



## 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 BEVERAGES

Americano, espresso	40,-
Latte, cappuccino, flat white, cortado	45,-
Selection of organic teas by Cocoon Tea Artisans	60,-
Friis-Holm hot chocolate with whipped cream	75,-
Friis-Holm cardamom hot chocolate with whipped cream	75,-
Organic Matcha tea	75,-

#### FRESH JUICES

Sanders 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 (V)

Choose between poached, soft-boiled, scrambled, or fried eggs

#### SELECTION OF CHEESES

from Arla Unika

#### COLD CUTS

from Trolldgaarden

#### ORGANIC SALMON

from Samsø

#### HOME MADE CROISSAINTS

#### FRESH FRUITS

#### ORGANIC SKYR & HONEY

#### BREAD, BUTTER, NUTELLA & JAM

#### ORGANIC JUICES

#### "MATTEO" PROSECCO



## 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,-**

#### OMELETTE

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 RED SPRING BERRIES

Chia seeds, dried rose buds, goji berries &  
rhubarb  
**115,-**

#### CREAMY RICOTTA

with grilled zucchini and  
pistachios on toast  
**125,-**

#### PINK GRAPEFRUIT

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

#### FRENCH TOAST

with apple syrup,  
mascarpone & rhubarb  
**115,-**