

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 NORWAY

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

venison | pointed cabbage | potato | cranberry

VAFFEL & BRUNOST

waffle | brown cheese | sea buckthorn



NÅR ALT ER KLART, TAKK

3-course menu	64,50 €
5-course menu	102,00 €

WINE TRIP

3-course	25,00 € per person
5-course	38,00 € per person
0,10 liter per wine	

KITCHENS GOES NORWAY VEGAN

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 | pointed cabbage | potato | cranberry

VAFFEL & BRUNOST

waffle | brown cheese | sea buckthorn



NÅR ALT ER KLART, TAKK

3-course menu	54,50 €
5-course menu	87,00 €

WINE TRIP

3-course	25,00 € per person
5-course	38,00 € per person
0,10 liter per wine	

STARTERS

BURRATA^{VEGGI}

Spring salad | green tomato | herbs | lime

18,00 €

BEEF TATAR

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

22,50 €

GADO GADO SALAD^{VEGGI*}

mixed salad | peanut-lime vinaigrette
sweet potato | soy egg

15,50 €

+ chicken satay skewers 8,50 €

+ tofu satay skewers 6,50 €

WILD GARLIC CREAM SOUP^{VEGGI*}

11,00 €

+ fried scallops 9,00 €

+ Basedahl ham 8,50 €

+ cashew nuts | pear^{veggi} 7,50 €

* also vegan possible

MAIN COURSES

STEAK FRITES

250g rump steak | French fries
Café de Paris butter | leaf salad
40,00 €

BEEF RENDANG

Beef shoulder braised in coconut milk
pak choi | pineapple | fragrant rice
34,00 €

FREGOLA SARDA TOSTATA ^{VEGAN}

Pasta risotto | grilled vegetables | lemon | capers
25,00 €

PLUKKFISK

Cod | pea | potato | egg yolk
nut butter
34,00 €

RISOTTO AUX CRUSTACÉS

Crustacean | fennel | lobster bisque
30,00 €

PASTA RAGÙ

Ragù from Havelland organic apple pork
Tagliatelle | Parmesan
28,00 €

* also vegan possible



DESSERT

WHITE CHOCOLATE MOUSSE

rhubarb | almond

16,00 €

CRÈME BRÛLÉE

Tonka bean | raspberry | lime

15,50 €

TIRAMISU

mascarpone | sponge cake | coffee

16,00 €