



SANDERS KITCHEN

Evening Menu





ALL-DAY FAVOURITES

Snacks

MARINATED
OLIVES

65,-

HOMEMADE SPICY
NUTS

65,-

BREAD
& BUTTER

55,-

SEASONAL
CROQUETTES

3 pcs 110,-/6 pcs 195,-

TUNA TOSTADA
Raw tuna, avocado cream
125,-

SCALLOP
GRATIN
Small scallops with
bechamel (2 pcs)
165,-

FRENCH FRIES
Truffle mayonnaise,
ketchup
75,-

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

OMELETTE
Herbs, mushrooms, cheese or ham
155,-

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,-

SANDERS SIGNATURE BURGER
Beef patty, tomato, red onions, pickle,
salad, bacon jam & french fries
210,-
Add Bacon 25,- / Add Cheese 25,-

COOKIES AND CREAM
Homemade chocolate chip cookies with
vanilla ice cream
125,-



STARTERS

First Act

SANDERS GREEN SALAD

Romaine lettuce, pistachio, avocado
cucumbers & tarragon mayo
175,-

BURRATA & FENNEL SALAD

Honey walnuts, fresh herbs, chilli oil
175,-

HIRAMASA CEVICHE

Cucumber marinade, cilantro & red
chilli
175,-

STEAK TARTARE

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

MAINS

Second Act

MUSHROOM RISOTTO

with saffron and chanterelles
255,-

LOBSTER PASTA

Linguine, cherry tomatoes, piment d'Espelette
475,-

LEMON SOLE FILET

Sautéed spinach and beurre blanc. (Add 10 gr caviar 150,-)
295,-

STEAK AU POIVRE

300grs striploin, shoestring fries, pepper sauce
495,-

SIDES

Green salad with passion fruit vinaigrette 75,-
Potatoes sautéed in herbs 95,-



SWEET & SALTY

Third Act

TIRAMISU

125,-

FIGS

Fresh figs, custards cream & buttermilk ice cream

125,-

PORTO-GATO

Vanilla ice cream - crystallized almonds - Port wine

Choose between:

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 KØLPIN 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,-
Royal Blanche 50cl	75,-
Anarkist Pink Poetry IPA 50 cl	80,-

BOTTLE BEER

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

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.	75,-
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, espresso	40,-
Macchiato, Cortado	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 whipped cream	75,-
Organic Matcha tea	75,-



Have a wonderful evening