



SANDERS KITCHEN

Evening Menu





SMALL BITES

Big Flavour. Small Plates

MARINATED
OLIVES
65,-

HOUSE FOCCACIA
w. BUTTER
55,-

CROQUETTES
3 pcs 110,-/6 pcs 195,-

SANDERS BLACK TRUFFLE BIKINI
Danish countryside ham, Vesterhavs
cheese & black truffle cream
145,-

COLD CUTS
Casalba serrano ham 50% bellota
Casalba Iberico sobrasada
Txogitxu beef salami
195,-

LOBSTER ROLL
Brioche bun, lemon mayo, chives &
potato chips
195,-

SCALLOP GRATIN
with bechamel (2 pcs)
165,-

STARTERS



First Act

TUNA TOSTADA
Crispy tostada & avocado cream
125,-

HIRAMASA CEVICHE
Cucumber marinade, cilantro & jalapeno
175,-

STEAK TARTARE
Hand-cut Danish beef, egg yolk & brioche bread
165,-

SANDERS GREEN SALAD
(also pairs well for sharing with mains)
Romaine lettuce, pistachio, avocado,
cucumbers & tarragon mayo
175,-



MAINS



Second Act

CHANTERELLE RISOTTO

with saffron & parmigiano-reggiano
255,-

CAESAR SALAD

Romaine lettuce, foccacia croutons, caesar dressing, parmesan & grilled chicken
Regular 175,- / Large 235,- (for sharing)

LOBSTER PASTA

Linguine, whole lobster tail & bisque
475,-

MONKFISH

Lemon caper sauce
(Add 10 gr caviar 150,-)
295,-

SANDERS SIGNATURE BURGER

Danish beef patty, tomato, red onions, pickle, salad, bacon jam & french fries
210,-
Add Bacon 25,- / Add Cheese 25,-

STEAK AU POIVRE

250grs striploin, shoestring fries, pepper sauce
495,-



SIDES

"Green Goddess" salad with herb cream
75,-

Roasted potatoes
75,-

Citrus & fennel salad
75,-

French Fries
75,-



SWEET & SALTY

Third Act

COOKIES & CREAM

Homemade chocolate chip cookies with vanilla ice cream

125,-

PAVLOVA

Caramelized figs, mascarpone cream & fig compote

125,-

CHOLATE LAYER CAKE

With vanilla icecream

125,-

TRUFFLE BRIE

House compote, fresh black truffles & seed cracker

185,-

FRIIS-HOLM PETIT FOURS

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