



SANDERS KITCHEN

After menu





ALL-DAY FAVOURITES

Snacks

MARINEREDE OLIVEN
45,-

BLANDEDE NØDDER
65,-

BRØD & SMØR
45,-

RAMON PENA ANSJOSER
Ristet focaccia, ricotta, citron
95,-

FRITTER
Trøffelmayonnaise, ketchup
65,-

TO KROKETTER
Sæsonens kroketter
105,-

Osters og caviar

1 GLAS RUINART BRUT CHAMPAGNE & 3 ØSTERS
295,-

6 SÆSONENS ØSTERS NATURAL
245,- / 55,- pr. stk.

VARIATION AF 6 SÆSONENS ØSTERS MED TOPPINGS
To natural & fire m. tilbehør
255,-

30 G. BAERII CAVIAR
Creme fraiche, blinis
650,-

30 G. OSCIETRA CAVIAR
Creme fraiche, blinis
750,-

A little more

SANDERS SIGNATUR BURGER
Oksekød, rødløg, tomat, salat, pickle,
bacon jam & fritter
210,-
Tilføj Bacon 25,- /Tilføj Ost 25,-

SANDERS TRØFFEL BIKINI
(Til deling)
Skinke, Vesterhavsost, trøffelcreme
145,-

CÆSARSALAT
Romaine salat, croutoner,
Cæsar dressing, parmesan, grillet kylling
175,-

CHARCUTERIE & OST
(Til deling)
Dijonnaise, sylt, oliven, brød
205,-

SANDERS GRØNNE SALAT
Sæsonens grønt, urter, vinaigrette
95,-

LOBSTER ROLL
Brioche, mayonnaise, purløg & chips
185,-



FORRETTER

First act

HVIDE ASPARGES

Danske fjordrejer, sauce hollandaise

295,-

POMMES ANNA

Røget laks, creme fraiche, kaviar

195,-

DANSK LUFTTØRRET SKINKE

18 MÅNEDER

Fra Trolldgaarden

245,-

KAMMUSLING CRUDO

Grillet agurke ponzu, edamame-puré

185,-

HOVEDRETTER

Second act

STEAK AU POIVRE

Pommes frites , pebersauce

375,-

STEGT TORSK

Beurre blanc, ørredrogn, Kiselgården grønt

295,-

HUMMER PASTA

Linguine, cherry tomater, piment d'Espelette

425,-

BLANCHEREDE HVIDE ASPARGES

Grøn ærtepuré, syltede grønne asparges,
Kiselgården kål, pistachie

235,-



SØDT & SALT

Third act

CITRONBAVAROISE

Kiks, lemon curd, sprød marengs

110,-

GATEAU MARCEL

125,-

CRÉME BRÛLÉE

Brombær sorbet

125,-

PORTO-GATO

Vaniljeis - kandiserede mandler - portvin

Portvin: Andresen 10 år gammel hvid portvin 115,-

Andresen Colheita 2003 125,-

Andresen Colheita 1998 145,-

UDVALG AF DANSKE OSTE

Fire oste, rugbrød, sprødt, kompot

185,-

PETIT FOUR

85,-

Sanders avec

COGNAC

Hennessy VSOP

65,-

GRAPPA

Marolo Grappa di Barolo Cask

Matured

100,-

AMARO

Amaro Montenegro

60,-

TATA IRISH COFFEE

Teeling Single Grain, Pedro

Ximenez Sherry, Demerara,

'THIC' Chocolate Alternative,

Coffee

159,-

JES TAFFEL AKVAVIT

Af TATA Cocktail Bar

95,-

BITTER

Fernet Branca

60,-





COCKTAILS

Douverture

SLEEPING BEAUTY

KETEL ONE VODKA - ORANGE LIQUEUR - WHITE
GRAPEFRUIT - WHITE TEA

149,-

MACBETH

SPENT CHAMPAGNE - DISCARDED CHARDONNAY VODKA
- ELDERFLOWER

149,-

PALE PALOMA

CALLE 23 TEQUILA - ORANGE WINE - WHITE GRAPEFRUIT
- COCONUT WATER

149,-

TATA OLD FASHIONED

WHISTLEPIG 10Y RYE WHISKEY - BARREL AGED MAPLE
SYRUP - BITTERS

189,-

ESMERALDA

SIETE MISTERIOS MEZCAL - WASABI - LIME - CUCUMBER

149,-

EAST WEST SAZERAC

STAUNING RYE WHISKY - J.L. PASQUET COGNAC -
FORAGED FIG LEAVES

149,-





DRINKS

DRAFT BEER

Bertie's Brew, Pilsner 50 cl.

Mosaic IPA 50 cl.

Nørrebro Æble Cider Øko 50 cl.

BOTTLE BEER

Anarkist Bloody Weizen 50 cl.

Ravnsborg Rød ECO 33 cl.

Schjøtz Mørk Mumme 50 cl.

SOFT DRINKS

Rebæl Rhubarb lemonade ECO

Rebæl Lemon lemonade ECO

Rebæl Peach Ice tea ECO

Pepsi, Pepsi Max, Ginger Ale

Fritz Kola

Filtered sparkling water per guest

Østergård - our organic juice 0,25 l.

NON-ALCOHOL

Heineken 0,0 33 cl.

Anarkist Hazy IPA 0,5% 50 cl.

Anarkist Migthy Mild 0,5% 50 cl.

Copenhagen Sparkling Tea Blå

Arensbak Red - Earthy, forest fruit & juniper

Arensbak White - Floral, quince & lemon thyme

Riffel, Riesling Zero, Rheinhessen

HOT BEVERAGE

Americano

Latté, Cappuccino, Flat White, Cortado

Selection of Organic Teas from Cocoon Tea Artisans

Hot Chocolate with whipped cream





Ha' en dejlig aften