

KITCHENS



WELCOME TO KITCHENS

Our menu is inspired by the best cuisines and chefs in the world. Whether they come from spectacular restaurants or fascinating families, there are countless places where raw ingredients, traditions, preparation methods, and presentation styles are handled in such unusual ways that they are worth taking a closer look at. That's exactly what we've done, and we'll continue to do so in the future—on our regular trips across all continents, to the remotest corners of the culinary world. We capture all of this in pictures and films to share with you.

But most importantly, from the multitude of these impressions we ultimately derive very special recipes that can only be found in 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 it is precisely the fusion of grandma's home recipes with the striking compositions of top chefs that is at the heart of our menu.

This is how the world tastes - and we hope it is a taste you enjoy.

STARTERS

NORDIC TATAR

120g beef fillet
skyr | blueberry | chives | beetroot | egg yolk
22,50 €

SALMON CRUDO

salmon fillet confit in olive oil
Kumquat | parsley root | blood orange
18,00 €

FROMAGE DE CHEVRE^{VEGI}

goat cheese mousse | black walnut | chicory | apple
17,00 €

MISO SOUP^{VEGAN}

king oyster mushroom | buckwheat soba noodles
sea buckthorn
14,00 €

SPRING FRESH LEAF SALAD^{VEGAN}

lettuce | peas | radishes
cherry tomatoes | elderflower vinaigrette
11,00 €

+ 140g strips of corn-fed chicken 9,50 €
+ 140g roast beef 11,50 €

MAIN COURSES

STEAK FRITES

250g Rumpsteak | fries
Sauce Béarnaise | grilled vegetables

39,00 €

PRIGNITZER CORN-FED CHICKEN

corn-fed chicken breast | celery | beans | shallots

28,00 €

FILET AV SKREI

winter cod | chorizo | swiss chard | mashed potatoes
herb beurre blanc

36,00 €

PASTA AL TARTUFO^{VEGI}

tagliatelle | truffles | parmesan | chives

intermediate course 24,00 €

main course 29,00 €

BBQ POINTED CABBAGE^{VEGAN}

pointed cabbage | fregola | apple
kale-hollandaise | hazelnut

24,00 €



DESSERT

CRÈME BRÛLÉE

orange | black cardamom | sour cream

9,50 €

AMMA

yogurt | wild berries | crumble

9,00 €

BANANA BISQUIT^{VEGAN}

banana | caramel | chocolate | vanilla | rum

11,50 €

GRAND TOUR OF SWITZERLAND^{VEGAN}

chocolate | chestnut | elderberry | meringue

9,00 €

KITCHENS GOES SWITZERLAND MENU

GRAND TOUR OF SWITZERLAND

The “Grand Tour of Switzerland” invites you on a journey through breathtaking landscapes and lets you experience the full diversity of Swiss flavours. From delicate cheeses from Appenzell and Gruyère to irresistible chocolates in Zurich and exquisite wines from Ticino and Valais - every region has its own culinary highlights. The traditions and innovative spirit of Swiss cuisine come to life just as vividly as the picturesque villages, charming towns, and the majestic Alps.

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

OMBLE CHEVALIER

char | swiss Rösti | white wine | dill

CHOUERA

potato | leek | Gruyère | apple
puff pastry | truffle

GROTTO DAL PAOLIN

ravioli | polenta | egg yolk | Sbrinz | Mostbröckli

SÄUMEREI

saddle of venison | Capuns | Cuchaule
Bénichon mustard | Poire à Botzi

GRAND TOUR OF SWITZERLAND

chocolate | chestnut | elderberry | meringue



3-course menu (Friday & Saturday only) 90,00 €

5-course menu (Friday & Saturday only) 115,00 €

WINE JOURNEY

3-course 30,00 € per person

5-course 45,00 € per person

per wine 0,10 liter

KITCHENS GOES SWITZERLAND

MENU VEGAN

CAROUGE

celery | swiss Rösti | white wine | dill

CHOUERA

potato | leek | apple
puff pastry | truffle

GROTTO DAL PAOLIN

ravioli | polenta | artichoke

SÄUMEREI

beetroot | Capuns | Cuchaule
Bénichon mustard | Poire à Botzi

GRAND TOUR OF SWITZERLAND

chocolate | chestnut | elderberry | meringue



3-course menu (Friday & Saturday only) 75,00 €

5-course menu (Friday & Saturday only) 100,00 €

WINE JOURNEY

3-course 30,00 € per person

5-course 45,00 € per person

per wine 0,10 liter