



SANDERS KITCHEN

Evening menu





ALL-DAY FAVOURITES

Snacks

MARINATED
OLIVES

65,-

HOMEMADE SPICY
NUTS

65,-

BREAD
& BUTTER

55,-

RAMON PENA ANCHOVIES

Toasted focaccia, ricotta, lemon
115,-

FRENCH FRIES

Truffle mayonnaise, ketchup
75,-

SEASONAL CROQUETTES

3 pcs 110,-/6 pcs 195,-

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

195,-



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

TRUFFLE GNOCCHI

Potato gnocchi, truffle cream, roasted mushroom
345,-

LOBSTER PASTA

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

FRIED COD

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

STEAK AU POIVRE

Fries, pepper sauce, roasted mushroom
405,-



SWEET & SALTY

Third act

TONKA BEAN CHEESECAKE

Rum braised pineapple & salted caramel
ice cream
135,-

ALMOND SPONGE CAKE

Caramelised figs, coco crumble & coffee
ice cream
135,-

CRÉME BRÛLÉE

with vanilla ice cream
125,-

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,-

FRIIS-HOLM 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 KØLPIN AKVAVIT

Taffel akvavit
115,-

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,-



BEVERAGES

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