



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,-



SMALL BITES

Big Flavour. Small Plates

HOUSE FOCCACIA
w. BUTTER
55,-

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

MARINATED OLIVES
65,-

HOMEMADE SPICY NUTS
65,-

FRENCH FRIES (V)
Truffle mayonnaise, ketchup
75,-

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

COLD CUTS
Casalba serrano ham 50% bellota
Casalba Iberico sobrasada
Txogitxu beef salami
205,-

TUNA TOSTADA
Raw tuna, avocado cream
125,-

HIRAMASA CEVICHE
Cucumber marinade, cilantro & green chili
175,-

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

LOBSTER ROLL
Brioche bun, mayonnaise, chives
& potato chips
195,-



LUNCH



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



OMELETTE WITH VINAIGRETTE SALAD

Herbs, mushrooms, cheese or ham
155,-

SANDERS GREEN SALAD

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

BURRATA & FENNEL SALAD

Honey walnuts, fresh herbs, chilli oil
175,-

CAESAR SALAD

Romaine lettuce, croutons, caesar dressing, parmesan &
grilled chicken
Regular 175,- / Large 235,-

CHANTARELLE RISOTTO

with saffron and chanterelles
255,-

STEAK TARTARE

Hand-cut Danish beef, vinaigrette salad & fries
255,-

SANDERS SIGNATURE BURGER

Beef patty, red onions, tomato, salad, pickle, bacon jam & french fries
210,-

Add Bacon 25,-

Add Cheese 25,-

STEAK AU POIVRE

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



SWEET & SALTY



COOKIES AND 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,-

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,-