



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 velfabancerede 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
creme fraiche - kapers - skalotteløg - dild - brioche
/creme fraiche- capers - shallots - dill - brioche

Hovedret/Main

STEAK AU POIVRE
pomfritter - pebersauce

Dessert

ÆBLER FRA TISVILDE/ LOCAL APPLES
æbler - karamel - butterdej - chantily creme
/ apples - caramel - puff pastry - Chantilly creme

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 <i>creme fraiche - blinis</i>	495,-
JOSEPHINE ØSTERS / JOSEPHINE OYSTERS <i>helenekilde hotsauce - citron / helenekilde hotsauce - lemon</i>	55kr stk. / a piece
KROKETTER / CROQUETS <i>2pcs - fermented potato - gammel knas cheese - truffle</i>	85,-

Forretter / Starters

KOLDRØGET LAKS / COLD SMOKED SALMON <i>creme fraiche - kapers - skalotteløg - dild - brioche / creme fraiche - capers - shallots - dill - brioche</i>	190,-
KYLLINGE PATÉ / CHICKEN PATÉ <i>portvin & figner - cornichon - ristet surdejsbrød / port wine & figs - cornichons - toasted sourdough</i>	165,-
OKSETATAR / BEEFTATAR <i>peberrodscreeam - hasselnød / horseraddish cream, hazelnuts</i>	190,-
SELLERICARPACCIO / CELLERY CARPACCIO <i>kapers - skalotteløg - sennepsvinaigrette - urter / capers - shallots - mustard vinaigrette - herbs</i>	165,-

Hovedretter / Main Courses

STEAK AU POIVRE / STEAK AU POIVRE <i>pebersauce / pepper sauce</i>	365,-
TORSK / COD <i>muslingefumé - løgsoubise - kål / mussel fumé - onion soubise - kale</i>	295,-



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

KILDEN'S A LA CARTE

Sides

POMMESFRITES estragon - tarragon	75,-
POMMESPURÉ / MASHED POTATOES	75,-
GRØNSALAT / GREEN SALAD cæsardressing - revet limskov/ caesar dressing - grated cheese	65,-
RØDBEDE / BEETROOT gedeost - kandiseret valnødder /goat cheese - candied walnuts	95,-

Dessert / Desserts

YUZUTÆRTE/ YUZU TART yuzu curd - vanilje - marengs / yuzu curd - vanilla - meringue	95,-
ÆBLER FRA TISVILDE/ LOCAL APPLES æbler - karamel - butterdej - vaniljeis / apples - caramel - puff pastry - vanilla icecream	110,-
FLØDEBOLLE	55,-
4 DANSKE OSTE / 4 DANISH CHEESES garniture - knækbrød / garnish - seed cracker	155,-



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