

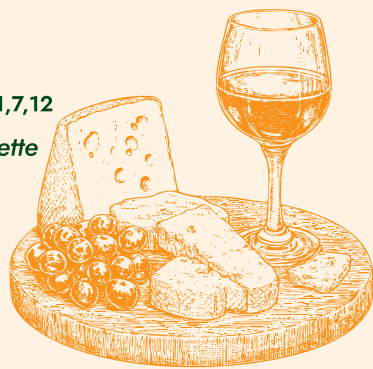


MENU

kitschen

Appetizers

Octopus with asparagus ^{1,6,9,12,14} <i>and aromatic pomodoro sauce</i>	19€
Salmon tartare ^{1,4,5,6,11,12} <i>served with wakame salad and crispy toast</i>	17€
Beef tartare ^{1,3,6,7} <i>served with egg gel, mushrooms, horseradish cream and toast</i>	15€
Baked Camembert cheese ^{1,7,12} <i>with San Marzano tomatoes and baguette</i>	9,50€



Wine snacks

Cheese plate ^{1,7,12} <i>with Comte cheese, Brie cheese, olives, Grana Padano, grissini and honey</i>	8€ 13,50€
Meat plate ^{1,12} <i>with cured sausage Milano, fuet, chorizo and jamon serrano</i>	7,6€ 11,50€
Baguette with cheese ^{1,3,7,12} <i>and jamon serrano</i>	6€
Selection of olives <i>with dried tomatoes and artichokes</i>	4,50€
Baguette with cheese ^{1,3,7,12}	3,60€

Soups

Seafood soup ^{1,2,4,6,9,12,14} <i>with salmon, white fish, tiger prawns and mussels</i>	12,50€
Classic French onion soup ^{1,3,6,7,9,12} <i>with baguette and cheese</i>	8,50€
Soup of the day <i>ask the waiter</i>	5€

Salads

Leaf salad with duck ^{1,5,6,8,9,10,11,12} <i>served with couscous, tomatoes, asparagus and sesame spicy sauce</i>	15€
Caesar salad ^{1,2,3,4,6,7,8,9,10,12} <i>with tiger prawns</i>	13,50€
Leaf salad with fried salmon ^{1,4,5,6,8,9,10,11,12} <i>in teriyaki sauce, served with quinoa, avocado and San Marzano tomatoes</i>	13€
Warm eggplant salad ^{1,7,11} <i>with stracciatella cheese</i>	10,50€
Caesar salad ^{1,3,4,6,7,8,9,10,12} <i>with chicken fillet</i>	10,50€
Caesar salad ^{1,3,4,6,7,8,9,10,12} <i>with bacon</i>	9,50€
Stracciatella cheese with tomatoes ^{7,11,12} <i>served with shallot onions and basil pesto</i>	8,90€



Steak of the day⁷

Ribeye / Striploin / Filet / Flank*
*ask the waiter
1 side dish and 1 sauce of your choice are already included in the price

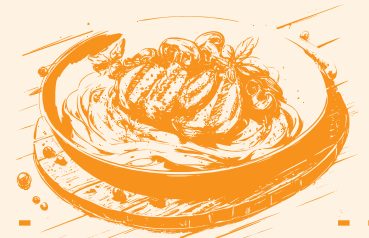


Burger and Sandwich

Kitschen burger ^{1,3,6,7,9,11,12} <i>with beef, caramelized onions, tomato, Kitschen burger sauce, pickled cucumber, bacon, cheese and crispy salad</i>	15€
Kitschen sandwich ^{1,3,6,7,9,10} <i>with chicken breast, lettuce leaves, bacon and jalapeño-cucumber sauce</i>	12,50€

Main course

Duck confit ^{6,7,9,11,12} <i>with Haricot beans and sesame-ginger sauce</i>	19€
Pork ribs in BBQ glaze ^{1,6,9,10,11,12} <i>with fresh leaf salad</i>	17€
Slow-cooked chicken breast ^{6,7,9,11} <i>with Haricot beans and sesame-ginger sauce</i>	16€
Parrotfish fillet with scallops and tiger prawns ^{2,4,7,9,12} <i>served with chorizo and cauliflower purée</i>	24€
Salmon fillet with black rice ^{4,7,12} <i>with spinach and white wine caviar sauce</i>	15€
Pasta tagliatelle ^{1,3,7,12} <i>with truffle stracciatella cheese</i>	17€
Celery steak with honey mustard sauce ^{9,10,12} <i>walnuts and basil</i>	14€
Pasta tagliatelle ^{1,3,7,12} <i>with chicken breast, mushrooms and parmesan cheese</i>	14€



Side dishes

Grilled vegetables ^{7,8,9,10,12} <i>with garlic-green oil</i>	6,50€
Deep-fried sweet potatoes	4,50€
Homestyle fried potatoes	4,50€
Fried Agatha potatoes	4,50€
Fresh leaf salad	4,50€

Sauces

Port wine rosemary sauce ⁷	2€
Green pepper sauce ^{7,9,10,11,12}	2€
Mayonnaise, ketchup ^{1,3,6,9}	1€
Blue cheese sauce ^{7,9,10,11,12}	1€
Truffle aioli ^{3,7,9,10,11,12}	1€

Desserts

Chocolate fondant ^{1,3,7} <i>with vanilla ice cream</i>	9€
Pistachio and ricotta tart ^{1,3,7,8}	9€
Meriengue roulade with rhubarb sauce ^{1,3,7,8}	8,50€
Panna cotta with rum ^{1,3,7} <i>with rhubarb purée (contains alcohol)</i>	6,50€
Ice cream and sorbert ^{3,7} <i>(1 scoop)</i>	3€

Allergens: 1)Gluten; 2)Crustaceans; 3)Eggs; 4)Fish; 5)Peanuts; 6)Soybeans; 7)Milk; 8)Nuts; 9)Celery; 10)Mustard; 11)Sesame seeds; 12)Sulphur dioxide and sulphites; 13)Lupin; 14)Molluscs.



