



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

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,-

LABNEH AND ZA'ATAR

with baked cherry tomatoes on toast
125,-

BLOOD ORANGE

with pomegranate syrup and mint
95,-

FRENCH TOAST

with apple syrup and mascarpone
115,-