



Hotel
**SANDERS
KITCHEN**

Evening menu





COCKTAILS



Overture

TATA OLD FASHIONED

Whistlepig 10y Rye Whiskey, Barrel-Aged Maple Syrup, Bitters
189,-

FIDELIO

Ketel One Vodka - Noilly Prat Vermouth - Cranberry - Peach Tea
149,-

BENEATHA

Eminente 3 Rum - Tio Pepe Fino Sherry - Grape - Terragon - Lime
149,-

DR. COPPELIUS

Naked Malt Whisky - Dry Vermouth - Lemon - Cherry Port
149,-

HANSEL

Discarded Vodka - Cacao - Rescued Bread - White Miso
149,-

MUSETTA

Mint - Elderflower - Copenhagen Sparkling Tea Blå 0%
119,-





ALL-DAY FAVOURITES

MARINATED OLIVES

45,-

SALTED ALMONDS

45,-

SPICY NUTS

65,-

SOURDOUGH BREAD

45,-

Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS

295,-

6 NATURAL SEASONAL OYSTERS

245,- / 55,- pr. piece

VARIETY OF 6 NATURAL SEASONAL OYSTERS WITH TOPPINGS

Two raw & four garnished

255,-

30 G. BAERII CAVIAR

Creme fraiche & blinis

650,-

30 G. OSCIETRA CAVIAR

Creme fraiche & blinis

750,-

Snacks to share

TWO CROQUETTES

Braised brisket & aji verde

105,-

SANDERS BLACK TRUFFLE BIKINI

(Sharing for two)

Danish countryside ham, Vesterhav
cheese & black truffle cream

135,-

SANDERS SIGNATURE BURGER

Bun, beef patty, tomato, red onions, pickle,
salad, bacon jam & french fries

210,-

Add Bacon 25,-

Add Cheese 25,-

CHARCUTERIE BOARD & CHEESE BOARD

(Sharing for two)

Cold cuts from Troldgaarden, dijonnaise,
pickles, olives & bread

205,-

FRENCH FRIES

Truffle mayonnaise & ketchup

65,-

RAMON PENA ANCHOVIES

Toasted focaccia, ricotta & lemon

95,-

CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,
parmesan & grilled chicken

175,-



STARTERS

First act

STRACCIATELLA

Blood orange, pistachio and mizuna

145,-

SCALLOP CRUDO

Grilled cucumber ponzu & edamame puree

185,-

CONFIT SQUID

Savoy cabbage from Kilsegården & pumpkin

180,-

DANISH AIRCURED HAM

- 18 MONTHS

From Troldegaarden

245,-

MAINS

Second act

GRATINATED CAULIFLOWER

Gammel Knas cheese, hazelnut & chimichurri

235,-

FRIED COD

Beurre blanc, trout roe & greens from Kiselgården

295,-

LOBSTER PASTA

Linguine, cherry tomatoes, chives, piment d'Espelette
bisque & lobster

425,-

ENTRECÔTE

Demi-glace, truffle pommes puree. glazed shallots

375,-



SWEET & SALTY

Third act



LEMON BAVAROIS

Biscuit, Lemon curd, crispy meringue
110,-

GATEAU MARCEL

125,-

CRÉME BRÛLÉE

With blackberry sorbet
125,-

PORTO-GATO

Vanilla ice cream - crystallized almonds - Port wine

Port wine: Andresen 10 year old white port wine	115,-
Andresen Colheita 2003	125,-
Andresen Colheita 1982	145,-

DANISH CHEESE

Four cheeses, ryebread, crackers & seasonal compote
185,-

PETIT FOUR

85,-

Sanders avec

COGNAC
Hennessy VSOP
65,-

GRAPPA
Marolo Grappa di Barolo Cask
Matured
100,-

AMARO
Amaro Montenegro
60,-

JES TAFFEL AKVAVIT
By TATA Cocktail Bar
95,-

BITTER
Fernet Branca
60,-





Have a wonderful evening