



# SANDERS KITCHEN

*Lunch 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,-

LUMPFISH ROE  
Buckwheat waffle 115,-

### *Oysters and Caviar*

A GLASS OF "CECILIE" 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,-



*Have a wonderful day*



## ALL-DAY FAVOURITES

*A Little More*

### CHARCUTERIE & CHEESE

(Sharing for two)  
Dijonnaise, pickles, olives, bread  
205,-

### OMELETTE

Herbs, mushrooms, cheese or ham,  
155,-

### 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,-

### CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,  
parmesan & grilled chicken  
Regular 175,- / Large 235,-

### COOKIES AND CREAM

Homemade chocolate chip cookies with  
vanilla ice cream  
125,-



## LUNCH

### BURRATA & FENNEL SALAD

Honey walnuts, fresh herbs, chilli oil  
175,-

### SANDERS GREEN SALAD

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

### GREEN RISOTTO

with Danish asparagus, peas and Parmigiano Reggiano  
255,-

### WHITE ASPARAGUS

Fjord shrimps, hollandaise & dill  
265,-

### LOBSTER PASTA

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

### FRIED COD

Mussel fumé, trout roe, Kiselgården greens  
295,-

### STEAK TARTARE

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

### STEAK AU POIVRE

Shoestring fries, pepper sauce  
405,-



## SWEET & SALTY

### 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,-

## Hot Beverages

### AMERICANO

40,-

### LATTE, CAPPUCCINO, FLAT WHITE, CORTADO

45,-

### SELECTION OF ORGANIC TEAS BY COCOON TEA ARTISANS

60,-

### FRIIS-HOLM HOT CHOCOLATE WITH WHIPPED CREAM

75,-

### MATCHA ØKO

75,-