



# SANDERS KITCHEN

*All day menu*





## ALL-DAY FAVOURITES

### Snacks

MARINATED OLIVES  
65,-

HOMEMADE SPICY  
NUTS  
65,-

BREAD & BUTTER  
55,-

SEASONAL CROQUETTES  
3 pcs 110,-/6 pcs 195

FRENCH FRIES (V)  
Truffle mayonnaise, ketchup  
75,-

RAMON PENA ANCHOVIES  
Toasted focaccia, ricotta, lemon  
115,-

### Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS  
295,-

6 NATURAL SEASONAL OYSTERS  
285,- / 55,- pr. piece

VARIETY OF 6 SEASONAL NATURAL OYSTERS WITH TOPPINGS  
Two natural & four garnished  
295,-

30 G. BAERII CAVIAR  
Creme fraiche & blinis  
650,-

30 G. OSCIETRA CAVIAR  
Creme fraiche & blinis  
750,-



## DRINKS

### NON-ALCOHOL

Heineken 0,0 33 cl.	60,-
Anarkist Hazy IPA 0,5% 33 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 “ O´ Payo ” with whipped cream	75,-
Friis-Holm Cardamom Hot Chocolate with whipped cream	75,-
Matcha Øko	75,-



## DRINKS

### DRAFT BEER

Bertie´s Brew, Pilsner 50 cl.	70,-
Albani Mosaic IPA, 50cl	75,-
Nørrebro King County Øko, Brown Ale, 50 cl	80,-

### BOTTLE BEER

Anarkist Bloody Weizen 33 cl.	85,-
Anarkist Hazy IPA 0,5% 33 cl.	75,-

### DRINKS

Gin & Tonic	129,-
Dark N Stormy	139,-
Aperol Spritz	139,-
Chandon Garden Spritz	125,-

### SOFT DRINKS

Rebæl Rhubarb lemonade ECO	75,-
Rebæl Lemon lemonade ECO	75,-
Rebæl Peach Ice tea ECO	75,-
Pepsi, Pepsi Max, Ginger Ale	45,-
Filtered sparkling water per guest	30,-
Østergård - our organic juice 0,25 L.	45,-



## ALL-DAY FAVOURITES

*A little more*

### CHARCUTERIE & CHEESE

(Sharing for two)  
Dijonnaise, pickles, olives, bread  
205,-

### CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,  
parmesan & grilled chicken  
Regular 175,- / Large 235 ,-

### SANDERS SIGNATURE BURGER

Beef patty, red onions, tomato, salad, pickle,  
bacon jam & french fries  
210,-

Add Bacon **25,-**  
Add Cheese **25,-**

### SANDERS BLACK TRUFFLE BIKINI

Vesterhav cheese, Danish countryside ham,  
black truffle cream  
145,-

### LOBSTER ROLL

Brioche bun, mayonnaise, chives  
& potato chips  
195,-

### SANDERS GREEN SALAD

Romaine lettuce, pistachio, avocado &  
green tomatoes  
175,-



## WINE BY THE GLASS



**BTL**  
**GL. 75CL/150CL**

### **BUBBLES**

NV Kølpin Family Wine Collection, "Matteo", Prosecco, Italy	125,-	595,-
NV Albert Sounit, Caprice, Blanc de Blancs Brut, Burgundy, France	120,-	575,-
NV Ruinart, Brut, Champagne, France	195,-	1.125,-

### **WHITE WINE**

2024 Kølpin Family Wine Collection "Vincent", Mallorca, Spain	105,-	495/965,-
2023 Famille Hugel - Riesling 'Classic', Alsace, France	135,-	700,-
2024 Christoph Edelbauer - Grüner Veltliner, Kamptal, Austria	130,-	695,-
2023 Brovia - Roero Arneis, Piedmonte, Italy	180,-	935,-
2023 Les Vignerons Reunis - Montagny 1. Cru, Chardonnay, Burgundy, France	205,-	885,-



## WINE BY THE GLASS



**BTL**  
**GL. 75CL/150CL**

### **ROSÉ WINE**

2022 Kølpin Family Wine Collection "Roberta", Mallorca, Spain	105,-	495/965,-
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### **RED WINE**

2024 Kølpin Family Wine Collection "Niclas", Mallorca, Spain	105,-	495/965,-
2022 Louis Jadot - Pinot Noir, Côte d'Or, Burgundy, France	220,-	875,-
2022 Caciorgna- Nerello Mascalese 'Etna Rosso', Etna, Italy	140,-	705,-
2022 M. Chapoutier, Gigondas "Les Jocasses", Rhone, France	225,-	1135,-
2019 Viña Mayor, Tempranillo Reserva, Ribera del Duero, Spain	175,-	925,-

### **SWEET WINE**

2022 Les Remparts de Bastor-Lamontagne, Sauternes, France	120,-	825,-
2021 M. Chapoutier - Banyuls, Roussillon, France	100,-	620,-
NV Warre's Warrior Finest Reserve Port, Portugal	105,-	695,-