

Kildens evening menu

DINNER MENU

4-courses

CONFIT SANDART

fermented mushroom emulsion - crispy chicken skin - ramson capers

FILLED RAVIOLI WITH CONFIT DUCK FROM DAHLBAKKEGÅRD

duck consommé - roasted mushrooms

WELLINGTON MADE WITH DUCK BREAST FROM DAHLBAKKEGÅRD

beetroot puree - greens from Mangholm - duck jus

STICKY TOFFEE PUDDING

dates - rum - Muscovado caramel sauce - ice cream - fig leaves from Jane's garden

595,- per guest



ON THE SIDE

GILLEARDEAU OYSTERS

served with homemade hot sauce and lemon

55,- pr. stk.

PETIT FOUR

35,-



Our menus are prepared with seasonal ingredients from local farms such as Rokkedyssegård, Mangholm, and Melby. If we have the opportunity to obtain other excellent fruits, berries, or vegetables from nearby farms, we reserve the right to make changes to the menu on the day.

*We offer alternative menus for guests with allergies or special dietary requirements.
Ask your waiter/ waitress for more information.*