



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,-
Schiøtz Mørk (Dark) Mumme 33cl	85,-

DRINKS 129,-

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 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,-

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 TARTARE

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

STEAK AU POIVRE

300 gr Striploin, shoestring fries, pepper sauce
495,-

SIDES

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



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,-