KILDEN

Frokost

GRAVAD LAKS
brioche - rævemayonnaise - dild - peberrod
175,-

HØNSESALAT
svampe - bacon - karse
165,-

FISKEFILET
remoulade - dild - citron
165,-

OKSETATAR
brioche - æggeblomme - rødbede - pickles - kapers
185,-

HÅNDPILLEDE REJER
brioche - citronmayonnaise - dild - citron
185,-

SVAMPETOAST
surdej - *svampe à la crème - kørvel*
165,-

RUTH'S KRYDDERSILD
creme fraiche - rødløg - kapers
165,-

Sides

FRITTER
estragonmayonnaise
75,-

GRØN SALAT
caesar dressing - revet lihmskov ost
85,-

Sødt

CHOKOLADETÆRTE
gianduja - chokolade ganache - kastanje creme
95,-

FLØDEBOLLE
55,-

4 DANSKE OSTE
garniture - knækbrød
155,-

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

KILDEN

Lunch

COLD SMOKED SALMON
brioche – mustard & dill mayonnaise - horseradish
175,-

CHICKEN SALAD
mushrooms - bacon - cress
165,-

FISH FILET
ryebread - *remoulade - lemon - dill*
165,-

BEEF TATAR
brioche - egg yolk - beetroot - pickles - capers
185,-

HAND PEELED SHRIMPS
brioche - lemon mayonnaise - dill - lemon
185,-

MUSHROOM TOAST
sourdough - mushrooms à la crème - chervil
165,-

RUTH'S SPICED HERRING
sour creme - red onion - capers
165,-

Sides

FRIES
tarragon mayonnaise
75,-

GREEN SALAD
caesar dressing - grated lihmskov cheese
85,-

Sweets

CHOCOLATE TART
gianduja - chocolate ganache - chestnut cream
95,-

FLØDEBOLLE
55,-

4 DANISH CHEESES
garniture - seed cracker
155,-

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