

KILDEN

i haven

LUNCH MENU

*A part of LOCA
- Every meal matters*

THE LUNCH TABLE

Served with our homemade rye bread, lard and whipped butter

495,-

Christiansø herring with egg salad, pickled onions and cress

Eggs and hand-peeled prawns with lobster mayonnaise and herbs

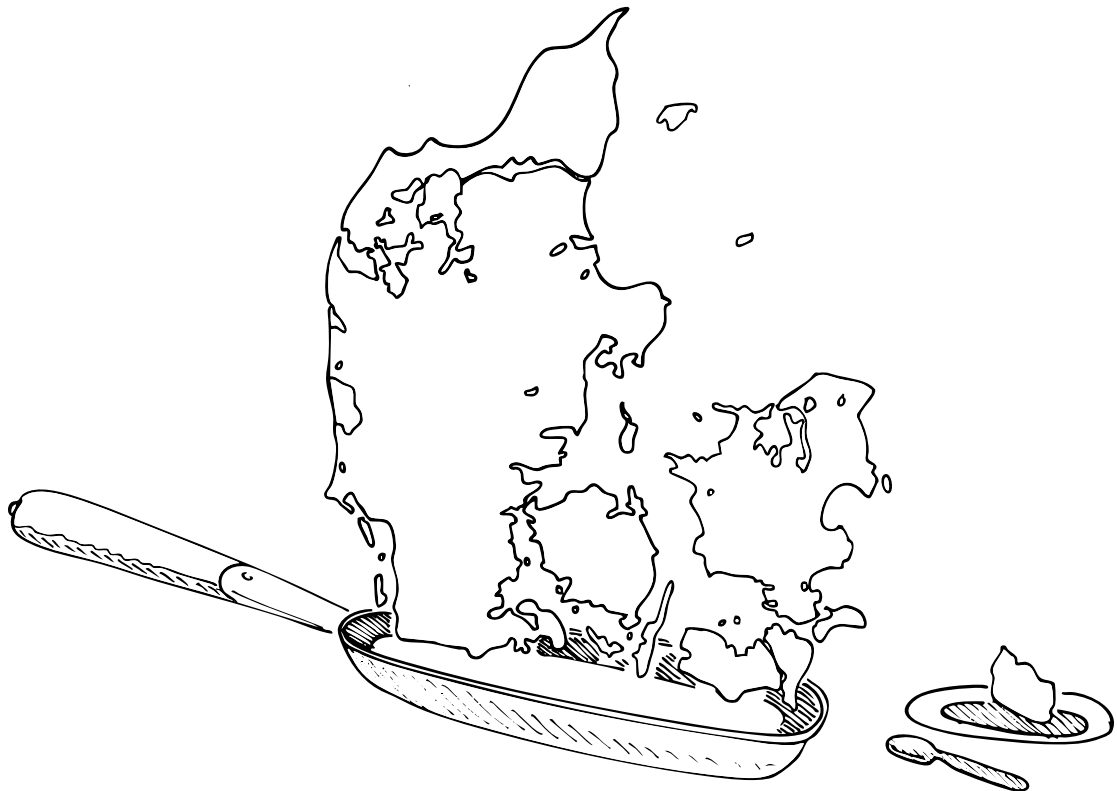
Crispy fried fish with remoulade and lemon

Braised lamb from Varde Ådal, potatoes with butter and parsley

Lamb sauce with lemon

Salad in cultured cream with pickled gooseberries and bread croutons

Pavlova with rhubarb, woodruff, white chocolate parfait and fermented honey



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FROM THE GARDEN

New Danish potatoes, smoked mayonnaise, radishes, onions and cress	145,-
Danish white asparagus, browned butter emulsion, malt and wild herbs	145,-
Danish tomatoes – pickled, baked and marinated. Egg, lemon mayonnaise and basil	135,-
Roasted Jerusalem artichokes with koji mayonnaise, baked onions and toasted sunflower seeds	115,-

FROM THE SEA

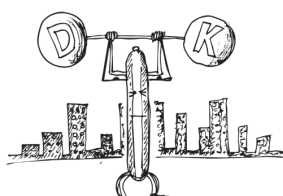
Christiansø herring with egg salad, pickled onions and cress	115,-
Crispy fried herring with pickled grilled palm cabbage and mustard	135,-
Crispy fried fish with remoulade and lemon	155,-
Eggs and hand-peeled prawns with lobster mayonnaise and herbs – served on sourdough bread	165,-

FROM THE LAND

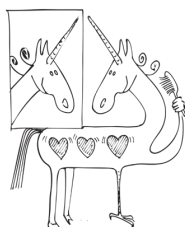
Grilled leeks with smoked duck breast from Varde Ådal and juniper mayonnaise	135,-
Lamb roulade from Varde Ådal with onion mayonnaise, onions and port wine jus	125,-
Chicken salad with celery, green asparagus, green peas, lovage and crispy chicken skin	125,-

CHEESE & DESSERT

Havgus cheese with pickled jerusalem artichokes, hazelnut cream and toasted rye bread	135,-
3 Danish cheeses with compote and crisp bread	125,-
Pavlova with rhubarb, woodruff, white chocolate parfait and fermented honey	110,-
Sorbet on green strawberries, parfait of Søtoftegaard yoghurt, celery and geranium	110,-



60-90%
Local Produce



60-90%
Animal welfare



60-90%
Organic