



SANDERS KITCHEN

Evening Menu





ALL-DAY FAVOURITES

Snacks

MARINATED
OLIVES

65,-

HOMEMADE SPICY
NUTS

65,-

BREAD
& BUTTER

55,-

RAMON PENA ANCHOVIES

Toasted focaccia, ricotta, lemon
115,-

FRENCH FRIES

Truffle mayonnaise, ketchup
75,-

SEASONAL CROQUETTES

3 pcs 110,-/6 pcs 195,-

Oysters and Caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS

295,-

6 NATURAL SEASONAL OYSTERS

285,- / 55,- per piece

VARIETY OF 6 NATURAL SEASONAL OYSTERS WITH TOPPINGS

Two natural & four garnished

295,-

30 G. BAERII CAVIAR

Creme fraiche & blinis

650,-

30 G. OSCIETRA CAVIAR

Creme fraiche & blinis

750,-

A Little More

SANDERS SIGNATURE BURGER

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

210,-

Add Bacon 25,- / Add Cheese 25,-

SANDERS BLACK TRUFFLE BIKINI

Danish countryside ham, Vesterhavs
cheese & black truffle cream

145,-

CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,
parmesan & grilled chicken

Regular 175,- / Large 235,-

CHARCUTERIE & CHEESE

(Sharing for two)

Dijonnaise, pickles, olives, bread

205,-

LOBSTER ROLL

Brioche bun, mayonnaise, chives & potato
chips

195,-

COOKIES AND CREAM

Homemade chocolate chip cookies with
vanilla ice cream

125,-



STARTERS

First Act

SKAGEN TOAST

Shrimps, grilled lemon mayo, brioche & kalix roe
235,-

SANDERS GREEN SALAD

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

STEAK TARTARE

Hand-cut Danish beef, green salad, chives & fries
255,-

MAINS

Second Act

TRUFFLE GNOCCHI

Potato gnocchi, truffle cream, roasted mushroom
345,-

LOBSTER PASTA

Linguine, cherry tomatoes, piment d'Espelette
425,-

FRIED COD

Mussel fumé, trout roe, Kiselgården greens
295,-

STEAK AU POIVRE

Shoestring fries, pepper sauce
405,-



SWEET & SALTY

Third Act

TIRAMISU

125,-

CRÉME BRÛLÉE

with vanilla ice cream

125,-

PORTO-GATO

Vanilla ice cream - crystallized almonds - Port wine

Port wine: Andresen 10 year old white port wine	115,-
Warres Otima Colheita 2013	155,-
Warres Otima Colheita 1992	195,-

DANISH CHEESE

Four cheeses, ryebread, crackers, seasonal compote

185,-

FRIIS-HOLM PETIT FOUR

85,-

Sanders avec

COGNAC

Hennessy VSOP
65,-

GRAPPA

Marolo Grappa di Barolo Cask
Matured
100,-

AMARO

Amaro Montenegro
60,-

TATA IRISH COFFEE

Teeling Single Grain, Pedro
Ximenez Sherry, Demerara, 'THIC'
Chocolate Alternative, Coffee
159,-

JES KØLPIN AKVAVIT

Taffel akvavit
115,-

BITTER

Fernet Branca
60,-





COCKTAILS

Overture

MIDSUMMER NIGHT'S DREAM

Ketel One Vodka - Cucumber Soda

149,-

NUTCRACKER

Veuve Cliquot - Jean luc Pasquet - Hazlenut - Palo Santo

159,-

DON QUIXOTE

Copenhagen distillery gin - wild berries - citrus

149,-

THE BEAUTY PART

Eminente Amber Claro - Pineapple - Lime - Eucalyptus

149,-

PALOMA

Calle 23 tequila - orange wine - grapefruit - coconut
water

149,-

LEFT BANK MARTINI

Tanqueray 10 - elderflower wine - bitters

169,-



BEVERAGES

DRAFT BEER

Bertie's Brew, Pilsner, 50 cl.	70,-
Mosaic IPA, 50 cl.	75,-
Nørrebro Kings County Øko, Brown Ale, 50cl	80,-

BOTTLE BEER

Anarkist Bloody Weizen 33 cl.	85,-
Nørrebro Apple Cider 33cl	75,-

SOFT DRINKS

Rebæl Rhubarb lemonade Øko	75,-
Rebæl Lemon lemonade Øko	75,-
Rebæl Peach Ice tea Øko	45,-
Pepsi, Pepsi Max, Ginger Ale	60,-
Fritz Kola	30,-
Filtered sparkling water per guest	45,-
Østergård - organic juice 0,25 l.	

NON-ALCOHOLIC

Heineken 0,0 33 cl.	60,-
Heineken 0,0 33 cl.	75,-
Anarkist Hazy IPA 0,5% 33 cl.	110/495,-
Copenhagen Sparkling Tea Blå	95/365,-
Arensbak Red – Earthy, forest fruit & juniper	95/365,-
Arensbak White – Floral, quince & lemon thyme	495,-
Riffel, Riesling Zero, Rheinhessen	

HOT BEVERAGE

Americano	40,-
Latte, Cappuccino, Flat White, Cortado	45,-
Selection of Organic Teas from Cocoon Tea Artisans	60,-
Friis-Holm Hot Chocolate with whipped cream	75,-
Friis-Holm Cardamom Hot Chocolate whipped cream	75,-
Organic Matcha tea	75,-

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Have a wonderful evening