

New Year's Eve

at HOTEL SANDERS
December 31st



Welcome to an evening of celebration and elegance at Hotel Sanders as we bid farewell to the past year and embrace the possibilities of the next. Tonight, indulge in a gourmet feast and raise a glass to new beginnings, surrounded by loved ones and the timeless charm of our home.

SNACKS

Oysters

Gillardeau oysters
- lemon - hot sake

Crispy Crustade

Truffle cream - truffle disc
Cecilie Champagne Blanc de Blanc

Crab Crustade

Mayo - chives

STARTER

Raw Scallops

Pears - gooseberry marinade
*Chablis,
Domaine de l'enclos Chardonnay
France 2023*



SECOND

Lobster Agnolotti

Caviar - bisque
*Au Bon Climat,
Wild Boy, Chardonnay USA 2023*

Ace Cocktail from TATA

MAIN COURSE

Tenderloin with Sauce Bordelaise

Brown butter - mashed potatoes - Green Goddess salad
Sarget de Gruaud Larose St Julien France 2023

DESSERT

Ice Cream Surprise

Kransekage

*Porto Maynard's 10 years old Tawny
Champagne Nicolas Feuillate Demi Sec*

2,850 DKK

***We accommodate for allergies if mentioned in advance
Kindly note, our wine selections may vary. We will ensure a perfect pairing for your meal.*

