



# SANDERS KITCHEN

*Evening Menu*





## ALL-DAY FAVOURITES

### Snacks

MARINATED OLIVES 65,-	HOMEMADE SPICY NUTS 65,-	BREAD & BUTTER 55,-
LUMPFISH ROE Buckwheat waffle 115,-	FRENCH FRIES Truffle mayonnaise, ketchup 75,-	SEASONAL CROQUETTES 3 pcs 110,-/6 pcs 195,-

### Oysters and Caviar

A GLASS OF "CECILIE" 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*

### WHITE ASPARAGUS

Fjord shrimps, hollandaise & dill  
265,-

### SANDERS GREEN SALAD

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

### BURRATA & FENNEL SALAD

Honey walnuts, fresh herbs, chilli oil  
175,-

### STEAK TARTARE

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

## MAINS

*Second Act*

### GREEN RISOTTO

with Danish asparagus, peas and Parmigiano Reggiano  
255,-

### 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 VSOP  
Leopold Gourmet  
140,-

COGNAC XO  
Leopold Gourmet  
275,-

CALVADOS  
Chateau de Breuil  
160,-

Grappa  
Amarone  
120,-

Grappa  
Moscato  
175,-

Vieille Prune  
170,-

Poire Williams  
135,-

Abricot Liqueur  
25% JM Roulot  
250,-

RUM Mount Gay  
black Barrel  
155,-

Macallan 12 years  
Sherry Oak  
275,-

Amaro Montenegro  
60,-

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

JES KÖLPIN AKVAVIT  
Taffel akvavit  
115,-

Fernet Branca  
60,-



all digestifs are served in 5cl



## COCKTAILS

*Overture*

### CINDERELLA

Rye Whiskey - Cream Soda - Mulberry

149,-

### PRINCE CHARMING

Barsol Pisco - Blueberry - Lemon Verbena

159,-

### MIDNIGHT

Eminente Amber Claro - Cordusio - Mancino Kopi

159,-

### SPRING BALL

Copenhagen Distillery Gin - Apricot - Vermouth - Veuve Clicquot

169,-

### 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	75,-
Pepsi, Pepsi Max	45,-
Coca Cola	45,-
Filtered sparkling water per guest	30,-
Østergård Organic juice - Apple/ginger	45,-
Østergård Organic juice - Elderflower	45,-
Østergård Organic juice - Blackcurrant	45,-

## 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 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,-



*Have a wonderful evening*