



## 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 velafbalancerede 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.*

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*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.*

*Aften / 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

*rygeost - agurk - radise - sprød rug  
/ smoked cheese - cucumber - radish - crispy rye*

## *Hovedret / Main*

### RØDTUNGE / LEMON SOLE

*grønne asparges - champagne beurre blanc  
/ green asparagus - champagne beurre blanc*

## *Dessert*

### RABARBER & VANILJE / RHUBARB & VANILLA

*vanilje panna cotta - rabarber kompot & consommé - citronverbena  
/ vanilla panna cotta - rhubarb compote & consommé - lemon verbena*

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 30 G <i>creme fraiche - blinis - purløg / creme fraiche - blinis - chives</i>	495,-
GILLARDEAU ØSTERS / GILLARDEAU OYSTERS <i>helenekilde hotsauce - citron / helenekilde hotsauce - lemon</i>	6 pcs 235,- / 1 pc 55,-
KROKETTER / CROQUETTES 2 pcs <i>fermenteret kartofel - "gammel knas" ost - trøffel / fermented potato - "gammel knas" cheese - truffle</i>	85,-

## *Forretter / Starters*

FJORDREJER / BALTIC PRAWN 50 G <i>brioche - citronmayo - purløg / brioche - lemon mayo - chives</i>	220,-
KOLDRØGET LAKS / COLD SMOKED SALMON <i>rygeost - agurk - radise - sprød rug / smoked cheese - cucumber - radish - crispy rye</i>	190,-
OKSETATAR/ BEEFTATAR <i>peberrodscreme - hasselnød / horseraddish cream - hazelnuts</i>	190,-
GRØNNE ASPARGES / GREEN ASPARAGUS <i>havesyrecreme - kapers - shallots / sorrel creme - capers - shallots</i>	170,-

## *Hovedretter / Main Courses*

STEAK AU POIVRE <i>pebersauce / pepper sauce</i>	365,-
RØDTUNGE / LEMON SOLE <i>grønne asparges - champagne beurre blanc / green asparagus - champagne beurre blanc</i>	345,-
HVIDE ASPARGES / WHITE ASPARAGUS <i>hollandaise - fjordrejer / hollandaise - baltic prawn</i>	295,-



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# KILDEN'S A LA CARTE

## *Sides*

POMMES FRITES <i>estragon / tarragon</i>	75,-
NYE DANSKE KARTOFLER / NEW POTATOES <i>urtesmør / herb butter</i>	85,-
GRØN SALAT / GREEN SALAD <i>cæsardressing - revet lihmskov / caesar dressing - grated "lihmskov" cheese</i>	65,-
SPIDSKÅL / POINTED CABBAGE <i>ramsøg - citronconfit / ramson - lemon confit</i>	85,-

## *Dessert / Desserts*

YUZUTÆRTE/ YUZU TART <i>yuzu curd - vanilje - marengs / yuzu curd - vanilla - meringue</i>	95,-
RABARBER & VANILJE / RHUBARB & VANILLA <i>vanilje panna cotta - rabarber kompot &amp; consommé - citronverbena / vanilla panna cotta - rhubarb compote &amp; consommé - lemon verbena</i>	125,-
4 DANSKE OSTE / 4 DANISH CHEESES <i>garniture - knækbrød / garnish - seed cracker</i>	155,-
REGNBUEIS / NEAPOLITAN ICE CREAM <i>vanilje - jordbær - chokolade / vanilla - strawberry - chocolate</i>	95,-
FLØDEBOLLE	55,-



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