

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 32,00 € 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 32,00 € per person

5-course 50,00 € per person

per wine 0,10 liter

STARTERS

BURRATA^{VEGGI}

rhubarb | cashew nuts | beetroot | purslane

19,00 €

BEEF TATAR

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

22,50 €

INSALATA DI FARRO^{VEGAN}

ancient grain | pea | radish | green asparagus

17,50 €

VILD HVIDLØGSSUPPE^{VEGAN}

wild garlic | lemon | potato

11,50 €

+ pickled salmon 100g 9,50 €

MAIN COURSES

STEAK FRITES

250g rump steak | French fries
Café de Paris butter | grilled vegetables

40,00 €

PRANZO DA DARIO

short rib | beetroot | risotto

34,00 €

KÄSESPÄTZLE^{VEGGI}

Mountain cheese | onion | lettuce

26,00 €

SJØULV MED ERTER

rockfish | pea | carrot | caviar

35,00 €

BOUILLABAISSÉ VÉGÉTALIENNE^{VEGAN}

king oyster mushroom | fennel | saffron | rouille sauce

29,00 €

DESSERT

ETON MESS

berries | Chantilly | meringue

15,50 €

CRÈME BRÛLÉE

Pandan | passion fruit | coconut

15,00 €

SPAGHETTI-ICE

Vanilla | strawberry | white chocolate

14,00 €

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.