



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

MIDSUMMER NIGHT'S DREAM

Ketel One Vodka - Cucumber Soda

149,-

NUTCRACKER

Veuve Cliquot - Jean luc Pasquet - Hazlenut -
Palo Santo

159,-

DON QUIXOTE

Copenhagen distillery gin - wild berries - citrus

149,-

DINNER AT EIGHT

Jes Kølpin akvavit - Cordusio - cranberry - lime
leaf

149,-

PALOMA

Calle 23 tequila - orange wine - grapefruit -
coconut water

149,-

LEFT BANK

Tanqueray 10 - elderflower wine - bitters

149,-



DRINKS

SANDERS GLØGG

Red/White homemade Gløgg served with “Juno the Bakery” cookies 165,-

DRAFT BEER

Bertie’s Brew, Pilsner, 50 cl. 70,-

Mosaic IPA, 50 cl. 75,-

Royal X-Mas, 50 cl 75,-

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 Dark Hot Chocolate with whipped cream 75,-

Friis-Holm Cardamom Hot Chocolate whipped cream 75,-

Matcha Øko 75,-



Have a wonderful evening