Hotel

SANDERS KITCHEN

Lunch menu



SMALL BITES

HOUSE FOCCACIA w. BUTTER	55,-
JALAPEÑO CROQUETTES	3 pcs 110,-/6 pcs 195,-
MARINATED OLIVES	70,-
HOMEMADE SPICY NUTS	70,-
FRENCH FRIES (V) Truffle mayonnaise, ketchup	75,-
SANDERS BLACK TRUFFLE BIKINI Vesterhavs cheese, Danish countryside ham & black truffle cream	155,-
COLD CUTS Casalba serrano ham 50% bellota Casalba Iberico sobrasada Txogitxu beef salami	205,-
CAVIAR ÆBLESKIVER 10 g of Baerii Royal caviar & creme fraiche.	225,-
HIRAMASA CEVICHE Cucumber marinade, cilantro & green chili	175,-
LOBSTER ROLL Brioche bun, mayonnaise, chives & potato chips	195,-

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

Single/Double Espresso	32,-/35,-
Americano	42,-
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,-

Sanders Irish Coffee	159,-
Sanders signature Red Gløgg	169,-
Sanders signature White Gløgg	169,-
Apple gløgg from Østergaard (alcohol free)	129,-

DRINKS

DRAFT BEER

Bertie´s Brew, Pilsner 50 cl.	70,-
Albani Mosaic IPA 50cl	75,-
Nørrebro Bryghus Julebryg 50 cl	85,-

BOTTLE BEER

Anarkist Bloody Weizen 33cl	75,-
Nørrebro Apple Cider 33cl	75,-
Schiøtz Mørk (Dark) Mumme 33cl	85,-

DRINKS

Gin & Tonic	129,-
Dark N Stormy	139,-
Aperol Spritz	139,-
Chandon Garden Spritz	125,-

SOFT DRINKS

Rebæl Rhubarb lemonade Øko	75,-
Rebæl Lemon lemonade Øko	75,-
Rebæl Peach Ice tea Øko	75,-
Pepsi, Pepsi Max	45,-
Coca Cola, Cola Zero	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 SALAD — 155,-
Herbs, mushrooms, cheese or ham

SANDERS GREEN SALAD — 175,-
Romaine lettuce, pistachio, avocado, cucumbers & tarragon mayo

STEAK TARTARE — 255,-
Hand-cut Danish beef, vinaigrette salad & fries

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

MUSHROOM RISOTTO — 255,-
with saffron and parmigiano-regianno

SANDERS SIGNATURE BURGER — 225,-/245,-
140g or 180g
Beef patty, red onions, tomato, salad, pickle, bacon jam & french fries
Add Bacon 25,- / Add Cheese 25,-

FRIED PLAICE — 235,-
Smørrebrød, salad & remoulade

STEAK AU POIVRE — 495,-
250g Striploin, shoestring fries, pepper sauce

SWEET & SALTY

ÆBLESKIVER **115,-**
With whipped creme fraiche & wild blueberry compote

CHRISTMAS COOKIES AND CREAM **125,-**
Homemade chocolate chip cookies with vanilla ice cream

PAVLOVA **125,-**
Fresh citrus mascarpone cream & citrus compote

SANDERS RISALAMANDE **125,-**
w. cherry sauce

THREE DANISH CHEESES **185,-**
Crackers & orange compote

FAMILY WINES

Our own Family Wine Collection consists of Niclas red, Wincent white, Roberta rosé, Matteo Prosecco and Cecilie Champagne.

Named after Alexander Kolpin's family and created with care in collaboration with carefully curated producers in Mallorca, Italy and France.

FAMILY WINE COLLECTION	By the glass	Bottle
"Vincent", Mallorca, Spain	105,-	495,-
"Roberta", Mallorca, Spain	105,-	495,-
"Niclas", Mallorca, Spain	105,-	495,-
"Matteo" Prosecco DOC, Veneto, Italy	125,-	595,-
Cecilie Champagne	195,-	1.045,-

