



SANDERS KITCHEN

After menu





ALL-DAY FAVOURITES

Snacks

MARINEREDE OLIVEN
45,-

SANDERS KRYDREDE
NØDDER
65,-

BRØD & SMØR
55,-

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

FRITTER
Trøffelmayonnaise, ketchup
65,-

SÆSONENS KROKETTER
3 stk 105,- / 6 stk 185,-

Osters og caviar

1 GLAS RUINART BRUT CHAMPAGNE & 3 ØSTERS
295,-

6 SÆSONENS ØSTERS NATURAL
285,- / 55,- pr. stk.

VARIATION AF 6 SÆSONENS ØSTERS MED TOPPINGS
To natural & fire m. tilbehør
295,-

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
Skinke, Vesterhavsost, trøffelcreme
145,-

CÆSARSALAT
Romaine salat, croutoner,
Cæsar dressing, parmesan, grillet kylling
Normal 175,-/ Stør 235

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

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



FORRETTER

First act

SKAGEN TOAST

Rejer, grillet citronmayonnaise, pan brioche og kalix Löjrom
235,-

STEAK TARTARE

Håndskåret dansk oksekød, saltet æggeblommecreme, purløg
og stegte kartofler med svampepulver
245,-

SANDERS GRØNNE SALAT

Romainesalat, pistacienødder, avocado
og grønne tomater
175,-

HOVEDRETTER

Second act

STEAK AU POIVRE

Pommes frites, peber sauce, ristede svampe og oksekød demi-glace
385,-

STEGT TORSK

Kammusling naige, ørredrogn, Kiselgården grønt
295,-

HUMMER PASTA

Linguine, cherry tomat, piment d'Espelette
425,-

GRILLET SPIDSKÅL

Romesco-sauce, røgede mandler, ristede
peberfrugter
255,-



SØDT & SALT

Third act

CITRONBAVAROISE

Kiks, lemon curd, sprød marengs
110,-

TONKA BØNNE CHEESECAKE

Romstegt ananas & saltet karamelis
125,-

MANDELSPONGEKAGE

Karamelliserede figner, kokos-crumble &
kaffeis
125,-

CRÈME BRÛLÉE

110,-

PORTO-GATO

Vaniljeis - kandiserede mandler - portvin

Portvin: Andresen 10 år gammel hvid portvin	115,-
Warres Otima Colheita 2013	155,-
Warres Otima Colheita 1992	195,-

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.	70,-
Mosaic IPA 50 cl.	75,-
Too Old To Die Young, Vampire Crush, Sour 50cl	89,-

BOTTLE BEER

Anarkist Bloody Weizen 50 cl.	105,-
Ravnsborg Rød ECO 33 cl.	75,-
Schjøtz Mørk Mumme 50 cl.	95,-

SOFT DRINKS

Rebæl Rhubarb lemonade ECO	70,-
Rebæl Lemon lemonade ECO	70,-
Rebæl Peach Ice tea ECO	70,-
Pepsi, Pepsi Max, Ginger Ale	45,-
Fritz Kola	60,-
Filtered sparkling water per guest	30,-
Østergård - our organic juice 0,25 l.	45,-

NON-ALCOHOL

Heineken 0,0 33 cl.	60,-
Anarkist Hazy IPA 0,5% 50 cl.	95,-
Copenhagen Sparkling Tea Blå	110/495,-
Arensbak Red – Earthy, forest fruit & juniper	95/365,-
Arensbak White – Floral, quince & lemon thyme	95/365,-
Riffel, Riesling Zero, Rheinhessen	495,-

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,-
Matcha Øko	70,-

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Ha' en dejlig aften