, not hot but cold, and raw berries instead of compote.

This is our take on the classic Swedish meatball dish. *Sweden 2021*

€17.00

KITCHENS CLASSICS

MAIN COURSE VEGGIE

REYKUR

Celery | Whey | Parsnips

We celebrate a seasonal ending on the Vestmannaeyjar.
An incredible meal, a bit of alcohol and fireworks.

€24.00

FAGOTTINI BERGKRISTALL

Bergkristall | Brown Butter | Alpine Herbs

Our homemade pasta is actually stuffed with cheese. Sourced 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

TARTUFI

Pasta | Truffle

Just ahead of the Slovenian border, we go on a quest and cook with the host in the family kitchen. Karlic Tartufi Istria 2021

€26.00

MAIN COURSE

REYKUR

Skrei | Whey | Parsnips

We celebrate a seasonal ending on the Vestmannaeyjar.
An incredible meal, a bit of alcohol and fireworks.

€29.00

OITO BRAÇOS

Octopus | Vegetables | Ragout | Potatoes

Eight arms are the perfect figurative description for this main dish.
The octopus speciality needs just 7 ingredients + 1 glass of fine wine. Portugal 2022

€29.00

ENTRECOTE

Mushrooms | Dampfnudel | Jus

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

€32.00

DESSERT

AMMA

Skyr | White Chocolate | Berries

Natural beauty. The restaurant, the view, this dessert.
When everything is just perfect, we fall head over heels.

€14.00

CHEESECAKE

Cream Cheese | Yuzu | Almond Biscuit

It has to be velvety soft. And of course, sumptuous.

€13.00

TIRAMISU

Coffee | Mascarpone | Chocolate

Trentino meets Berlin. A duet at eye level.

€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.