



# SANDERS KITCHEN

*Lunch Menu*





## DRINKS

### NON-ALCOHOLIC

Heineken 0,0% 33 cl.	60,-
Anarkist Hazy IPA 0,5% 33 cl.	75,-
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,-
Cortado, Macchiato	45,-
Latte, Cappuccino, Flat White, Cortado	48,-
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,-



## 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,-

#### SANDERS BLACK TRUFFLE BIKINI

Vesterhavs cheese, Danish countryside  
ham, black truffle cream  
145,-

Add Bacon **25,-**  
Add Cheese **25,-**

#### 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,-



## 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,-

FRIED SMALL SQUID  
Chipirones with garlic confit aioli  
115,-

TUNA TOSTADA  
With avocado cream & cilantro  
125,-

### 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,-



## DRINKS

### DRAFT BEER

Bertie´s Brew, Pilsner 50 cl. 70,-  
Royal Blanche 50cl 75,-  
Anarkist Pink Poetry IPA 50 cl 80,-

### BOTTLE BEER

Anarkist Bloody Weizen 33cl 75,-  
Nørrebro Apple Cider 33cl 75,-  
Schlitz Mørk (Dark) Mumme 33cl 85,-

### DRINKS

Gin & Tonic 129,-  
139,-  
Dark N Stormy 139,-  
Aperol Spritz 125,-  
Chandon Garden Spritz

### 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 Still/sparkling water per guest 30,-  
Østergård Organic juice - Apple/ginger 45,-  
Østergård Organic juice - Elderflower 45,-  
Østergård Organic juice - Blackcurrant 45,-



## 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,-

### LOBSTER PASTA

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

### FRIED HAKE

Mussel fumé, trout roe, Kiselgården greens  
295,-

### STEAK TARTARE

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

### STEAK AU POIVRE

300 gr Striploin, shoestring fries, pepper sauce  
405,-



## SWEET & SALTY

### TIRAMISU

125,-

### DANISH STRAWBERRIES & CREAM

with double cream 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, ESPRESSO

40,-

#### LATTE, CAPPUCCINO, FLAT WHITE

48,-

#### SELECTION OF ORGANIC TEAS BY COCOON TEA ARTISANS

60,-

#### FRIIS-HOLM HOT CHOCOLATE WITH WHIPPED CREAM

75,-

#### MATCHA ØKO

75,-