

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

tomato | pine nuts | bread

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

TRIGLIA E LIMONE

Red Mullet | lemon | eggplant

Tradition is writ large and that means that this interpretation of the classic
fish dish from Livorno is a must-have on our Tuscany menu.

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.

PRANZO DA DARIO

beef | beetroot | Risotto

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!

CILIEGIA

cherry | almond | orange blossom

Dew on the orange blossoms, the gold of the morning hour.



5-course Tuscan meal

87,00 € per person

Vegetarian 79,00 € per person

Wine tour

38,00 € per person

STARTERS

BURRATA ^{VEGGI}

tomatoes from Altes Land | burrata | gremolata
16,00 €

BEEF TATAR

120g tenderloin | shallots | capers | pickles
egg yolk | wild herbs
18,00 €

GADO GADO SALAD ^{VEGGI *}

mixed salad | peanut-lime vinaigrette
sweet potato | soy egg
14,00 €

+ chicken satay skewers 8,00 €
+ tofu satay skewers 6,00 €

PEA CREAM SOUP ^{VEGGI *}

brown bread | chives | radish
12,00 €

* also vegan possible

MAIN COURSES

STEAK FRITES

roasted rump steak | French fries
Café de Paris butter | leaf lettuce

34,00 €

BEEF RENDANG

beef shoulder braised in coconut milk
pak choy | pineapple | fragrant rice

28,00 €

PASTA RAGÙ

Ragù of Havelland organic apple pork
tagliatelle | parmesan

23,00 €

CATAPLANA

Portuguese fish stew
fish and shellfish | potato | tomato

28,00 €

RAVIOLI CASERECCI ALL'AFFUMICATA ^{VEGGI}

stuffed pasta | smoked scamorza | zucchini

23,00 €

TAJINE ^{VEGGI*}

carrot | eggplant | couscous | salted lemon
olive | mint | raisins

23,00 €

* also vegan possible

DESSERT

SKYR

Skyr | blueberry | meringue

12,00 €

TARTE AU CITRON

sour cream | lavender

15,00 €

CREMA CATALANA

raspberry | lychee

12,00 €

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