

# Lunch

from 12.00-15.00

## KILDENS LUNCH TABLE

min. 2 guests

RUTHS CURRY MARINATED HERRING - with sour cream and pickled pumpkin

EGG AND SHRIMPS - with mayonnaise

CHICKEN SALAD - with mushrooms, leek and bacon

FISH FILET - with remoulade, dill and lemon

*Served with homemade rye bread  
and sourdough bread with butter.*

365,- pr. guest



## À LA CARTE

GILLARDEAU OYSTERS

*with lemon and housemade tabasco*

*pr. piece. 55,-*

KILDENS TARTARE

*Tartare from danish organic beef with greens from Mangholm,  
fresh tarragon and smoked hazelnuts*

*Served with french fries*

*175,-*

SALADE CHEVRE CHAUD

*Gratinated danish goat cheese, salad from local farms, black olives  
and vinaigrette made with honey fermented garlic*

*175,-*

FISH OF THE DAY

*Ask your waiter*

*295,-*



*We offer alternative menus for guests with allergies or dietary needs.  
Ask your waiter to hear more.*



## CHEESE AND PASTRY

### CHEESE

*A selection of danish cheeses with garnish and roasted ryebread*

145,-

### LEMON MERINGUE PIE

*with lemon curd and yuzu, salted caramel and caramelized meringue*

95,-

### CHOCOLATE

*Petit four, 2 pc. - 35,-*

*Handmade "Dream puff" - 35,- pr. pc.*



*Our menus are made with seasonal vegetables and produce from local farms such as Rokkedyssegård, Mangholm, and Andelsgaardene Melby.*

*If other and better options appear for quality fruit, berries or vegetables from the surrounding local farms, we reserve the right to change the menu on a daily basis.*