



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*

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>rygeost - agurk - radise - sprød rug / smoked cheese - cucumber - radish - crispy rye</i>	190,-
OKSETATAR/ BEEFTATAR <i>peberrodscreme - hasselnød / horseraddish cream - hazelnuts</i>	190,-
GRØNNE ASPARGES / GREEN ASPERAGUS <i>havesyrecreme - kapers - shallots / sorrel cream - capers - shallots</i>	170,-

Hovedretter / Main Courses

STEAK AU POIVRE <i>pebersauce / pepper sauce</i>	365,-
SLETHVAR / BRILL <i>grønne asparges - champagne beurre blanc / green asparagus - champagne beurre blanc</i>	345,-
HVIDE ASPARGES / WHITE ASPARAGUS <i>hollandaise - fjordrejer / hollandaise - baltic prawn</i>	295,-



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

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

YUZUTÆRTE/ YUZU TART yuzu curd - vanilje - marengs / yuzu curd - vanilla - meringue	95,-
RABARBER & VANILJE / RHUBARB & VANILLA vanilje panna cotta - rabarber kompot & consommé - citronverbena / vanilla panna cotta - rhubarb compote & consommé - 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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