

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 AFRICA

COLOURFUL MARKETS AND AN IMPRESSIVE CULTURAL DIVERSITY

African, European and Asian influences come together in South African cuisine. From traditional braai to spicy curries and fresh seafood, every dish reflects the cultural diversity of the country. The use of local ingredients makes South African cuisine a unique experience.

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

FISH ON THE ROCKS

hamachi | cucumber | rooibos | lime

BO-KAAP

pap | tomato | pepper | pea

CAPE MALAY

hake | curry | courgette | mango | rice

BRAAI

roastbeef | Bobotie | Braaibroodjies | fig

MALVA PUDDING

biscuit | apricot | vanilla



3-course menu	70,00 €
5-course menu	105,00 €

WINE JOURNEY

3-course	35,00 € per person
5-course	55,00 € per person
per wine 0,10 liter	

KITCHENS GOES SOUTH AFRICA ^{VEGAN}

ORANJEZICHT MARKET

kohlrabi | cucumber | rooibos | lime

BO-KAAP

pap | tomato | sweet pepper | pea

CAPE MALAY

sweet potato | curry | courgette | mango | rice

BRAAI

aubergine | carrot | Braaibroodjies | fig

MALVA PUDDING

biscuit | apricot | vanilla



3-course menu 60,00 €

5-course menu 90,00 €

WINE JOURNEY

3-course 35,00 € per person

5-course 55,00 € per person

per wine 0,10 liter

STARTERS

BURRATA^{VEGI}

goat cheese | black walnut | chicory | orange

18,00 €

ASIA BEEF TATAR

120g fillet of beef

Hoisin | wasabi | ginger

22,50 €

KINILAW

eagle fish | coconut | red onion | pomelo

19,50 €

MUSHROOM TEE^{VEGAN}

plum | shiitake | steamed dumpling

10,00 €

AUTUMNAL LEAF SALAD^{VEGAN}

clementine | pumpkin seeds | radishes | beetroot

10,00 €

MAIN COURSES

STEAK FRITES

250g rump steak | french fries
Béarnaise sauce | grilled vegetables
42,00 €

CONIGLIO ALL'ACETO BALSAMICO rabbit ravioli |

mushrooms | lemon
balsamic vinegar | onion
32,00 €

PUMPKIN POTATO NOODLES^{VEGI}

Hokkaido | hazelnuts | cranberries | lamb's lettuce
26,00 €

SCORFANO

redfish | palm kale | risotto nero | saffron
35,00 €

RAGOUT DE HARICOTS^{VEGAN}

bean ragout | pointed cabbage | apple | truffle
29,00 €

DESSERT

BIENENSTICH

almond | vanilla | honey

14,00 €

CRÈME BRÛLÉE

dark chocolate | pear | walnut

15,00 €

TOPFENKNÖDEL

Curd cheese dumpling | cinnamon | plums

14,00 €

MALVA PUDDING^{VEGAN}

biscuit | apricot | vanilla

15,00 €