



SANDERS KITCHEN

Evening menu





ALL-DAY FAVOURITES

Snacks

MARINATED
OLIVES
45,-

SANDERS SPICY
NUTS
65,-

BREAD
& BUTTER
55,-

RAMON PENA ANCHOVIES
Toasted focaccia, ricotta, lemon
95,-

FRENCH FRIES
Truffle mayonnaise, ketchup
65,-

SEASONAL CROQUETTES
3 pcs 105,-/6 pcs 185

Oysters and caviar

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

6 NATURAL SEASONAL OYSTERS
285,- / 55,- pr. piece

VARIETY OF 6 NATURAL SEASONAL OYSTERS WITH TOPPINGS
Two natural & four garnished
295,-

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

CAESAR SALAD
Romaine lettuce, croutons, caesar dressing,
parmesan & grilled chicken
Regular 175,- / Large 235,-

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

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



STARTERS

First act

SKAGEN TOAST

Shrimps, grilled lemon mayo, pan brioche & kalix roe
235,-

STEAK TARTARE

Hand-cut danish beef, cured egg yolk cream, chives & fried
potato with mushroom powder
245,-

SANDERS GREEN SALAD

Romaine lettuce, pistachio, avocado
& green tomatoes
175,-

MAINS

Second act

STEAK AU POIVRE

Fries, pepper sauce, roasted mushroom & beef demi-glace
385,-

FRIED COD

Mussel naige sauce, trout roe, Kiselgården cabbage
295,-

LOBSTER PASTA

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

GRILLED POINTED CABBAGE

Romesco sauce, smoked almonds, roasted
peppers
255,-



SWEET & SALTY

Third act

TONKA BEAN CHEESECAKE

Rum braised pineapple & salted caramel
ice cream
125,-

ALMOND SPONGE CAKE

Caramelised figs, coco crumble & coffee
ice cream
125,-

CRÉME BRÛLÉE

110,-

PORTO-GATO

Vanilla ice cream - crystallized almonds - Port wine

Port wine: Andresen 10 year old white port wine	115,-
Warres Otima Colheita 2013	155,-
Warres Otima Colheita 1992	195,-

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.	70,-
Mosaic IPA 50 cl.	75,-
Too Old To Die Young, Vampire Crush, Sour 50cl	89,-

BOTTLE BEER

Anarkist Bloody Weizen 50 cl.	105,-
Ravnsborg Rød ECO 33 cl.	75,-
Schiøtz Mørk Mumme 50 cl.	95,-

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,-

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,-
Friis Holm Hot Chocolate with whipped cream	65,-
Matcha Øko	70,-

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Have a wonderful evening