



# 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,-

FRIED SMALL SQUID  
Chipirones with garlic confit aioli  
115,-

TUNA TOSTADA  
With avocado cream & cilantro  
125,-

### *Oysters and Caviar*

A GLASS OF "CECILIE" 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.	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, Espresso	40,-
Cortado, Macchiato	45,-
Latte, Cappuccino, Flat White	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,-



## 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	85,-
Nørrebro Apple Cider 33cl	75,-
Schiøtz Mørk (Dark) Mumme 33cl	85,-

### DRINKS

Gin & Tonic	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 sparkling water per guest	30,-
Østergård Organic juice - Apple/ginger	45,-
Østergård Organic juice - Elderflower	45,-
Østergård Organic juice - Blackcurrant	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,-

### 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,-

### 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

### BUBBLES

	POUR	GL.	BTL
NV Kølpin Family Wine Collection, “Matteo”, Prosecco, Italy	12cl	125,-	595,-
NV Kølpin Family Wine - “Cecilie” Blanc de Blancs Grand Cru, Champagne, France	12cl	195,-	1.045,-

### WHITE WINE

2024 Kølpin Family Wine - “Vincent”, Mallorca, Spain	15cl	105,-	495/965,-
2025 Alois Lageder - Pinot Bianco/Chardonnay, Dolomites, Italy	15cl	120,-	595,-
2024 Famille Hugel - Riesling “Classic”, Alsace, France	15cl	135,-	700,-
2023 Clair de Brumes - Sauvignon Blanc - Pouilly-Fumé, Loire, France	15cl	185,-	925,-
2023 Fumey Chatelain - Chardonnay, Arbois, Jura, France	15cl	170,-	850,-
2024 Cloudy Bay - Sauvignon blanc, Marlborough, New Zealand	15cl	200,-	1105,-

### ORANGE WINE

2023 Charles Frey - Gewurztraminer/Riesling “Macération” - Alsace, France	15cl	150,-	750,-
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### ROSÉ WINE

2022 Kølpin Family Wine Collection “Roberta”, Mallorca, Spain	15cl	105,-	495/965,-
2022 Chateau Minuty Pretige Rosé, Grenache/ syrah	15cl	155,-	950,-

### RED WINE

2024 Kølpin Family Wine - “Niclas”, Mallorca, Spain	15cl	105,-	495/965,-
2024 Leymarie-Ceci - Pinot Noir, Bourgogne, France	15cl	190,-	995,-
2023 Borgogno - Langhe Nebbiolo - “Bartomè”, Piedmont, Italy	15cl	175,-	865,-
2023M. Chapoutier, Crozes Hermitage, Côtes-du-Rhône, France	15cl	190,-	950,-
2019 Viña Pomal - Tempranillo, ‘Reserva’, Rioja, Spain	15cl	145,-	720,-
2024 Beaujolais Village Alexander Burgaud, Gamay, France	15cl	125,-	650,-

### CANDY WINE

2022 Les Remparts de Bastor-Lamontagne, Sauternes, France	8cl	120,-	825,-
2021 M. Chapoutier – Banyuls, Roussillon, France	8cl	100,-	620,-
Cocchi Storico di Torino Vermouth	8cl	90,-	1830,-



## TOP PICKS BY THE BOTTLE

### BUBBLES

NV Albert Sounit, Blanc de Blancs - Cremant, Burgundy, France	575,-
2021 Christoph Edelbauer - Zweigelt Rosé Pet Nat, Kamptal, Austria	985,-
NV Matías Riccitelli - Kung Fu Pet Nat, Mendoza, Argentina	825,-
NV Ruinart, Rosé, Champagne, France	1.400,-

### WHITE WINE

2024 La Paleine, Chenin Blanc, Loire, France	660,-
2022 Clos du Moulin Aux Moines, Aligoté, Burgundy, France	895,-
2023 Vincent Couche, Chardonnay, “Terre de Molesme”, Burgundy, France	1035,-
2024 Christoph Edelbauer - Grüner Veltliner, Langenlois, Kamptal, Austria	695,-
2022 Cirelli - Trebbiano d`Abruzzo Amphora, Abruzzo, Italy	800,-

### ORANGE WINE

2023 AMI - SEA SEX & SUN - Macabeo, Grenache Blanc, Rousillon, France	800,-
2022 Paso a Paso - “Vino de Garage” Orange Field Blend, Mendoza, Argentina	515,-
NV Domini del Leone - Pinot Grigio/Chardonnay, Veneto, Italy	625,-

### ROSÉ WINE

2023 Château d’Esclans - Whispering Angel, Provence, France	795,-
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### RED WINE

2022 Clos du Moulin aux Moines - Pinot Noir, Burgundy, France	895,-
2023 AMI - Pinot Noir, Côtes de Nuits Villages, Burgundy, France	1.560,-
2023 Ken Wright Cellars - Pinot Noir, Willamette Valley, Oregon, USA	1.075,-
2023 Alexandre Burgaud - Fleurie, Beaujolais, France	795,-
2020 Umberto Cesari, Sangiovese/Cab. Sauv. “MOMA”, Emilia-Romagna, Italy	515,-
2023 Marziano Abbona - Barbera d’Alba “Rinaldi”, Piedmont, Italy	750,-