



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

	GL. 75CL/150CL	BTL 75CL/150CL
<u>BUBBLES</u>		
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,-

<u>WHITE WINE</u>		
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

	GL. 75CL/150CL	BTL 75CL/150CL
<u>ROSÉ WINE</u>		
2022 Kølpin Family Wine Collection "Roberta", Mallorca, Spain	105,-	495/965,-

<u>RED WINE</u>		
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,-

<u>SWEET WINE</u>		
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,-