

KITCHENS



Velkommen til KITCHENS

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

SPEKET, KONSERVERT OG SALTET - MODERNE TRADISJONER

Already knew? Norway is the country with the most awards at the Bocuse d'Or. Exciting. When we think of Norway, we all too often think of cured and pickled foods.

Norwegian cuisine is so much more. High-quality natural products, thanks to the varied landscape between Skagerrak and North Cape. Traditional ingredients, modern methods.

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

SYLTET LAX

salmon | cloudberry | rolled barley | alga

SOPP FRA SKOGEN

mushrooms | plum | chestnut

HAVETS TIGER I EPLEHAGEN

Tigers of the seas | apple | onion

FINNBIFF

reindeer | red cabbage | potato | cranberry

VAFFEL & BRUNOST

waffle | brown cheese | sea buckthorn



NÅR ALT ER KLART, TAKK

3-course menu 58,00 € (vegan 49,00 €)

5-course menu 92,00 € (vegan 78,00 €)

WINE TRIP

3-course 25,00 € per person

5-course 38,00 € per person

0,10 liter per wine

STARTERS

BURRATA ^{VEGGI}

winter salads | fig | burrata | walnut

16,00 €

BEEF TATAR

120g fillet of beef | brown bread
capers | egg yolk | mustard seed | red onion

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 | lamb's lettuce

34,00 €

BEEF RENDANG

beef shoulder braised in coconut milk
pak choi | 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.