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

Crispy Crustade
Truffle cream - truffle disc

Crab Crustade
Mayo - chives

Cecilie Champagne Blanc de Blanc

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.