



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

REJECOCKTAIL / SHRIMPCOCKTAIL

*salat - håndpillede rejer - cocktailsauce
/ lettuce- hand pelled shrimps - cocktail sauce*

Hovedret/Main

BRAISERET DANSK OKSE / BRAISED DANISH BEEF

*pebersauce - kål m. syltede ramsløg - pommes alouettes
/ sauce au poivre - kale w. pickled ramson - pommes alouettes*

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

REJECOCKTAIL / SHRIMPCOCKTAIL 165,-
salat - håndpillede rejer - cocktailsauce
/ lettuce - hand pilled shrimps - cocktail sauce



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KILDEN'S A LA CARTE

Hovedretter / Main Courses

KYLLING FRA HOPBALLE MØLLE 345,-
/ CHICKEN FROM HOPBALLE MØLLE
rødvinsauce - jordskokker - svampe - kål
/ red wine sauce - sunchokes - mushrooms - kale

RØDFISK 325,-
/ REDFISH
muslingefumé - græskar - vadouvan
/ mussel fumé - pumpkin - vadouvan

BRAISERET DANSK OKSE 345,-
/ BRAISED DANISH BEEF
pebersauce - kål m. syltede ramsløg - pommes alouettes
/ sauce au poivre - kale w. pickled ramson - pommes alouettes

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

Sides

POMMES FRITES 75,-
estragon mayo / tarragon mayonnaise

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

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

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



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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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