

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,-

Elderflower herring with cream cheese, apples and onions

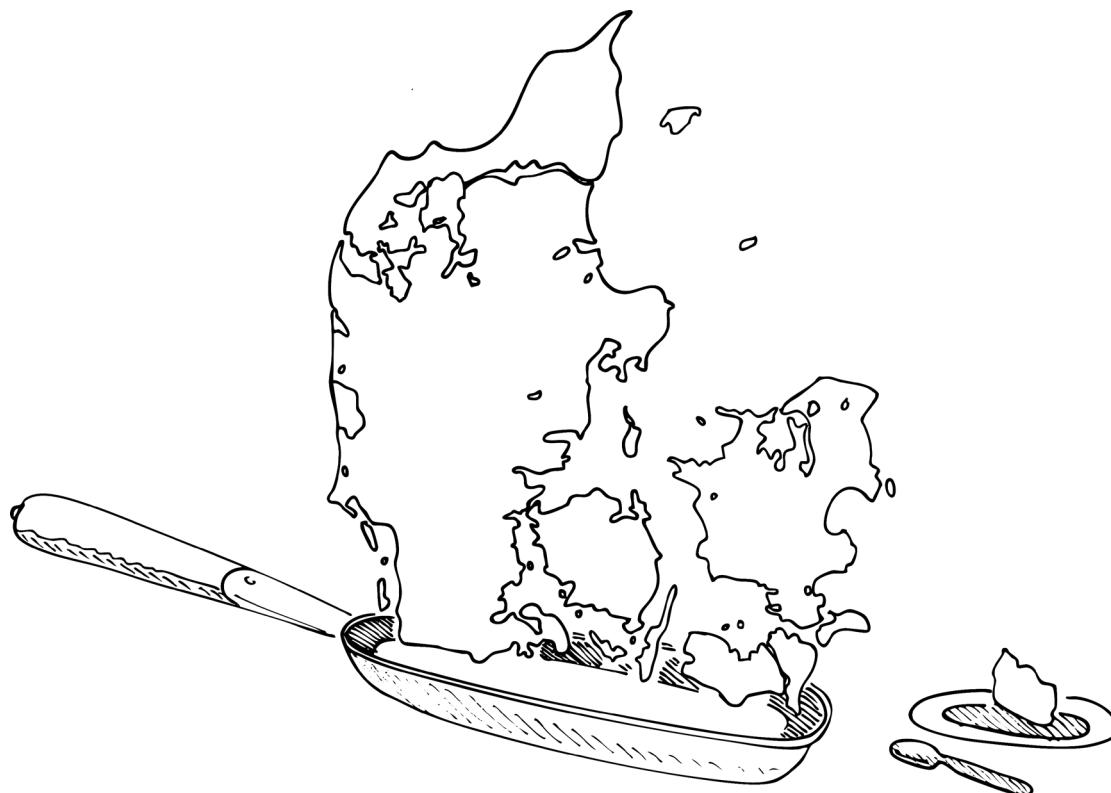
Crispy fermented sunchokes, spruce mayonnaise, pickled and crisped sunchokes

Fried plaice fillet, remoulade with pickled cabbage, dill and lemon

Chicken salad with celery, apple and smoked bacon from Troldgaarden

Coffee ice cream, white chocolate and cocoa nibs

**Must be ordered for the whole party*



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FROM THE GARDEN

Grilled pumpkin with cream cheese, hazelnuts and pickled pumpkin	135,-
Crispy fermented sunchokes, spruce mayonnaise, pickled and crisped sunchokes	130,-
Roasted cauliflower with truffle cream, crispy onions and raw cauliflower	150,-
Hay-baked celeriac with pickled celeriac, macadamia nuts and Thybo cheese	130,-
Crisped beetroot with goat's cheese cream, walnuts, honey and chili	130,-

FROM THE SEA

Elderflower herring with cream cheese, apples and onion	125,-
Cold-smoked sturgeon from Lyksvad with horseradish cream, kohlrabi and pickled gooseberries	155,-
Crispy plaice fillet, remoulade with pickled white cabbage, dill and lemon	160,-
Hand-peeled shrimp with soft-boiled egg, tomato mayonnaise and lemon	165,-
Shellfish salad with parsley root, pickled white currants, confit egg yolk and lemon	195,-

FROM THE LAND

Venison tartare with pickled onions, caramelized onion mayonnaise and smoked North Sea cheese	165,-
Chicken salad with celery, apples, parsley and smoked bacon from Trolldgaarden	155,-

CHEESE & DESSERT

3 Danish cheeses with compote and crispbread	125,-
Quince with yoghurt ice cream and cardamom	110,-
Plum tart with crème fraîche and tarragon	110,-
Coffee ice cream with white chocolate and cocoa nibs	110,-

