

# 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 SOUTH KOREA

## CONVIVIALITY, RESPECT AND AN EXCITING STREET FOOD CULTURE

South Korean cuisine is an interplay of flavours, textures and colours. It combines traditional cooking techniques, such as fermentation, with a modern twist in which one thing is omnipresent - Kimchi. Not only an essential part of every meal, but also the philosophy of balance and harmony.

We are also inspired on this trip and bring South Korea to you. Course by course onto your plate - just as it is, interpreted KITCHENS-style.

### 김치 KIMCHI

Chinese cabbage | radish | cucumber

### 만두국 MANDU GUK

dashi | mushrooms | egg | pointed cabbage

### 된장 DOENJANG

stone char | roe | pumpkin seed miso  
rice | parsley

### 한국식 바베큐 KOREAN BARBECUE

beef | shiso | mung bean | buckwheat

### 팔빙수 PAT BINGSU

milk | palm blossom sugar | adzuki bean



3-course menu 70,00 €

5-course menu 105,00 €

### WINE JOURNEY

3-course 35,00 € per person

5-course 50,00 € per person

per wine 0,10 liter

# KITCHENS GOES SOUTH KOREA

VEGAN - TEMPLE FOOD

## 김치 KIMCHI

chinese cabbage | radish | cucumber

## 만두국 MANDU GUK

dashi | mushrooms | pointed cabbage

## 비빔밥 BIBIMBAP

kohlrabi | pumpkin seed miso | yuzu  
rice | parsley

## 떡볶이 TTEOKBOKKI

rice cake | spring onion | mung bean | tofu

## 팔빙수 PAT BINGSU

barley | palm blossom sugar | Adzuki bean



3-course menu

60,00 €

5-course menu

90,00 €

## WINE JOURNEY

3-course 35,00 € per person

5-course 50,00 € per person

per wine 0,10 liter

# STARTERS

## BURRATA <sup>VEGGI</sup>

Baba Ghanoush | grape | tarragon

18,00 €

## BEEF TATAR

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

22,50 €

## PAPA A LA HUANCAINA <sup>VEGGI\*</sup>

colourful salad | potato | huancaina sauce  
organic egg | olives

15,50 €

## MERCIMEK ÇORBASI <sup>VEGAN</sup>

red lentil soup | peppers | mint

10,50 €

- + fried merguez 7,50 €
- + grilled pointed pepper<sup>veggi</sup> 5,50 €

\* 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 €

## KARLIC TARTUFI <sup>VEGGI \*</sup>

tagliatelle | truffle | Parmesan | chives

30,00 €

## LUBINA CON ESPINACAS

Sea bass fillet | Spinach leaves  
Potato | Paella sauce

32,00 €

## GREEN SAUCE <sup>VEGAN</sup>

vegetables and herbs from Gut Haidehof  
triplets | mustard seeds | silken tofu

25,00 €

# DESSERT

## RED WILLIAMS CHRIST

pear | saffron | pumpkin

15,50 €

## CRÈME BRÛLÉE

cardamom | apple | orange

15,00 €

## LIMETARTE

lime | meringue | yoghurt | violet

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.