



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

KOLDRØGET LAKS / COLD SMOKED SALMON
creme fraiche - kapers - skalotteløg - dill - brioche
/ creme fraiche - capers - shallots - dill - brioche

Hovedret/Main

BRAISERET DANSK OKSE/ BRAISED DANISH BEEF
pommes puré - perleløg & bacon - rødvinssauce
/ pommes puré - pearl onions & bacon - red wine sauce

Dessert

ÆBLER FRA TISVILDE/ LOCAL APPLES
æbler - karamel - butterdej - chantily creme
/ apples - caramel - puff pastry - Chantilly creme

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 - kapers - skalotteløg - dild - brioche
/ creme fraiche - capers - shallots - dill - brioche

KYLLINGE PATÉ / CHICKEN PATÉ 165,-
portvin & figner - cornichon - sennepsurt - ristet surdejsbrød
/ port wine & figs - cornichons - mustard leaves - toasted sourdough

Hovedretter / Main Courses

BRAISERET DANSK OKSE / BRAISED DANISH BEEF 345,-
pommes puré - perleløg & bacon - rødvinssauce
/ pommes puré - pearl onions & bacon - red wine sauce

TORSK 325,-
/ COD
muslingefumé - pommes puré - løgsoubise - kål
/ mussel fumé - pommes puré - onion soubise - kale



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KILDEN'S A LA CARTE

Dessert / Desserts

YUZUTÆRTE/ YUZU TART <i>yuzu curd - vanilje - marengs / yuzu curd - vanilla - meringue</i>	95,-
ÆBLER FRA TISVILDE/ LOCAL APPLES <i>æbler - karamel - butterdej - chantily creme / apples - caramel - puff pastry - chantily creme</i>	110,-
FLØDEBOLLE	55,-
4 DANSKE OSTE / 4 DANISH CHEESES <i>garniture - knækbrød / garnish - seed cracker</i>	155,-



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