



DINNER MENU



Welcome to Sanders.
Sanders Kitchen brings you classic dishes from all over the world,
beautifully created with local, organic produced and served in our
comfortable homey residence.



PRE-DINNER COCKTAILS



KIWI KISSES	145,-
ENCANTO PISCO, LILLET BLANC, KIWI SHRUB, CUCUMBER, LIME, HONEY, TONIC WATER	
SYMPHONY SOUR	145,-
LAIRD'S APPLEJACK 100, EMPIRICAL SPIRITS SYMPHONY 6, CAMPARI MUYU CHINOTTO NERO, LIME, GRENADINE, EGG WHITE	
ALMOST AIRBORNE	145,-
CALLE 23 BLANCO TEQUILA, MANZANILLA SHERRY, TOMATO CORDIAL, GREEN BANCHA TEA	
BASIL SMASH	145,-
NORDIC ETOH THYME & LEMON GIN, TIMUR BERRIES, CLARIFIED LIME, NORDIC ETOH CARAWAY AQUAVIT, BITE BASIL	
TATA OLD FASHIONED	175,-
WHISTLEPIG 10Y RYE WHISKEY, BARREL-AGED MAPLE SYRUP, BITTERS	
TIME OFF SPRITZ (ALCOHOL FREE)	115,-
STRAWBERRY, JASMINE, JUNIPER, ALOE VERA, COPENHAGEN SPARKLING TEA BLÅ 0%	

See you at
TA  TA
after dinner




DINNER SET MENU



We serve a delicate 4 course dinner menu.

Ask your waiter for the chefs set menu
selection of the day.



4 COURSES

SNACK

STARTER

MAIN

DESSERT

DKK 595,-

We offer alternatives options for guests with allergies & dietary restrictions.



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SNACKS

Marinated olives (vg)	35,-
Spicy nuts (vg)	60,-
Salted almonds (vg)	45,-
Sourdough bread (vg,v)	35,-
served with olive oil or butter	
Boquerones	85,-
Pickled anchovy, lemon & grilled sourdough	
Charcuterie Board (sharing for 2)	195,-
Cured meats served with dijonnaise, pickles and sourdough bread	
Fries (v)	65,-
Truffle mayonnaise & ketchup	
Sanders Truffle Bikini (sharing for 2)	125,-
Danish countryside ham, gruyère & black truffle cream	
Sanders Signature Burger	175,-
Buttermilk bun, beef patty, cheddar, pickled cucumber, tomato, salad, onion, dressing & fries	

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OYSTERS & CAVIAR

1 / 6 Gillardeau oysters raw	55,- / 215,-
6 Gillardeau oysters garnished	235,-
2 raw and 4 garnished	
Baerii Caviar 30g	650,-
Served with creme fraiche, red onions and blinis	
Oscietra Caviar 30g	750,-
Served with creme fraiche, red onions and blinis	

STARTERS

Norwegian Crab	145,-
Cherry tomatoes, thyme & cold green tomato consomme	
Steak tartare	155,-
Beef tenderloin, homemade mustard, cress, tarragon mayonnaise, crispy ryebread, pickled cranberries & grated truffle	
Stracciatella (v)	125,-
Bitter salad, yuzu dressing & pistachio nuts	
White asparagus	145,-
Chervil hollandaise, shrimps from Rømø & watercress	

(v) vegetarian (vg) vegan



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MAIN

Pan fried cod	225,-
Crouton, butterbeans, pickled pearl onions, aromatic herbs & mussel sauce with trout roe	
Free Range Chicken	235,-
Green asparagus, fricassee of morels, fresh peas, carrots & parsley	
Beef tenderloin steak	275,-
200g tenderloin with celeriac puree, pickled mustardseed, turnip & red wine sauce with truffle	
Stuffed cabbage (v)	195,-
Portobello, lions mane, roasted cauliflower, pommes anna & sauce nage	

(v) vegetarian (vg) vegan



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DESSERT

White chocolate mousse (v)	115,-
rhubarb & rose hip	
Homemade buttermilk "koldskål" (v)	105,-
Elderflower icecream & oat crumble	
Sanders Summer dessert (v)	105,-
Strawberry sorbet, with almond crumble, lemon curd & basil-apple granita	
Three scoops of homemade ice cream (v)	95,-
Please ask your waiter for tonights selection	
Affogato (v)	95,-
Vanilla ice cream with espresso	
Danish cheeses (v)	185,-
4 cheeses served with butter fried ryebread, crackers & seasonal compote	
Petit four (v)	85,-

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