

PRIVATE DINING AT KIIN KIIN

5 courses with aperitif, appetizers, water, wine, coffee & petit four 2000 DKK
6 courses with aperitif, appetizers, water, wine, coffee & petit four 2200 DKK
7 courses with aperitif, appetizers, water, wine, coffee & petit four 2400 DKK
8 courses with aperitif, appetizers, water, wine, coffee & petit four 2600 DKK
The menu is prepared according to Kiin Kiin present tasting menu.

Welcome

Welcome in our lounge or at the table.

We serve a glass of Champagne, freshly squeezed juice of the season, our own beer or glass of wine.
Along with the drinks we offer 9 small appetizers.

The dinner

We serve a glass of wine selected by the sommelier for each course.

We serve the wine "free flow" during dinner.

After dinner we serve coffee from Kenya or Jasmine tea with a selection of petit fours and a glass from our avec shelf.

SETTINGS

The lounge

Our lounge is perfect to meet over the aperitif or coffee.

We can also set up for dinner in the lounge.

Dinner in the lounge for at least 18 people and maximum 30 people.

We can set up at a long table for 24 or at round tables.

The wine cellar

Our beautiful wine cellar is the perfect setting for a good evening.

We can reserve the entire wine cellar private for at least 12 people.

The maximum number is 18 people.

We can set the tables by: Oval table for 12 persons / Round tables for 18 persons / Long table for 16 persons

The restaurant

The restaurant can be booked exclusively for a minimum of 30 person.

The maximum is 50 person at long tables.

We can set the tables up to a maximum of 36 person at round tables.



SUMMER MENU APRIL MAY JUNE JULY AUGUST SEPTEMBER

SNACKS

Chicken skin satay
Miso egg dancing fishflakes
Sausage and smoke
Eadible bag of nuts
Pork cracklings and grilled eggplant sizzling
Merengue soy wasabi
Miangkam

5 COURSES

Salad with grilled fish cotton candy & cucumber dressing
White asparagus with red curry and crab.
Tuna tatar with sesame and soy
Quail in coconut milk
Pre dessert
Flowers of Thailand
Pandan ice cream with pistacio

6 COURSES

Salad with grilled fish cotton candy & cucumber dressing
White asparagus with red curry and crab.
Tuna tatar with sesame and soy
Veal with lemon grass & pickled pineapple
Quail in coconut milk
Pre dessert
Flowers of Thailand
Pandan ice cream with pistacio

7 COURSES

Tom yam Soup noodles prawn crakers
Salad with grilled fish cotton candy & cucumber dressing
White asparagus with red curry and crab.
Tuna tatar with sesame and soy
Veal with lemon grass & pickled pineapple
Quail in coconut milk
Pre dessert
Flowers of Thailand
Pandan ice cream with pistacio

EXTRAVAGANT

Fried foie gras with ginger & plumwine **175,-**
Plum wine on the rocks **95,-**



WINTER MENU OCTOBER NOVEMBER DECEMBER JANUARY FEBRUARY MARCH

SNACKS

Chicken skin satay
Miso egg dancing fishflakes
Sausage and smoke
Eadible bag of nuts
Pork cracklings and grilled eggplant sizzling
Merengue soy wasabi
Miangkam

5 COURSES

Spicy salad with roses orange and pomegranate chargrilled prawns
Lobster red curry ice cream & litchee
Mussels tamarind carrots & lemongrass
Beef oyster sauce pea flakes
Pre dessert Lime Thai basil
Banana cake with salted ice cream & coconut

6 COURSES

Spicy salad with roses orange and pomegranate chargrilled prawns
Lobster red curry ice cream & litchee
Mussels tamarind carrots & lemongrass
Consommé from moe palo with mushroom essence
Beef oyster sauce pea flakes
Pre dessert Lime Thai basil
Banana cake with salted ice cream & coconut

7 COURSES

Tom yam Soup diy noodles prawn crackers
Spicy salad with roses orange and pomegranate chargrilled prawns
Lobster red curry ice cream & litchee
Mussels tamarind carrots & lemongrass
Consommé from moe palo with mushroom essence
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