



## 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 Troldgaarden

#### ORGANIC SALMON

from Samsø

#### HOME MADE 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

**45,-**

#### BACON & BRUNCH SAUSAGES

**80,-**

#### OMELET

Herbs, mushrooms, cheese or ham  
**155,-**

#### AVOCADO ON RYE

Toasted rye bread, avocado, herbs  
**115,-**

#### AVOCADO TOAST

Sourdough bread, avocado, egg,  
parmesan, cherry tomato  
**135,-**

#### EGG ROYALE

English muffin, spinach, smoked  
salmon & hollandaise  
**185,-**  
/ADD 10G OF CAVIAR 95,-

### *Seasonal Favorites*

#### SKYR WITH VANILLA POACHED PEARS

with pecan granola and blueberries  
**115,-**

#### BLOOD ORANGE

with pomegranate syrup and mint  
**95,-**

#### LABNEH AND ZA'ATAR with baked cherry tomatoes

on toast  
**125,-**

#### FRENCH TOAST

with apple syrup and  
mascarpone  
**115,-,-**