



Hotel
**SANDERS
KITCHEN**

Evening menu





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,-





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 Troldegården

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,-

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,-





Have a wonderful evening