



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 Seasonal croquettes 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,-	SANDERS BLACK TRUFFLE BIKINI (Sharing for two) Danish countryside ham, Vesterhav cheese, black truffle cream 145,-
CAESAR SALAD Romaine lettuce, croutons, caesar dressing, parmesan, grilled chicken 175,-	CHARCUTERIE & CHEESE (Sharing for two) Dijonnaise, pickles, olives, bread 205,-
SANDERS GREEN SALAD Seasonal greens, herbs, vinaigrette 95,-	LOBSTER ROLL Brioche bun, mayonnaise, chives & potato chips 185,-



STARTERS

First act

WHITE ASPARAGUS

Danish fjord shrimps, sauce Hollandaise
295,-

POMMES ANNA

Smoked salmon, creme fraiche, caviar
195,-

DANISH CURED HAM 18 MONTHS

From Troldegården
245,-

SCALLOP CRUDO

Grilled cucumber ponzu, edamame puree
185,-

MAINS

Second act

STEAK AU POIVRE

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,-





DRINKS

DRAFT BEER

Bertie´s Brew, Pilsner 50 cl.

Mosaic IPA 50 cl.

Nørrebro Æble Cider Øko 50 cl.

BOTTLE BEER

Anarkist Bloody Weizen 50 cl.

Ravnsborg Rød ECO 33 cl.

Schiøtz Mørk Mumme 50 cl.

SOFT DRINKS

Rebæl Rhubarb lemonade ECO

Rebæl Lemon lemonade ECO

Rebæl Peach Ice tea ECO

Pepsi, Pepsi Max, Ginger Ale

Fritz Kola

Filtered sparkling water per guest

Østergård - our organic juice 0,25 l.

NON-ALCOHOL

Heineken 0,0 33 cl.

Anarkist Hazy IPA 0,5% 50 cl.

Anarkist Migthy Mild 0,5% 50 cl.

Copenhagen Sparkling Tea Blå

Arensbak Red - Earthy, forest fruit & juniper

Arensbak White - Floral, quince & lemon thyme

Riffel, Riesling Zero, Rheinhessen

HOT BEVERAGE

Americano

Latté, Cappuccino, Flat White, Cortado

Selection of Organic Teas from Cocoon Tea Artisans

Hot Chocolate with whipped cream





Have a wonderful evening