



ALL DAY FAVOURITES

MARINATED OLIVES

45,-

SALTED ALMONDS

45,-

SPICY NUTS

65,-

SOURDOUGH BREAD

45,-

Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS

295,-

6 NATURAL SEASONAL OYSTERS

245,- / 55,- pr. piece

VARIETY OF 6 NATURAL SEASONAL OYSTERS WITH TOPPINGS

Two raw & four garnished

255,-

30 G. BAERII CAVIAR

Creme fraiche, red onions & blinis

650,-

30 G. OSCIETRA CAVIAR

Creme fraiche, red onions & blinis

750,-

SANDERS SIGNATURE BURGER

Buttermilk bun, beef patty, cheddar,
pickled red onions, bacon jam, caramelised
onions & french fries

210,-

SANDERS BLACK TRUFFLE BIKINI

(Sharing for two)

Danish countryside ham, gruyère & black
truffle cream

135,-

TWO CROQUETTES

Duck - foie Gras - Port wine - cranberry

105,-

CHARCUTERIE & CHEESE BOARD

(Sharing for two)

Cold cuts from Troldgaarden, dijonnaise,
pickles, olives & bread

205,-

FRENCH FRIES

Truffle mayonnaise & ketchup

65,-

RAMON PENA ANCHOVIES

Aioli, grilled lemon & grilled sourdough bread

99,-

PORTO-GATO

Vanilla ice cream, crystallized almonds,

Port wine:

Andresen 10 year old white port wine 115,-

Andresen Colheita 2003 125,-

Andresen Colheita 1982 145,-

CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,
parmesan & grilled chicken

175,-



DRINKS



DRAFT BEER

Nørrebro Pilsner ØKO 50 cl.	70,-
Nørrebro Bombay IPA ØKO 50 cl.	75,-
Nørrebro Kings County Brown Ale ØKO 50 cl.	75,-

BOTTLE BEER

Anarkist Bloody Weizen 50 cl.	70,-
Ravnsborg Rød ECO 33 cl.	60,-
Schiøtz Mørk Mumme 50 cl.	65,-

SOFT DRINKS

Rebæl Rhubarb lemonade ECO	50,-
Rebæl Lemon lemonade ECO	50,-
Rebæl Peach Ice tea ECO	50,-
Pepsi, Pepsi Max, Ginger Ale	45,-
Filtered sparkling water per guest	30,-
Østergård - our organic juice 0,25 l.	45,-

NON-ALCOHOL

Heineken 0,0 33 cl.	55,-
Anarkist Hazy IPA 0,5% 50 cl.	65,-
Anarkist Mighy Mild 0,5% 50 cl.	65,-
Copenhagen Sparkling Tea Blå	95/365,-
Arensbak Red – Earthy, forest fruit & juniper	95/365,-
Arensbak White – Floral, quince & lemon thyme	95/365,-
Riffel, Riesling Zero, Rheinhessen	365,-

HOT BEVERAGE

Americano	40,-
Latté, Cappuccino, Flat White, Cortado	45,-
Selection of Organic Teas from Cocoon Tea Artisans	60,-
Hot Chocolate with whipped cream	65,-

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Pepsi, Pepsi Max, Ginger Ale 45,-

Filtered sparkling water per guest 30,-

Østergård - our organic juice 0,25 l. 45,-

NON-ALCOHOL

Heineken 0,0 33 cl. 55,-

Anarkist Hazy IPA 0,5% 50 cl. 65,-

Anarkist Migthy Mild 0,5% 50 cl. 65,-

Copenhagen Sparkling Tea Blå 95/365,-

Arensbak Red - Earthy, forest fruit & juniper 95/365,-

Arensbak White - Floral, quince & lemon thyme 95/365,-

Riffel, Riesling Zero, Rheinhessen 365,-

HOT BEVERAGE

Americano 40,-

Latté, Cappuccino, Flat White, Cortado 45,-

Selection of Organic Teas from Cocoon Tea Artisans 60,-

Hot Chocolate with whipped cream 65,-

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WINE BY GLASS

CHAMPAGNE/BUBBLES

	GL.	BTL.
Castell De Fades Organic - Cava Brut Nature Organic	110,-	525,-
NV Hautbois Champagne, Haut'thentic Brut	197,-	940,-
NV Ruinart Brut	195,-	1.125,-
Proverbio, Prosecco Extra Dry - Organic & Vegan	115,-	550,-

WHITE WINE

2022 Kølpin Family Wine Collection "Vincent", Mallorca	105,-	495,-
2023 Nik Weis, Riesling - Urban, Mosel, Germany	113,-	545,-
2024 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	215,-	1035,-
2023 Henri Bourgeois, Sancerre Pure, Loire	180,-	875,-
2023 Domaine l'Enclos, Chablis	185,-	885,-
2021 Au Bon Climat Chardonnay, Santa Barbara County, USA	180,-	875,-
2021 Paso a Paso, ORANGE - Mendoza, Argentina	135,-	645,-

ROSÉ WINE

2022 Kølpin Family Wine Collection "Roberta", Mallorca	105,-	495,-
2023 Château D'Esclans, Whispering Angel, Côtes de Provence, France	165,-	795,-
2022 Minuty Prestige, Provence, France	180,-	855,-

RED WINE

2022 Kølpin Family Wine Collection "Niclas", Mallorca	105,-	495,-
2021 Terrior Sense Fronteres, Negre, Priorat, Spain	170,-	800,-
2021 Maison Louis Jadot Pinot Noir, Cote d'Or, Bourgogne	175,-	825,-
2020 Château Moncets, Lalande de Pomerol, Bordeaux	168,-	805,-
2021 San Polo, Rosso di Montalcino, Tuscany	165,-	795,-
2021 Clos Henri, Waimaunga Pinot Noir, Marlborough, New Zealand	200,-	975,-
2019 Verbena, Brunello di Montalcino, Tuscany	205,-	985,-
2021 Domaine Mongestine Bob Singlar Rouge, Nature - ECO, France	155,-	750,-

DESSERT WINE

2017 Les Remparts de Bastor-Lamontagne, Sauterne	120,-	825,-
NV Warre's King's Tawny Port	105,-	695,-