Kilden's Lunch

OPEN SANDWICHES

PICKLED HERRING mustard cream - bacon - capers - poached egg 120,-

CHRISTIANSAAND GIRL'S HERRING whipped crème fraîche - capers - onions - poached egg - watercress 125,-

HAND-PEELED SHRIMP cold béarnaise - baked tomatoes - onion rings - watercress 160,-

> SALTED OX THIGH TARTARE onions - herbs - mustard - egg yolks - pickles served with fries - cold béarnaise 195,-

195,-

SWEETS

CAKE OF THE DAY 75,-

> PETIT FOURS 2 pcs. 35,-.



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.



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

Kildens a la carte

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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