KILDEN
i haven

EVENING MENU

A part of LOCA
- Every meal matters

3 COURSE MENU

Coldsmoked trout from Vejle with mustardsauce, dill and roasted seeds 495,
Duck from Varde Ådal with fermented honey, caramelized celeriac, cabbage and warm, spiced sauce
Coffee ice cream with white chocolate and cocoa nibs

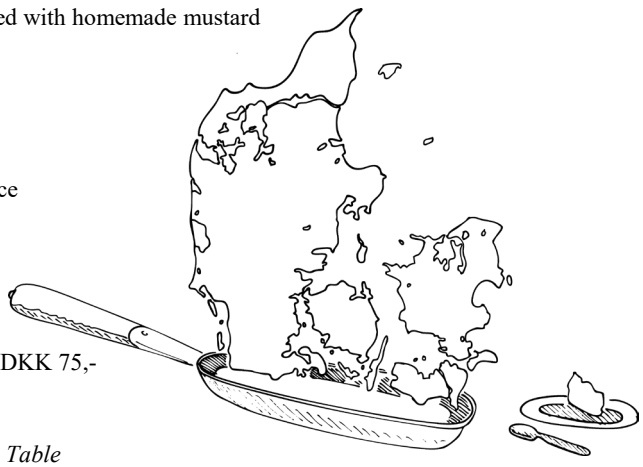
5 COURSE MENU

Consommé of forest mushrooms, mushroom cream and pickled mushrooms 645,
Terrine of white cabbage, caramelized onion mayonnaise and pickled onions
Coldsmoked trout from Vejle with mustardsauce, dill and roasted seeds
Duck from Varde Ådal with fermented honey, caramelized celeriac, cabbage and warm, spiced sauce
Coffee ice cream with white chocolate and cocoa nibs

THE CHRISTMAS TABLE

Served with our homemade rye bread, lard and whipped butter 750,-

Traditional marinated herring with egg, capers, onion and dill
Cold-smoked trout with dill mustard sauce, dill and toasted seeds
White cabbage terrine with caramelized onion mayonnaise and pickled onions
Creamy mushroom salad made with mushrooms from Funga Farm, toasted hazelnuts and crispy mushrooms
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Duck from Varde Ådal with fermented honey, caramelized celeriac, cabbage and spiced sauce
Traditional Danish Christmas sausage from Troldgaarden, served with homemade mustard
Cabbage salad with cranberries and walnuts
Caramelized potatoes
-
Ris ala mande with toasted almond flakes and warm cherry sauce
-
Christmas Cookie
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Add a selection of Danish cheeses, crispbread and compote for DKK 75,-



**Must be ordered for the entire party –*
Substitutions and alterations are not possible for the Christmas Table

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SNACKS

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

SMALLER DISHES

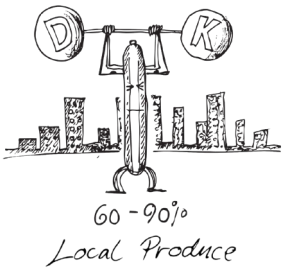
Consommé of forest mushrooms, mushroom cream and pickled mushrooms	165,-
Add winter truffle 85,-	
Terrine of white cabbage, caramelized onion mayonnaise and pickled onions	145,-
Creamy salad of Funga Farm mushrooms, roasted hazelnuts and crispy mushrooms	145,-
Coldsmoked trout from Vejle with mustardsauce, dill and roasted seeds	165,-

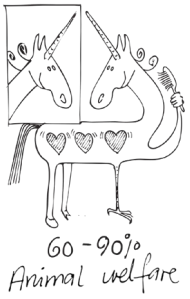
LARGER DISHES

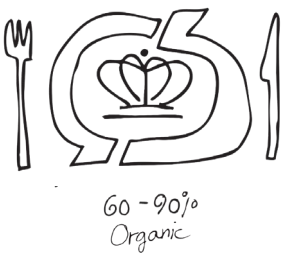
Duck from Varde Ådal with fermented honey, caramelized celeriac, cabbage and warm, spiced sauce	255,-
Fish of the day with roasted cabbage, browned buttersauce with lemon and walnuts	265,-
Slow-roasted pork neck, crispy roasted sunchokes, jus with pickled mustard	255,-
Otto of grains with parsley root, parsley and Vesterhavs cheese	245,-

CHEESE & DESSERTS

3 Danish cheeses with compote and crispbread	135,-
Chestnuts, yoghurt parfait and cherries	110,-
Ris a la mande with toasted almondflakes and warm cherrysauce	110,-







See the definition at www.locagrupen.dk

When paying with a corporate/business card (issued within or outside the EU) or a private card issued outside the EU, a surcharge will be applied corresponding to our actual transaction costs. The surcharge is calculated based on the card type