

# KITCHENS



## **Benvenuti, Benvenuti!**

Our menu is inspired by the world's finest cuisines and chefs.

This 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 on our regular travels across every continent to explore the most distant corners of the culinary world any time soon. We've captured it all on film so that we can share it with you, too.

**However, the most important thing is that these diverse insights have contributed to the creation of some very special recipes that you can only get at KITCHENS.**

On our travels, we peak over the shoulders of top chefs in cosmopolitan city centres as well as grandmothers out in the countryside; as long as they have something special bubbling on the hob or cooking in the oven, we're in there! After all, our menu is built on the fusion of grandma's traditional recipes with eye-catching compositions created by pre-eminent chefs.

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

# KITCHENS GOES TUSCANY

## Un complemento perfetto

Classic dishes made from local ingredients - rustic and down-to-earth.  
The birthplace of the Italian language, home of great Italian wines  
and the greenest olive oil in Italy.

Where the people work hard and traditions are scrupulously observed.  
A place of longing.

This journey also inspired us and we're now bringing  
Tuscany to your plates, course by course - KITCHENS style.

## NOTTI A FIRENZE

Puntarelle | Anchovies | Lingonberries

What began as a snack in a bar creates the perfect intro to the evening as the first course.

## RIBOLLITA

Beans | Olives | Ground pepper

Tradition is writ large and that means that this interpretation of the classic Tuscan  
stew is a must-have on our Tuscany menu.

## CAPPELETTI

Scamorza cheese | Bacon

If you think we only make spooky creations for Halloween, you'd be wrong! With Lucca you can  
also find that thin place between the worlds.

## PRANZO DA DARIO

Beef | Beetroot | Kale

We invite you and your team to dine with us and  
drink red wine out of plastic cups - you won't forget this experience in a hurry!

## COLAZIONE

Coffee | Pistachios | Cornetto

Makes a great start to your day in the morning and is also the perfect way to finish the evening.



5-course Tuscan meal

€87.00 per person

Vegetarian €79.00 per person

Wine tour

€38.00 per person

# KITCHENS CLASSICS

## STARTER AND ENTRÉE

### RIBOLLITA<sup>VEGI</sup>

Beans | Olives | Ground pepper

Tradition is writ large and that means that this interpretation of the classic Tuscan stew is a must-have on our Tuscany menu.

€15.00

### AJVAR<sup>VEGI</sup>

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

Ajvar, the 'poor man's caviar', is a sweet pepper condiment paste. In this dish, we take a closer look at the individual components. *Istria 2021*

€15.00

### POUTINE<sup>VEGI</sup>

Potato | Bergkristall

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

€16.00

### NOTTI A FIRENZE

Puntarelle | Anchovies | Lingonberries

What began as a snack in a bar creates the perfect intro to the evening as the first course.

€16.00

### 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

# KITCHENS CLASSICS

## MAIN COURSE

### PRANZO DA DARIO<sup>VEGI</sup>

Artichokes | Beetroot | Kale

We invite you and your team to dine with us and drink red wine out of plastic cups – you won't forget this experience in a hurry!

€29.00

### REYKUR<sup>VEGI</sup>

Celery | Whey | Parsnips

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

€24.00

### SARA'S PASTA PUTTANESCA<sup>VEGI</sup>

Olive | Salt Caper | Walnut | Raisin

Three generations to perfection. Trentino

€25.00

### PRANZO DA DARIO

Beef | Beetroot | Kale

We invite you and your team to dine with us and drink red wine out of plastic cups – you won't forget this experience in a hurry!

€33.00

### CAPPELLETTI

Scamorza cheese | Bacon

If you think we only make spooky creations for Halloween, you'd be wrong! With Lucca you can also find that thin place between the worlds.

€24.00

### REYKUR

Cod fish | Whey | Parsnips

We celebrate a seasonal ending on the Vestmannaeyjar.

An incredible meal, a bit of alcohol and fireworks. Iceland 2022

€29.00

### ENTRECOTE

Mushrooms | Dampfnudel | Jus

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

€32.00



# DESSERT

## COLAZIONE

Coffee | Pistachios | Cornetto

Makes a great start to your day in the morning and is also the perfect way to finish the evening.

€15.00

## JOYFUL ANTICIPATION

Cucumber | Green apple | White chocolate

Fresh ideas and the sense of eagerly awaiting spring and summer on a plate.

€13.00

## OPECO

Oats | Pears | Coconut

A slice of the South Seas and the tried-and-true.  
Our first vegan dessert deserves a lot of attention.

€13.00

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