

KITCHENS



WELCOME TO KITCHENS

Our menu is inspired by the best kitchens and chefs in the world. Whether they come from spectacular restaurants or fascinating families. There are countless places where raw materials and traditions, preparation methods and presentation forms are handled in such an unusual way that it is worth taking a closer look. This is exactly what we have done and what we will continue to do in the future - on our regular travels through all continents, to the remotest corners of the culinary world. We capture all of this in pictures and films to share with you.

But the most important thing is that the multitude of these impressions we create very special recipes, that can only be found at KITCHENS.

We look over the shoulders of top chefs in cosmopolitan centers as well as grandmothers in the countryside, as long as they have something special on the stove or in the oven, because the fusion of grandma's home recipe with the eye-catching compositions of top chefs is the heart of our menu.

This is what the world tastes like - and we hope it is a taste you like.

KITCHENS GOES LOUISIANA

GOOD MEALS ARE BEST ENJOYED WITH FRIENDS

Numerous ethnic groups that have made their home in Louisiana over the course of two centuries have shaped the cuisine of this colorful, diverse, down-to-earth state in the USA, combining Creole and Cajun cuisine in a wonderful way. We are also inspired on this trip and bring Louisiana to you. Course by course onto your plate - just as it is, interpreted KITCHENS-style.

OYSTER ROCKEFELLER

grilled oyster | parsley | bread
butter | pearl onion

BABY'S SNACK BOX

pork belly Po'Boy | shrimp remoulade
iceberg lettuce

GUMBO

black feathered chicken | Roux | Andouille
Cajun Holy Trinity

ACADIAN SUPERETTE

Beef Brisket | BBQ | collard greens
mac'n'cheese Beignets

MARDI GRAS

King Cake | Banana Foster | cinnamon | caramel



TAKE IT ALL

3-course menu 70,00 €

5-course menu 105,00 €

WINE JOURNEY

3-course 27,00 € per person

5-course 40,00 € per person

per wine 0,10 liter

KITCHENS GOES LOUISIANA VEGAN

OYSTER ROCKEFELLER

oysterleaf | parsley | bread
Argan oil | pearl onion

BABY'S SNACK BOX

smoked radish Po'Boy | artichoke | iceberg lettuce

GUMBO SUCCOTASH

fermented tomato | Roux | bean
Cajun Holy Trinity

ACADIAN SUPERETTE

lion's mane | BBQ | collard greens | corn Beignets

MARDI GRAS

King Cake | Banana Foster | cinnamon | caramel



TAKE IT ALL

3-course menu 60,00 €

5-course menu 90,00 €

WINE JOURNEY

3-course 27,00 € per person

5-course 40,00 € per person

per wine 0,10 liter

STARTERS

BURRATA VEGGI

spring salad | green tomato | herbs | lime

18,00 €

BEEF TATAR

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

22,50 €

GADO GADO SALAD VEGGI*

colorful salads | peanut-lime vinaigrette
sweet potato | soy egg

15,50 €

+ chicken satay skewers 8,50 €

+ tofu satay skewers 6,50 €

WILD GARLIC SOUP VEGGI*

11,00 €

+ fried scallops 9,00 €

+ Basedahler ham 8,00 €

+ 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

32,00 €

FREGOLA SARDA TOSTATA^{VEGAN}

pasta risotto | grilled vegetables | lemon | capers

25,00 €

PLUKKFISK

cod | pea | potato | egg yolk
brown butter

30,00 €

RISOTTO AUX CRUSTACÉS

crustacean | fennel | lobster bisque

30,00 €

PASTA RAGÙ

ragù from Havelland organic apple pork
tagliatelle | Parmesan

28,00 €

DESSERT

WHITE CHOCOLATE MOUSSE

rhubarb | almond

16,00 €

CRÈME BRÛLÉE

Tonka bean | raspberry | lime

15,50 €

CHEESECAKE

strawberry | lemon | chervil

16,00 €

Dear guests, if you are affected by allergies, please inform our
please inform our service about it. We are happy to provide you
information about the allergenic ingredients contained
allergenic ingredients contained in the dishes.