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 velafbalancerede 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 30G — 595,-
creme fraiche - blinis

GILLARDEAU ØSTERS / GILLARDEAU OYSTERS — 55,- stk. / a piece
helenekilde hotsauce - citron / helenekilde hotsauce - lemon

KROKETTER / CROQUETTES 2 pcs — 85,-
fermenteret kartofel - "gammel knas" ost - trøffel
/ fermented potato - "gammel knas" cheese - truffle

Forretter / Starters

KOLDRØGET LAKS / COLD SMOKED SALMON — 190,-
fløde - spinat - peberrod - dild
/ cream - spinach - horseraddish - dill

OKSETATAR / BEEFTATAR — 225,-
morkelmayonnaise - syltet sennepsfrø - sprød kartoffel - trøffel
/ morrel mayonnaise - pickled mustard seeds - crispy potato - truffle

SKALOTTE TATIN / SHALLOT TATIN — 165,-
pisket creme fraiche - purløg - timian olie
/ whipped sour creme - chives - thyme oil

Hovedretter / Main Courses

RIB EYE STEAK — 425,-
glaseret gulerod - sauce bordelaise / glazed carrot - sauce bordelaise

DAGENS FISK / FISH OF THE DAY — 375,-
courgette - syltet tomat - muslinge sauce - caviar
/ courgette - pickled tomato - mussel sauce - caviar

AND / DUCK — 365,-
rødbede - julesalat - andesauce / beetroot - endive - duck sauce

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 75,-
estragon - tarragon

KNUSTE KARTOFLER / CRUSHED POTATOES 85,-
persillesmør / parsley butter

GRØN SALAT / GREEN SALAD 65,-
cæsardressing - revet "lihmskov" ost / caesar dressing - grated "lihmskov" cheese

GRATINERET GRÆSKAR / GRATINATED PUMPKIN 85,-
karameliseret hvidløg - citronconfit / caramalized garlic - lemon confit

Dessert / Desserts

CHOKOLADETÆRTE / CHOCOLATE TART 95,-
gianduja - chokolade ganache - kastanje creme
/ gianduja - chocolate ganache - chestnut cream

ÆBLE & HASSELNØD / APPLE & HAZELNUT 95,-
æblekompot - *fragilité - ristet hasselnødder - hasselnøddeis*
/ apple compote - fragilité - roasted hazelnuts - hazelnut ice cream

RIS À L'AMANDE 115,-
vanilje - kirsebærsauce / vanilla - cherry sauce

4 DANSKE OSTE / 4 DANISH CHEESES 155,-
garniture - knækbrød / garnish - seed cracker

FLØDEBOLLE 55,-

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