



# SANDERS KITCHEN

*Evening menu*





## ALL-DAY FAVOURITES

### Snacks

MARINATED OLIVES 45,-	SELECTION OF NUTS 65,-	BREAD & BUTTER 45,-
RAMON PENA ANCHOVIES Toasted focaccia, ricotta, lemon 95,-	FRENCH FRIES Truffle mayonnaise, ketchup 65,-	TWO CROQUETTES Braised brisket, aji verde 105,-

### 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 natural & four garnished  
255,-

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

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

### A little more

SANDERS SIGNATURE BURGER  
Beef patty, tomato, red onions, pickle,  
salad, bacon jam & french fries  
210,-  
Add Bacon 25,- / Add Cheese 25,-

CAESAR SALAD  
Romaine lettuce, croutons, caesar dressing,  
parmesan, grilled chicken  
175,-

SANDERS GREEN SALAD  
Seasonal greens, herbs, vinaigrette  
95,-

SANDERS BLACK TRUFFLE BIKINI  
(Sharing for two)  
Danish countryside ham, Vesterhav  
cheese, black truffle cream  
135,-

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

LOBSTER ROLL  
Brioche bun, mayonnaise, chives & potato chips  
125,-



## STARTERS

*First act*

### WHITE ASPARAGUS

Danish fjord shrimps, sauce Hollandaise  
295,-

### POMMES ANNA

Smoked salmon, creme fraiche, caviar  
135,-

### DANISH CURED HAM

18 MONTHS  
From Troldegaarden  
245,-

### SCALLOP CRUDO

Grilled cucumber ponzu, edamame puree  
185,-

## MAINS

*Second act*

### STEAK AU POIVRE

Shoestring fries, pepper sauce  
375,-

### FRIED COD

Beurre blanc, trout roe, Kiselgården greens  
295,-

### LOBSTER PASTA

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

### BLANCHED WHITE ASPARAGUS

Green pea purée, pickled green asparagus, Kiselgården kale,  
pistachio  
235,-



## 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 1998	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,-

TATA IRISH COFFEE  
Teeling Single Grain, Pedro  
Ximenez Sherry, Demerara, 'THIC'  
Chocolate Alternative, Coffee  
159,-

JES TAFFEL AKVAVIT  
By TATA Cocktail Bar  
95,-

BITTER  
Fernet Branca  
60,-





## COCKTAILS

*Downton*

### 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,-





*Have a wonderful evening*