



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

MAKREL / MACKEREL

*rygeost - tomat - piment d'espelette
/ smoked cheese - tomato - piment d'espelette*

Hovedret/Main

DANSK ØKOLOGISK OKSE / DANISH ORGANIC BEEF

*rødvinsauce - sæsonens grønt - pommes puré
/ red wine sauce - seasonal greens - pommes puré*

Dessert

DANSKE ÆBLER / DANISH APPLES

*Vaniljeis - butterdej - karamel
/ Vanilla ice cream - puff pastry - caramel*

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,-
creme fraiche - dild - kapers - brioche
/ creme fraiche - dill - capers - brioche

TATAR / TARTARE 185,-
sort hvidløg - æggeblomme - sprød kartoffel - trøffel
/ black garlic - egg yolk - crispy potato - truffle

MAKREL / MACKEREL 175,-
tomat - rygeost - piment d'espelette
/ tomatoes - smoked cheese - piment despelette



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KILDEN'S A LA CARTE

Hovedretter / Main Courses

KYLLING FRA HOPBALLE MØLLE
/ CHICKEN FROM HOPBALLE MØLLE
rødvinsauce - majs - kantareller
/ red wine sauce - corn - chanterelles 345,-

KULMULE
/ HAKE
muslingefumé - tomat - courgetter - urtesalat
/ mussel fumé - tomato - courgette - herb salad 325,-

STEAK AU POIVRE
/ STEAK AU POIVRE
oksefilet - sæsonens grønt - pebersauce
/ organic beef - seasonal greens - sauce au poivre 385,-

JOMFRUHUMMER PASTA
/ LANGOUSTINE PASTA
bucatini - bisque - gremolata - urtesmør
/ bucatini - bisque - gremolata - herb butter 345,-

Sides

POMMES FRITES
estragon mayo / tarragon mayonnaise 75,-

SALAT / SALAD
caesar dressing - lihmskov ost / caesar dressing - lihmskov cheese 85,-

BRØDKURV / BREAD BASKET
surdej - saltet smør / sourdough - salted butter 55,-

POMMES PURÉ
kantareller - trøffel - smør / chantarelles - truffel - butter 115,-



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KILDEN'S A LA CARTE

Dessert / Desserts

HAVTORNTÆRTE / SEA BUCKTORN TART <i>havtorn curd - vanilje - marengs / sea bucktorn curd - vanilla - merinque</i>	95,-
DANSKE ÆBLER / DANISH APPLES <i>vaniljeis - butterdej - karamel / vanilla ice cream - puff pastry - caramel</i>	120,-
FLØDEBOLLE	55,-
4 DANSKE OSTE / 4 DANISH CHEESES <i>garniture - knækbrød / garnish - seed cracker</i>	155,-



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