



DRINKS

All-day Cocktails

Cheers to a vibrant morning filled with bold flavours and effervescent joy!

MIMOSA

bubbles & orange juice 149,-

BLOODY MARY

worcestershire sauce, vodka, tomato juice, tabasco & garnish
149,-

HOT BEVERAGE

Americano	40,-
Latté, cappuccino, flat white, cortado	45,-
Selection of organic teas by Cocoon Tea Artisans	60,-
Hot chocolate with whipped cream	65,-
Matcha Øko	70,-

FRESH JUICES

Homemade Green Juice - spinach, lime, apple, ginger & avocado (VG)	30,-
Organic ginger shot (VG)	30,-
Organic cold pressed apple juice (VG)	30,-
Organic cold pressed orange juice (VG)	30,-
Filtered sparkling water - per guest	30,-



Hotel SANDERS KITCHEN *Breakfast*





BREAKFAST

The Breakfast Table

We hope you had a restful night and feel right at home. Our kitchen has prepared The Breakfast Table for you, which includes a carefully curated buffet selection with fresh, seasonal items.

To complete your experience, choose one dish from our à la carte menu and savour a cup of our expertly brewed specialty coffee or tea.

395,-

Buffet Selection

ORGANIC EGGS

Choose between poached, soft-boiled, scrambled, or fried eggs

SELECTION OF CHEESES

from Arla Unika

COLD CUTS

from Trolldgaarden

ORGANIC SALMON

from Samsø

HOME MADE PASTRIES & CROISSANTS

FRESH FRUITS

ORGANIC SKYR & HONEY

BREAD, BUTTER, NUTELLA & JAM



BREAKFAST

A la carte

SANDERS BREAKFAST PLATE

Soft-boiled organic egg, homemade bun, jam, organic butter, cheese & a glass of juice
145,-

BREAD & CHEESE

65,-

CROISSANT OR PASTRY

45,-

BACON & BRUNCH SAUSAGES

80,-

LACTOSE-FREE SKYR / VEGAN BLUEBERRY YOGURT

Fresh berries & granola

79,-

AVOCADO TOAST

Sourdough bread, avocado, egg, parmesan, cherry tomato

135,-

FRENCH TOAST

Cinnamon, creme fraiche, apple compote & caramel

115,-

TOMATO TOAST

Toasted sourdough, heirloom tomatoes, ricotta

115,-

CROQUE MADAME

Danish countryside ham, permesan, béchamel sauce, fried egg

155,-

AVOCADO ON RYE

Toasted rye bread, avocado, herbs

115,-

EGG ROYALE

English muffin, spinach, smoked salmon & hollandaise

165,-

ADD 10G OF CAVIAR

95,-

OMELET

Herbs, mushrooms, cheese, or ham and béchamel sauce

125,-