



## VELKOMMEN TIL / WELCOME TO RESTAURANT KILDEN

*Hvor skandinavisk finesse møder fransk sofistikation.  
/ Where Nordic simplicity meets French sophistication.*

*Hos Kilden forener vi det bedste fra det danske køkken med den tidløse charme og sofistikerede stemning fra den klassiske franske bistro. Vores menu er omhyggeligt sammensat med sæsonens fineste, lokale råvarer og tilberedt med respekt for tradition og kærlighed til det kulinariske håndværk.*

*Nyd smagsfulde og velfabulancerede retter i rolige, indbydende omgivelser med udsigt til havet.*

*Uanset om du søger en særlig spiseoplevelse eller blot ønsker et afslappet måltid i stemningsfulde rammer, er Kilden det oplagte valg for den kvalitetsbevidste gæst med sans for smag, håndværk og detaljer.*

---

*At Kilden, we blend the purity of Danish cuisine with the timeless charm and sophistication of a classic French bistro to create a truly unique dining experience.*

*Our menu is thoughtfully crafted using the finest seasonal and locally sourced ingredients, reflecting both our passion for culinary craftsmanship and respect for tradition.*

*Enjoy dishes that balance flavor, quality, and creativity – all served in a calm and inviting atmosphere with stunning views of the sea.*

*Whether you're seeking a refined meal or a relaxed yet sophisticated experience, Kilden offers the perfect setting for discerning guests who appreciate honest food with a touch of sophistication.*

*After / Evening  
menu*

# SIGNATUR MENU

## *Snacks*

### KROKETTER / CROQUETTES

*fermenterede kartofler - trøffel / fermented potato - truffle*

### BRØDKURV / BREAD BASKET

*surdej - saltet smør / sourdough - salted butter*

## *Forret/Starter*

### KOLDRØGET LAKS / COLD SMOKED SALMON

*urtecreme - sprød rugbrød - syltede skalotteløg - urtesalt  
/ herb creme- crispy rye - pickled shallots - herb salad*

## *Hovedret/Main*

### CONFITERET AND/ CONFIT DUCK LEG

*portvin & sveskepuré - andesauce m. syltede bær - pommes puré - rødkål  
/ port wine & prune puré - duck sauce w. pickled berries - pommes puré - fermented red cabbage*

## *Dessert*

### IS PÅ RISTET RIS/ RICE CREAM

*kandiserede mandler - kirsebær - szechuanpeber  
/ candied almonds - cherries - szechuan pepper*

695,-



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

# KILDEN'S A LA CARTE

## Snacks

GASTRO UNIKA GOLD CAVIAR 30G 495,-  
*creme fraiche - blinis*

JOSEPHINE ØSTERS / JOSEPHINE OYSTERS 55kr stk.  
*helenekilde hotsauce - citron / helenekilde hotsauce - lemon* / a piece

## Forretter / Starters

KOLDRØGET LAKS / COLD SMOKED SALMON 190,-  
*urtecreme - sprød rugbrød - syltede skalotteløg - urtesalt*  
*/ herb creme - crispy rye - pickled shallots - herb salad*

OKSECARPACCIO / BEEF CARPACCIO 165,-  
*selleriremoulade - kapers - sennepsurt*  
*/ celery remoulade - capers - mustard leaves*

## Hovedretter / Main Courses

BRAISERET DANSK OKSE / BRAISED DANISH BEEF 345,-  
*pebersauce - kål m. ramsløgs vinaigrette - pommes alouettes - trøffel*  
*/ sauce au poivre - kale w. ramson vinaigrette - pommes alouettes - truffle*

TORSK 325,-  
/ COD  
*muslingefumé - pommes puré - løgsoubise - kål*  
*/ mussel fumé - pommes puré - onion soubise - kale*



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

## KILDEN'S A LA CARTE

### *Dessert / Desserts*

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| HAVTORNTÆRTE / SEA BUCKTORN TART<br><i>havtorn curd - vanilje - marengs</i><br><i>/ sea bucktorn curd - vanilla - meringue</i>                 | 95,-  |
| IS PÅ RISTET RIS / RICECREAM<br><i>kandiserede mandler - kirsebær - szechuanpeber</i><br><i>/ candied almonds - cherries - szechuan pepper</i> | 110,- |
| FLØDEBOLLE                                                                                                                                     | 55,-  |
| 4 DANSKE OSTE / 4 DANISH CHEESES<br><i>garniture - knækbrød / garnish - seed cracker</i>                                                       | 155,- |



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