

Kildens a la carte

EVENING MENU

SET MENU

595,- pr. gæst

4 COURSES

snack – starter – main course – dessert



SNACKS

SMOKED ALMONDS

35,-

TRUFFLE CHIPS

truffle cream

45,-

OYSTERS

dill oil – buttermilk – horseradish – trout roe – watercress

55,- each

OYSTER SERVING

dill oil – buttermilk – horseradish – trout roe – watercress

6 pcs. 215,-

STARTERS

JERUSALEM ARTICHOKE SOUP WITH SAUTÉED LOBSTER

sautéed broccoli – crispy chicken skin – lobster glaze – marinated apples

165,-

BEEF TARTARE

with Jerusalem artichoke chips – parsley aioli – pickled mustard seeds – watercress

165,-

BUTTER POACHED SQUASH

toasted pine nuts – dill – buttermilk – grated Havgus cheese – herbs

135,-



*We offer alternative menus for guests with allergens or special needs.
Ask your waiter/ waitress for more information.*

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EVENING MENU

MAIN COURSES

CHEF'S SPECIAL

ask your server

195,-

BEEF TENDERLOIN

pepper sauce – palm cabbage – sautéed mushrooms – truffle mashed potatoes

285,-

PAN-SEARED COD

sautéed spinach – baked tomatoes – blue mussel sauce – dill oil – mashed potatoes

285,-

ROASTED CAULIFLOWER

truffle – browned butter – toasted hazelnut – wild herbs

235,-

DESSERTS

CHOCOLATE FONDANT

with pickled cherries in cognac – vanilla ice cream - crumble

115,-

CREME BRULEE WITH CARAMELIZED PINEAPPLE

passion coulis – pineapple sorbet – wood sorrel

110,-

Seasonal

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



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EVENING MENU

ALL-DAY FAVOURITES SNACKS, SWEETS & SALT

12:00 - 21:00

FRENCH FRIES

ketchup or mayonnaise

65,-

OLIVES

35,-

HOMEMADE BREAD

olive oil

45,-

SMOKED ALMONDS

45,-

CHEESES

Danish cheeses - garnish - buttered rye bread

145,-

TART

citrus curd - yuzu - salted caramel - burnt meringue

65,-

CHOCOLATE

2 pieces of petit fours

35,-

CREAM PUFF

35,-



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