



*Have a wonderful day*



# ROOFTOP

*All day menu*





## ALL-DAY FAVOURITES

### Snacks

MARINATED OLIVES  
65,-

HOMEMADE SPICY NUTS  
65,-

BREAD & BUTTER  
55,-

SEASONAL CROQUETTES  
3 pcs 110,-/6 pcs 195

FRENCH FRIES (V)  
Truffle mayonnaise, ketchup  
75,-

RAMON PENA ANCHOVIES  
Toasted focaccia, ricotta, lemon  
115,-

### Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS  
295,-

6 NATURAL SEASONAL OYSTERS  
285,- / 55,- pr. piece

VARIETY OF 6 SEASONAL NATURAL OYSTERS WITH TOPPINGS  
Two natural & four garnished  
295,-

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

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



## DRINKS

### 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,- |
| Friis-Holm Dark Hot Chocolate with whipped cream     | 75,- |
| Friis-Holm Cardamom Hot Chocolate with whipped cream | 75,- |
| Matcha Øko                                           | 75,- |



## DRINKS

### SANDERS GLØGG

Red/White homemade Gløgg served with "Juno the Bakery" cookies 165,-

### DRAFT BEER

Bertie´s Brew, Pilsner 50 cl. 70,-

### BOTTLE BEER

Anarkist Bloody Weizen 50 cl. 105,-

Schiøtz Mørk Mumme 50 cl. 95,-

### DRINKS

Gin & Tonic 129,-

Dark N Stormy 139,-

Aperol Spritz 139,-

Chandon Garden Spritz 125,-

### 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,-

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## ALL-DAY FAVOURITES

*A little more*

### CHARCUTERIE & CHEESE

(Sharing for two)  
Dijonnaise, pickles, olives, bread  
205,-

### CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,  
parmesan & grilled chicken  
Regular 175,- / Large 235 ,-

### SANDERS SIGNATURE BURGER

Beef patty, red onions, tomato, salad, pickle,  
bacon jam & french fries  
210,-

Add Bacon **25,-**  
Add Cheese **25,-**

### SANDERS BLACK TRUFFLE BIKINI

Vesterhav cheese, Danish countryside ham,  
black truffle cream  
145,-

### LOBSTER ROLL

Brioche bun, mayonnaise, chives  
& potato chips  
195,-

### SANDERS GREEN SALAD

Romaine lettuce, pistachio, avocado &  
green tomatoes  
175,-



## WINE BY THE GLASS

|                                                                      | BTL  |       |            |
|----------------------------------------------------------------------|------|-------|------------|
|                                                                      | POUR | GL.   | 75CL/150CL |
| CHAMPAGNE/BUBBLES                                                    |      |       |            |
| NV Maison Albert Sounit, Prestige Brut, Crémant de Bourgogne, France | 15cl | 155,- | 795,-      |
| NV Ruinart, Brut, Champagne, France                                  | 15cl | 195,- | 1.125,-    |
| NV Proverbio, Prosecco Extra Dry, Veneto, Italy                      | 15cl | 115,- | 550,-      |

### WHITE WINE

|                                                                            |      |       |           |
|----------------------------------------------------------------------------|------|-------|-----------|
| 2024 Kølpin Family Wine Collection "Vincent", Mallorca, Spain              | 15cl | 105,- | 495/965,- |
| 2024 2024 Christoph Edelbauer, Grüner Veltliner Langelois, Austria         | 15cl | 130,- | 695,-     |
| 2024 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand                 | 15cl | 235,- | 1035,-    |
| 2024 Villa Huesgen, Riesling By the Glass, Mosel, Germany                  | 15cl | 115,- | 595,-     |
| 2024 Henri Bourgeois, Sancerre, Les Baronnes, Loire, France                | 15cl | 185,- | 925,-     |
| 2024 Maison Albert Sounit, Bourgogne Blanc, Les Vignes de la Roche, France | 17cl | 205,- | 885,-     |

### ORANGE WINE

|                                              |      |       |       |
|----------------------------------------------|------|-------|-------|
| 2021 Paso a Paso, Orange, Mendoza, Argentina | 15cl | 115,- | 645,- |
|----------------------------------------------|------|-------|-------|



## WINE BY THE GLASS

|                                                                     | BTL  |       |            |
|---------------------------------------------------------------------|------|-------|------------|
|                                                                     | POUR | GL.   | 75CL/150CL |
| ROSÉ WINE                                                           |      |       |            |
| 2022 Kølpin Family Wine Collection "Roberta", Mallorca, Spain       | 15cl | 105,- | 495/965,-  |
| 2024 Château D'Esclans, Whispering Angel, Côtes de Provence, France | 15cl | 165,- | 795,-      |
| 2022 Minuty Prestige, Provence, France                              | 15cl | 180,- | 995,-      |

### RED WINE

|                                                                             |      |       |           |
|-----------------------------------------------------------------------------|------|-------|-----------|
| 2024 Kølpin Family Wine Collection "Niclas", Mallorca, Spain                | 15cl | 105,- | 495/965,- |
| 2020 Brovia – Dolcetto d'Alba "Vignavillej", Piemonte, Italy                | 15cl | 155,- | 725,-     |
| 2022 Maison Louis Jadot, Pinot Noir, Cote d'Or, Bourgogne, France           | 17cl | 220,- | 875,-     |
| 2023 Borgogno, Langhe Nebbiolo, "Bartomè", Piemonte, Italy                  | 15cl | 170,- | 865,-     |
| 2022 The Wines of Francis Ford Coppola, Cabernet Sauvignon, California, USA | 15cl | 145,- | 685,-     |
| 2019 Viña Mayor, Reserva, Tempranillo, Ribera del Duero, Spain              | 15cl | 175,- | 925,-     |

### DESSERT WINE

|                                                           |       |       |
|-----------------------------------------------------------|-------|-------|
| 2017 Les Remparts de Bastor-Lamontagne, Sauternes, France | 120,- | 825,- |
| NV Warre's King's Tawny Port, Portugal                    | 105,- | 695,- |