

KILDEN

i haven

EVENING MENU

*A part of LOCA
- Every meal matters*

3 COURSE MENU

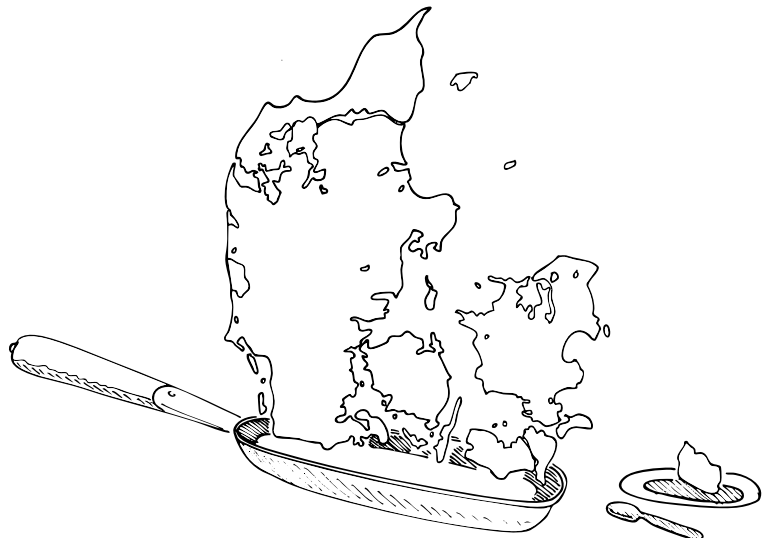
New and old potatoes. New Danish potatoes, fermented potato, leek cream, and spruce 495,-
Grilled pork glazed with plum barbecue, cocoa, dried blueberries and grilled cabbage with lemon
Green strawberry sorbet, Søtoftegaard yogurt parfait, celery leaf, and geranium

5 COURSE MENU

New and old potatoes. New Danish potatoes, fermented potato, leek cream, and spruce 645,-
Grilled green asparagus with parsley purée and ramson
Salad of Danish white asparagus, browned butter sauce, and wild herbs
New carrots, buttermilk, and buckwheat. Carrot confit with lemon and tarragon
Green strawberry sorbet, Søtoftegaard yogurt parfait, celery leaf, and geranium

7 COURSE MENU

New and old potatoes. New Danish potatoes, fermented potato, leek cream, and spruce 845,-
Grilled green asparagus with parsley purée and ramson
Salad of Danish white asparagus, browned butter sauce, and wild herbs
Fried mushrooms from Funga Farm with fermented garlic, egg yolk cream, and nasturtium
New carrots, buttermilk, and buckwheat. Carrot confit with lemon and tarragon
3 Danish cheeses with compote and crispy bread
Green strawberry sorbet, Søtoftegaard yogurt parfait, celery leaf, and geranium



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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

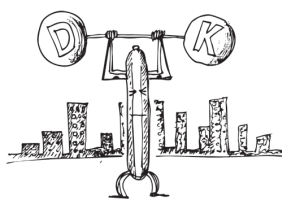
Creamy soup of Danish lobster with pasta and pickled seaweed	165,
Fried mushrooms from Funga Farm with fermented garlic, egg yolk cream and nasturtium	135,
New and old potatoes. New Danish potatoes, fermented potato, leek cream, and spruce	130,
Salad of Danish white asparagus, browned butter sauce, and wild herbs	125,-

LARGER DISHES

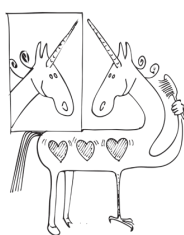
Grilled pork glazed with plum barbecue, cocoa, grilled green asparagus, parsley and ramson	235,
Braised lamb from Varde Ådal with Jerusalem artichokes, baked onions and lamb sauce with sage	235,
Fish of the day with cassoulet of sea snails from Hundested, leek, ramson and parsley	245,
New carrots, buttermilk, and buckwheat. Carrot confit with lemon and tarragon	175,-

CHEESE & DESSERTS

3 Danish cheeses with compote and crispbread	125,
Pavlova with rhubarb, woodruff syrup, white chocolate parfait and fermented honey	110,
Green strawberry sorbet, Søftegaard yogurt parfait, celery leaf, and geranium	110,-



60-90%
Local Produce



60-90%
Animal welfare



60-90%
Organic

See the definition at www.locagruppen.dk