

KILDEN

i haven

EVENING MENU

*A part of LOCA
- Every meal matters*

3 COURSE MENU

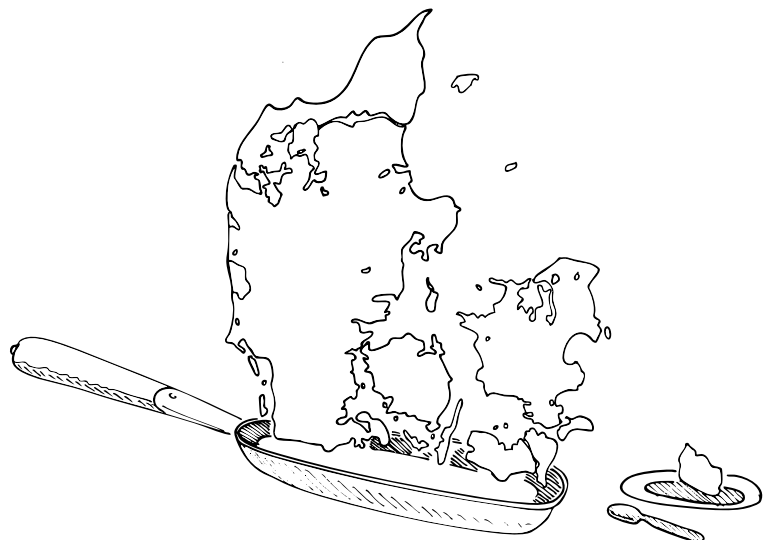
Creamy soup of Danish lobster with pasta and pickled seaweed 495,-
Grilled pork glazed with plum barbecue, cocoa, dried blueberries and grilled cabbage with lemon
Sorbet of Danish apples with crispy sourdough crumbs and salted caramel

5 COURSE MENU

Creamy soup of Danish lobster with pasta and pickled seaweed 645,-
Fried mushrooms from Funga Farm with fermented garlic, egg yolk cream and nasturtium
Celeriac mille feuille with mussels, kombu and white soy
Grilled pork glazed with plum barbecue, cocoa, dried blueberries and grilled cabbage with lemon
Sorbet of Danish apples with crispy sourdough crumbs and salted caramel

7 COURSE MENU

Creamy soup of Danish lobster with pasta and pickled seaweed 845,-
Faux gras of beans and mushrooms with pickled quince, toasted hazelnuts and crispbread
Fried mushrooms from Funga Farm with fermented garlic, egg yolk cream and nasturtium
Celeriac mille feuille with mussels, kombu and white soy
Fish of the day with cassoulet of sea snails from Hundested, leek, ramsons and parsley
Grilled pork glazed with plum barbecue, cocoa, dried blueberries and grilled cabbage with lemon
Sorbet of Danish apples with crispy sourdough crumbs and salted caramel



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SNACKS

Danish invasive oyster with apple and horseradish	45,-
Olives, unripe peaches and salted almonds	65,-
Savoury churros with crème fraîche, 10 grams of Lyksvad caviar and hazelnut oil	250,-

SMALLER DISHES

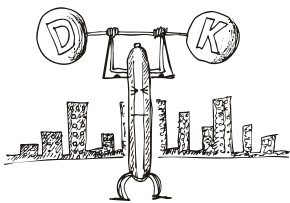
Creamy soup of Danish lobster with pasta and pickled seaweed	165,-
Fried mushrooms from Funga Farm with fermented garlic, egg yolk cream and nasturtium	135,-
Faux gras of beans and mushrooms with pickled quince, toasted hazelnuts and crispbread	130,-
Beetroot tartare with creamy smoked fresh cheese, pickled pearl onions and tonburi	125,-
Celeriac mille feuille with mussels, kombu and white soy	155,-

LARGER DISHES

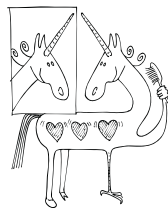
Grilled pork glazed with plum barbecue, cocoa, dried blueberries and grilled cabbage with lemon	235,-
Braised lamb from Varde Ådal with Jerusalem artichokes, baked onions and lamb sauce with sage	235,-
Fish of the day with cassoulet of sea snails from Hundested, leek, ramsons and parsley	245,-
Grilled leeks with bean cream, foaming dashi, herbs and breadcrumbs	175,-

CHEESE & DESSERTS

3 Danish cheeses with compote and crispbread	125,-
Pavlova with rhubarb, woodruff syrup, white chocolate parfait and fermented honey	110,-
Sorbet of Danish apples with crispy sourdough crumbs and salted caramel	110,-



60 - 90%
Local Produce



60 - 90%
Animal welfare



60 - 90%
Organic

See the definition at www.locagruppen.dk