

# KILDEN

*i haven*

## WINE BY THE GLASS

A part of LOCA Gruppen  
- Every meal matters

### SPARKLING

GLASS

2020	Champagne, 'Georges Fleury 'L'Extra''	190,-
NV	Cava rosé, Bodegas Naveran	115,-






### WHITE WINE & ROSÉ

2021	St. Antony, Riesling Rothchiefer	125,-
2023	Finca Navahermosa, 'SOL' Sauvignon Blanc	105,-
2023	Giacomo Grimaldi, Roero Arnais, Piemonte	135,-
2023	Bourgogne Chardonnay, René Lequin-Colin	185,-
NV	Andersen Winery, 'Nobel', Belle de Boskoop apples – <i>dry Danish apple wine</i>	100,-
2021	Kampf Rosé, 0,25l bottle (1,5 glass)	175,-

### RED WINE

2023	Paul Mas, Claude Val Rouge	105,-
2022	Les Astrelles, Bourgogne 'Grands Champs' – Pinot Noir	185,-
2022	La Sapata, Babeasca Neagra Romania	125,-
2022	Nicholas Altare, Dolcetto di Dogliani	145,-
2018	Chateau Grand Tayac, Margaux	180,-
2022	Philipp Jaillet, Vater & Sohn – Pinot Noir	135,-

### DRINKS & SNACKS

	Kilden's shaken Vodka Martini – <i>Organic lemoninfused Vodka, Noilly Prat, lemon juice</i>	125,-
	Negroni – <i>Campari, Vermouth Rosso, organic Gin</i>	115,-
	Espresso Martini – <i>Organic Espresso, Kahlua, organic Vodka</i>	145,-
	Kilden's Artichoke gin with Fever Tree tonic	105,-
	Kilden's Halloween Cocktail <i>Brazilian brandy (Fio do Bigode Alder), Captain Brown Rum, Forster Riesling juice, mango syrup &amp; lemon</i>	100,-
	Salted almonds	40,-
	Mix of olives	40,-
	Salty Churros with sour cream, hazelnut oil and Caviar ( <i>takes 5 minutes to make</i> )	250,-

All prices on the menu are listed in DKK