



LUNCH MENU



SNACKS

Marinated olives (vg).....	35,-
Spicy nuts (vg).....	60,-
Salted almonds (vg).....	45,-
Sourdough bread (vg,v).....	35,-
Olive oil or butter	
Boquerones	85,-
Pickled anchovy, lemon & grilled sourdough	
Charcuterie board (<i>sharing for 2</i>).....	195,-
Cured meats served with dijonaise, pickles and sourdough bread	
Fries (v).....	65,-
with truffle mayo & ketchup	
Sanders Black Truffle Bikini (<i>sharing for 2</i>).....	125,-
Danish countryside ham, gruyère & black truffle cream	
Sanders Signature Burger	175,-
Buttermilk bun, beef patty, cheddar, pickled cucumber, tomato, salad, onion, dressing & fries	
Brandade	75,-
Saltet cod, potatoes, olive oli, dild & grilled sourdough	

*We offer alternatives for people
with allergies or dietary restrictions.*



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OYSTERS & CAVIAR

1 or 6 Gillardeau raw oysters	55,- / 215,-
6 Gillardeau oysters garnished	235,-
2 raw & 4 garnished	
Baerii Caviar 30g	650,-
Creme fraiche, red onions & blinis	
Oscietra Caviar 30g	750,-
Creme fraiche, red onions & blinis	

SALADS

Caesar Salad	175,-
Romaine salad, croutons, caesar dressing, parmesan & grilled chicken	
Sanders Summer Salad	185,-
Green asparagus, hot smoked salmon, new potatoes, smoked cheese, lemon dressing & dill	

(v) vegetarian (vg) vegan



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MAIN

Vitello Tonnato	145,-
Sliced veal, tuna sauce, olives & caper berries	
Stracciatella (v)	145,-
Bitter salad, yuzu dressing & pistachio nuts	
Panfried Hake	175,-
White asparagus, potato croquette, chervil hollandaise & pickled fennel	
Danish ribeye	225,-
250g of ribeye, bordelaise sauce with smoked marrow, green salad & parmesan truffle fries	
Sanders Summer Risotto (v)	165,-
Fresh peas, mascarpone, chives and grated parmesan	

DESSERT

Homemade buttermilk "Koldskål" (v)	105,-
Elderflower icecream & oat crumble	
Sanders Summer dessert (v)	105,-
Strawberry sorbet, with almond crumble, lemon curd & basil-apple granita	
Cake of the day	45,-
Please ask your waiter for the selection	

(v) vegetarian (vg) vegan