



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 velfbalancerede 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.

*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

*æble - agurk - bladselleri - glaskål
/ apple - cucumber - celery - kohlrabi*

Hovedret / Main

DAGENS FISK / FISH OF THE DAY

*fennikel - karotter - ærter - champagne beurre blanc
/ fennel - carrot - peas - champagne beurre blanc*

Dessert

JORDBÆR & KOLDSKÅL / STRAWBERRIES & "KOLDSKÅL"

*kammerjunker - citronverbena
/ danish biscuit - 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</i> | 495,- |
| GILLARDEAU ØSTERS / GILLARDEAU OYSTERS <i>helenekilde hotsauce - citron / helenekilde hotsauce - lemon</i> | 55,- stk. / a piece |
| 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>æble - agurk - bladselleri - glaskål - dild / apple - cucumber - celery - kohlrabi -</i> | 190,- |
| OKSETATAR / BEEFTATAR <i>peberrodscreme - hasselnød / horseraddish cream - hazelnuts</i> | 190,- |
| DANSKE TOMATER / DANISH TOMATOES <i>skalotteløg - basilikum - røget creme fraiche / shallots - basil - smoked creme fraiche</i> | 155,- |

Hovedretter / Main Courses

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|--|-------|
| RIB EYE STEAK <i>forårsløg - sauce bordelaise / spring onion - sauce bordelaise</i> | 365,- |
| DAGENS FISK / FISH OF THE DAY <i>fennikel - karotter - ærter - champagne beurre blanc / fennel - carrot - peas - champagne beurre blanc</i> | 345,- |
| HUMMERHALE / LOBSTER TAIL <i>hjertesalat - confit tomat - hummer bisque / gem lettuce - confit tomato - lobster bisque</i> | 395,- |



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KILDEN'S A LA CARTE

Sides

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

Dessert / Desserts

| | |
|--|-------|
| HYLDEBLOMSTTÆRTE/ ELDERFLOWER TART hyldeblomst crèmeux - marengs - citronmelisse / elderflower crèmeux - meringue - lemon balm | 95,- |
| JORDBÆR & KOLDSKÅL / STRAWBERRIES & "KOLDSKÅL" kammerjunker - citronverbena / danish biscuit - lemon verbena | 125,- |
| 4 DANSKE OSTE / 4 DANISH CHEESES garniture - knækbrød / garnish - seed cracker | 155,- |
| REGNBUEIS / NEAPOLITAN ICE CREAM vanilje - jordbær - chokolade / vanilla - strawberry - chocolate | 95,- |
| FLØDEBOLLE | 55,- |



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