

*By Michael Riemenschneider*

Trained in Germany by some of the finest chefs, such as Manfred Schwarz, Markus Nagy and Leopold Enz, Michael then honed his skills with Michelin Starred Chefs such as Pierre Gagnaire, Michel Bras, Heston Blumenthal and Gordon Ramsay. Learning from some of the finest in the industry, it was inevitable that Michael soon opened his own restaurant The Abbey Restaurant in Penzance, Cornwall 2007/2008 that received a Michelin Star.

He continued to open a number of successful restaurants, all crowned with Michelin Stars; first Juniper Restaurant in Manchester - rated 2 Michelin Stars - then Canvas by Michael Riemenschneider in London Marleybone and then Chelsea. Both were also crowned with Michelin Stars - 1 Star for Marleybone and 2 Stars for Chelsea. He then took his success to his home town of Frankfurt, Germany and opened the city - Atelier Wilma - which was awarded with a Michelin Star just 6 months after opening. In 2019 his gastronomic journey led him to Istanbul, together with his wife, who is half Turkish. The couple decided to move closer to family to raise their twin boys and give back to the Turkish heritage and enrich the Turkish gastronomy.

The Twins Kitchen is the first location under the brand "The Twins", which is a homage to their twin boys, who are born and raised in Turkey



THE TWINS KITCHEN

*by MR*

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THE TWINS BAKERY

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THE TWINS KITCHEN  
*by MR*

# The Twins Kitchen

Created and Designed  
by Michael Riemenschneider

## “The Fishy Ones”

### MR Signature -- Crayfish ( Kerevit )

Cauliflower in 21 ways  
Starter 110 ₺

### MR Signature --Langoustines

Pearl Barley – Asparagus – Bisque  
Starter 115 ₺

### Mackerel

Apple Textures & Flavors  
Starter 65 ₺ / Main Course 115 ₺

### Sea Bass

“Veal Fondue” – Pernod – Garden Vegetables  
Starter 85 ₺ / Main Course 135 ₺

### Salmon

Raw & Cured - Lemon – Pumpnickel  
Starter 80 ₺

### Sea Bass & Kerevit

Celeriac – White Bean Cassoulet - Sucuk  
Starter 80 ₺ / Main Course 135 ₺

## “The Grass Muncher”

### Celeriac

“Aged” – BBQ’d – Charcoal – Mini’s in  
Vinegar & Whole Baked – Honey & Sage  
Starter 55 ₺ / Main Course 95 ₺

### Turkish “Sheppard’s Salad”

Tomato Consomme - Gel- Melon  
Starter 55 ₺

### Salt baked Baby Potatoes

Turnips – Radishes – Chives  
Starter 55 ₺ / Main Course 95 ₺

### MR’s Beykoz “Autumnal Garden”

Vegetable Pot from  
Michael & Céline’s Garden  
Starter 55 ₺ / Main Course 95 ₺

### Carrot

Aged – Rough & Refined – Black Olives  
Starter 50 ₺ / Main Course 85 ₺

### “Icli Köfte”

Pear – Red Pepper – Chive Emulsion  
Starter 50 ₺ / Main Course 85 ₺

## “The Butchery”

### “Surf & Turf” MR Style

Beef Cheek – Mini Lobster – Potato Pie  
Main Course 160 ₺

### Local Duck

Corn – Red Cabbage - Turnips  
Main Course 135 ₺

### Oxtail

Ravioli – Beef Bacon – Beykoz Cheese  
Starter 65 ₺ / Main Course 105 ₺

### Lamb

Red Pepper – “Icli Köfte” – Sheppard’s Pie  
Main Course 145 ₺

### Chicken

Breast & Leg – Savoy Cabbage – Jus  
Main Course 85 ₺

### Wagyu Tartar

Pear – Confit Onions – 6hr Egg  
Starter 75 ₺ / Main Course 145 ₺



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