



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*

KILDEN'S A LA CARTE

Snacks

GASTRO UNIKA GOLD CAVIAR 30G <i>creme fraiche - blinis</i>	595,-
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

RIMMET KAMMUSLING / CURED SCALLOP <i>æble - agurk - peberrodscreme - sprød tang - dild / apple - cucumber - horseradish cream - crispy seaweed - dill</i>	190,-
OKSETATAR / BEEFTATAR <i>morkelmayonnaise - syltet sennepsfrø - sprød kartoffel - trøffel / morrel mayonnaise - pickled mustard seeds - crispy potato - truffle</i>	225,-
SKALOTTE TATIN / SHALLOT TATIN <i>pisket creme fraiche - purløg - timian olie / whipped sour creme - chives - thyme oil</i>	165,-

Hovedretter / Main Courses

RIB EYE STEAK <i>glaserede gulerødder - sauce bordelaise / glazed carrots - sauce bordelaise</i>	425,-
DAGENS FISK / FISH OF THE DAY <i>courgette - syltet tomat - muslinge sauce - caviar / courgette - pickled tomato - mussel sauce - caviar</i>	375,-
KYLLING / CHICKEN <i>majs - kantareller - karl johan - brunet smør & appelsin sauce / corn - chantarelles - cep - brown butter & orange sauce</i>	345,-



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 <i>estragon - tarragon</i>	75,-
KNUSTE KARTOFLER / CRUSHED POTATOES <i>persillesmør / parsley butter</i>	85,-
GRØN SALAT / GREEN SALAD <i>cæsardressing - revet "lihmskov" ost / caesar dressing - grated "lihmskov" cheese</i>	65,-
GRATINERET GRÆSKAR / GRATINATED PUMPKIN <i>karameliseret hvidløg - citronconfit / caramelized garlic - lemon confit</i>	85,-

Dessert / Desserts

CHOKOLADETÆRTE / CHOCOLATE TART <i>gianduja - chokolade ganache - kastanje creme / gianduja - chocolate ganache - chestnut cream</i>	95,-
ÆBLE & HASSELNØD / APPLE & HAZELNUT <i>æblekompot - fragilité - ristet hasselnødder - hasselnøddeis / apple compote - fragilité - roasted hazelnuts - hazelnut ice cream</i>	95,-
BROMBÆR / BLACKBERRIES <i>saltkaramel - hvid chokolade - kærnemælksis - estragon / salt caramel - white chocolate - buttermilk ice cream - tarragon</i>	125,-
4 DANSKE OSTE / 4 DANISH CHEESES <i>garniture - knækbrød / garnish - seed cracker</i>	155,-
FLØDEBOLLE	55,-



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