



Have a wonderful day



ROOFTOP

All day menu





ALL-DAY FAVOURITES

Snacks

MARINATED OLIVES 45,-	SELECTION OF NUTS 65,-	BREAD & BUTTER 45,-
THREE CROQUETTES Sesonal croquettes 105,-	FRENCH FRIES (V) Truffle mayonnaise, ketchup 65,-	RAMON PENA ANCHOVIES Toasted focaccia, ricotta, lemon 95,-

Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS
295,-

6 NATURAL SEASONAL OYSTERS
245,- / 55,- pr. piece

VARIETY OF 6 SEASONAL NATURAL OYSTERS WITH TOPPINGS
Two natural & four garnished
255,-

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

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



DRINKS

NON-ALCOHOL

Heineken 0,0 33 cl.	60,-
Anarkist Hazy IPA 0,5% 50 cl.	95,-
Copenhagen Sparkling Tea Blå	110/495,-
Arensbak Red – Earthy, forest fruit & juniper	95/365,-
Arensbak White – Floral, quince & lemon thyme	95/365,-
Riffel, Riesling Zero, Rheinhessen	495,-

HOT BEVERAGE

Americano	40,-
Latté, Cappuccino, Flat White, Cortado	45,-
Selection of Organic Teas from Cocoon Tea Artisans	60,-
Hot Chocolate with whipped cream	65,-
Matcha Øko	70,-

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DRINKS

DRAFT BEER

Bertie's Brew, Pilsner 50 cl. 70,-

BOTTLE BEER

Anarkist Bloody Weizen 50 cl. 105,-

Schiøtz Mørk Mumme 50 cl. 95,-

DRINKS

Gin & Tonic 129,-

Dark N Stormy 139,-

Aperol Spritz 139,-

Chandon Garden Spritz 125,-

SOFT DRINKS

Rebæl Rhubarb lemonade ECO 70,-

Rebæl Lemon lemonade ECO 70,-

Rebæl Peach Ice tea ECO 70,-

Pepsi, Pepsi Max, Ginger Ale 45,-

Fritz Kola 60,-

Filtered sparkling water per guest 30,-

Østergård - our organic juice 0,25 l. 45,-

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ALL-DAY FAVOURITES

A little more

CHARCUTERIE & CHEESE

(Sharing for two)

Dijonnaise, pickles, olives, bread
205,-

CAESAR SALAD

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

SANDERS SIGNATURE BURGER

Beef patty, red onions, tomato, salad, pickle,
bacon jam & french fries
210,-

Add Bacon 25,-

Add Cheese 25,-

SANDERS BLACK TRUFFLE BIKINI

(Sharing for two)

Vesterhav cheese, Danish countryside ham,
black truffle cream
145,-

LOBSTER ROLL

Brioche bun, mayonnaise, chives
& potato chips
185,-

SANDERS GREEN SALAD

Seasonal greens, herbs, vinaigrette
95,-

TEMPURA ZUCCHINI FLOWERS

Ricotta, Parmesan, Basil
135,-



WINE BY THE GLASS

			BTL
	POUR	GL.	75CL/150CL
CHAMPAGNE/BUBBLES			
NV Maison Albert Sounit, Prestige Brut, Crémant de Bourgogne, France	15cl	155,-	795,-
NV Ruinart, Brut, Champagne, France	15cl	195,-	1.125,-
NV Proverbio, Prosecco Extra Dry, Veneto, Italy	15cl	115,-	550,-
WHITE WINE			
2024 Kølpin Family Wine Collection “Vincent”, Mallorca, Spain	15cl	105,-	495/965,-
2019 Terra Vita Vinum, Anjou Blanc, Loire, France	15cl	170,-	850,-
2024 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	15cl	235,-	1035,-
2023 Villa Huesgen, Riesling By the Glass, Mosel, Germany	15cl	115,-	595,-
2024 Henri Bourgeois, Sancerre, Les Baronnes, Loire, France	15cl	185,-	925,-
2023 Maison Albert Sounit, Bourgogne Blanc, Les Vignes de la Roche, France	17cl	205,-	885,-
ORANGE WINE			
2021 Paso a Paso, Orange, Mendoza, Argentina	15cl	115,-	645,-



WINE BY THE GLASS

			BTL
	POUR	GL.	75CL/150CL
ROSÉ WINE			
2022 Kølpin Family Wine Collection “Roberta”, Mallorca, Spain	15cl	105,-	495/965,-
2024 Château D’Esclans, Whispering Angel, Côtes de Provence, France	15cl	165,-	795,-
2022 Minuty Prestige, Provence, France	15cl	180,-	995,-
RED WINE			
2024 Kølpin Family Wine Collection “Niclas”, Mallorca, Spain	15cl	105,-	495/965,-
2021 Terroir Sense Fronteres, Negre, Carignan/Grenache, Catalonia, Spain	15cl	160,-	775,-
2022 Maison Louis Jadot, Pinot Noir, Cote d’Or, Bourgogne, France	17cl	220,-	875,-
2022 Rivetto, Langhe Nebbiolo, Piedmont, Italy	15cl	170,-	855,-
2022 The Wines of Francis Ford Coppola, Cabernet Sauvignon, California, USA	15cl	145,-	685,-
2019 Viña Mayor, Reserva, Tempranillo, Ribera del Duero, Spain	15cl	175,-	925,-
DESSERT WINE			
2017 Les Remparts de Bastor-Lamontagne, Sauternes, France		120,-	825,-
NV Warre's King's Tawny Port, Portugal		105,-	695,-