DRINK LIST

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Aperitif and Balsam

Riga Black Balsam / Black Currant / Tropical	4 cl
Amaro Montenegro	5€
Amaro Di Angostura	5€
Fernet - Branca	5€
Campari Bitter	7€
Jägermeister	8€



Sparkling wine

Tissot-Maire Crémant du Jura Blanc de Blancs Brut <i>France</i>	15 cl
Serenello Prosecco di Valdobbiadene Extra Dry <i>Italy</i>	7€
	9€

White wine

<i>Italy</i>	15 cl
2023 Corte Giara by Allegrini Pinot Grigio <i>Veneto</i>	7€
2023 Argiolas Costamolino Vermentino <i>Sardegna</i>	8€

Spain

2021 Marques de Riscal Rueda Verdejo <i>Rueda</i>	7€
Torres Natureo Non-Alcoholic 0%	5,50€

New Zealand

2023 Esk Valley Estate Sauvignon Blanc <i>Marlborough</i>	8€
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Rose wine

2023 Studio by Miraval Rose IGP Provence <i>France</i>	15 cl
Torres Natureo Non-Alcoholic 0% <i>Spain</i>	8€
	5,50€

Red wine

2023 Vigneti del Salento Muri Primitivo Puglia <i>Italy</i>	15 cl
Torres Natureo Non-Alcoholic 0% <i>Spain</i>	7€
	5,50€

Beer

Bottled

Complot ipa 6.6%	33cl	5€
Heineken 0%	33cl	4€
Madonas Unfiltred	50cl	6€
Malquerida 5%	25cl	3,50€

Draft

Madonas Unfiltred <i>Latvia</i>	5,50€
Birra Moretti Lager <i>Italy</i>	5,50€

Whiskey

Nikka From The Barrel <i>Japan</i>	4 cl
Hibiki Japanese Harmony <i>Japan</i>	12€
Jameson <i>Irish</i>	14€
Jura Journey 10 Y.O <i>Isle of Jura</i>	6€
NOMAND Whisky 41,30% <i>Spain</i>	8€
Chivas 12 Y.O <i>Blended Scotch</i>	7€
	8€



Islay Single Malt

Laphroaig 10 Y.O	8€
Glen Turner 12 Y.O	8€
Bunnahabhain 12 Y.O	11€

Highland Single Malt

Macallan Oak 12 Y.O	10€
Glenmorangie Nectar d'Or	12€

America

Jack Daniels	5€
Gentleman Jack	8€
Rittenhouse Rye	7€

Speyside Single Malt

Glenfiddich 12 Y.O	12€
Balvenie 12 Y.O	12€

Cognac and armagnac

Pierre Ferrand SelectionDes Anges 41,8%	4 cl
Pierre Ferrand Cognac Ambre 40%	25€
Pierre Ferrand 10 Generation 46%	7€
Frapin Cigar Blend	7€
Godet XO Terre	19€
Hennessy VSOP	15€
Godet VS	9€
	8€

Rum

Demon's Share 6 Y.O Spiced	4 cl
Matusalem Grand Reserva 15	6€
Plantation XO 20th	8€
Anniversary Rum	7€
Zacapa 23 Y.O	7€
Diplomatico	10€
Conerock	8€
Bumbu	6€
	7€



Calvados

Comte Louis De Lauriston 100% Poire	4 cl
Papidoux VSOP	8€
	6€

Tequila and mezcal

Sierra Antiguo Plata / Anejo	4 cl
Dangerous Don Espadin	6€
Cenote Anejo	7€
Don Julio Anejo	11€
	11€

Vodka

Grey Goose Original	4 cl
Purity Vodka 51	8€
Absolut Original	6€
Absolut Vanilia	5€

Grappa

Berta Grappa Villa Prato Giovanne	4 cl
Berta Grappa Amarone La Musa	6€
	8€

Gin

Hendrick's Flora Adora	4 cl
Citadelle Rouge 41,7%	8€
Etsu Double Yuzu 43%	6€
Hendrick's	7€
Nikka Coffey	8€
Monkey 47	9€
	11€

Liquer

Pierre Ferrand Dry Curacao Yuzu Liqueur 40%	4 cl
Gustav Arctic Cloudberry 21%	6€
Crafted Cold Brew Coffee 21%	6€
Meukow Wildberry 30%	5,50€
Pallini Limoncello 30%	5,50€
Irishman Cream	6€
	6€



Soft drinks

Freshly squeezed juice of your choice	6€
Coca Cola, Coca Cola Zero, Sprite	3€
Juice of your choice	3€
Thomas Henry lemonade	3€
Kitschen lemonade	4€
Kombucha	3,50€
	5€

Hot beverages

Pot of tea of your choice	4€
Matcha Latte	4,20€
Americano	5€
	3,50€
Caffe Latte	4,20€
Cappuccino	3,50€
Espresso	

*Alternative milk + 1€

Water

Acqua Panna Still	25 cl
San Pellegrino Sparkling	75 cl
	3€
	5,50€
	3€
	5,50€