



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,- per 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-ALCOHOLIC

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,-

HOT BEVERAGES

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 with whipped cream	75,-
Organic Matcha tea	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 33cl	85,-
Nørrebro Apple Cider 33cl	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

Vesterhavs 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,-

COOKIES AND CREAM

Homemade chocolate chip cookies with vanilla ice cream
125,-



WINE BY THE GLASS



			BTL
	POUR	GL.	75CL/150CL
<u>BUBBLES</u>			
NV Kølpin Family Wine Collection, "Matteo", Prosecco, Italy	12cl	125,-	595,-
NV Albert Sounit, Caprice, Blanc de Blancs Brut, Burgundy, France	12cl	120,-	575,-
NV Ruinart, Brut, Champagne, France	12cl	195,-	1.125,-
<u>WHITE WINE</u>			
2024 Kølpin Family Wine Collection "Vincent", Mallorca, Spain	15cl	105,-	495/965,-
2024 Famille Hugel - Riesling "Classic", Alsace, France	15cl	135,-	700,-
2023 Clair de Brumes - Sauvignon Blanc - Pouilly-Fumé, Loire, France	15cl	185,-	925,-
2024 Ken Forrester - Chenin Blanc, Stellenbosch, South Africa	15cl	125,-	625,-
2024 Domaine Laroche - Chablis "Saint-Martin", Burgundy, France	17cl	215,-	955,-
<u>ORANGE WINE</u>			
NV Domini del Leone - Pinot Grigio / Chardonnay Veneto, Italy	15cl	125,-	625,-



WINE BY THE GLASS



			BTL
	POUR	GL.	75CL/150CL
<u>ROSÉ WINE</u>			
2022 Kølpin Family Wine Collection "Roberta", Mallorca, Spain	15cl	105,-	495/965,-
<u>RED WINE</u>			
2024 Kølpin Family Wine Collection "Niclas", Mallorca, Spain	15cl	105,-	495/965
2024 Charles Frey - Pinot Noir - "Harmonie", Alsace, France	15cl	155,-	765,-
2022 San Polo - Sangiovese - Rosso di Montalcino, Tuscany, Italy	15cl	170,-	850,-
2021 Lopez de Haro - Tempranillo, Crianza, Rioja, Spain	15cl	120,-	580,-
2022 Brazin - (B)Old Vine Zinfandel, Lodi, California, USA	15cl	140,-	685,-
<u>CANDY WINE</u>			
2022 Les Remparts de Bastor-Lamontagne, Sauternes, France	8cl	120,-	825,-
2021 M. Chapoutier - Banyuls, Roussillon, France	8cl	100,-	620,-
NV Warre's Warrior Finest Reserve Port, Portugal	8cl	105,-	695,-