SANDERS KITCHEN

Evening Menu



THEATER MENU

from 17:30 to 18:30

HIRAMASA CEVICHE

Cucumber marinade, cilantro & jalapeno

PLAICE FILLET

served with lemon caper sauce and roasted potatoes

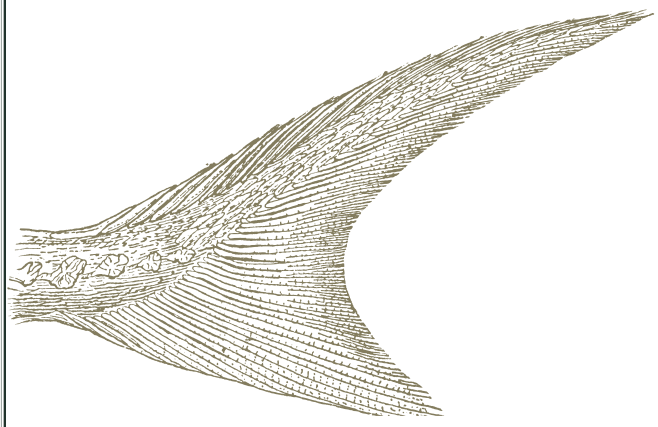
PAVLOVA

Fresh citrus mascarpone cream & citrus compote

495,-

OYSTERS & CAVIAR

A GLASS OF "CECILIE" CHAMPAGNE & 3 OYSTERS	295,-
6 NATURAL SEASONAL OYSTERS	285,- / 55,- per piece
VARIETY OF 6 SEASONAL NATURAL OYSTERS w. TOPPINGS Two natural & four garnished	295,-
30 G. BAERII CAVIAR Creme fraiche & blinis	650,-
30 G. OSCIETRA CAVIAR Creme fraiche & blinis	750,-



SMALL BITES

Big Flavour, Small Plates

MARINATED OLIVES	65,-
HOUSE FOCCACIA w. BUTTER	55,-
JALAPEÑO CROQUETTES	3 pcs 110,- / 6 pcs 195,-

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

SANDERS BLACK TRUFFLE BIKINI 155,-
Danish countryside ham, Vesterhavs cheese
& black truffle cream

CAVIAR ÆBLESKIVER 225,-
10g of Baerii Royal caviar & creme fraiche

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

OMELETTE WITH SALAD 155,-
Herbs, mushrooms, cheese or ham

STARTERS

First Act

HIRAMASA CEVICHE 175,-
Cucumber marinade, cilantro & jalapeno

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

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

MAINS

Second Act

MUSHROOM 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,-
PLAICE FILLET Lemon caper sauce (Add 10 gr caviar 150,-)	295,-
SANDERS SIGNATURE BURGER 140g or 180g Danish beef patty, tomato, red onions, pickle, salad, bacon jam & french fries Add Bacon 25,- / Add Cheese 25,-	225,- /245,-
DUCK BREAST Parsnip pure, cranberry compote & christmas demiglace	325,-
STEAK AU POIVRE 250g striploin, shoestring fries, pepper sauce	495,-

SIDES

"GREEN GODDESS" SALAD W. HERB CREAM	75,-
ROASTED POTATOES	75,-
CITRUS & FENNEL SALAD	75,-
FRENCH FRIES	75,-

SWEET & SALTY

Third Act

ÆBLESKIVER With whipped creme fraiche & wild blueberry compote	115,-
CHRISTMAS COOKIES & CREAM Homemade chocolate chip cookies w. vanilla ice cream	125,-
PAVLOVA Fresh citrus mascarpone cream & citrus compote	125,-
SANDERS RISALAMANDE w. cherry sauce	125,-
THREE DANISH CHEESES Crackers & orange compote	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

Ouverture

PALOMA — 149,-
CALLE 23 TEQUILA - WINE - GRAPEFRUIT - COCONUT WATER
A rendition of the classic Paloma.

LEFT BANK MARTINI — 169,-
BOATYARD DOUBLE GIN - ELDERFLOWER WINE - BITTERS
Our portrayal of the modern classic Left Bank Martini.

GOLD RUSH — 149,-
MICHTER'S BOURBON - YUNTAKU - SAFFRON HONEY - CITRUS
An execution of the classic Gold Rush.

TATA OLD FASHIONED — 169,-
MICHTER'S RYE - MAPLE - BITTERS
A TATA classic brought back to life.

FISH HOUSE PUNCH — 149,-
EMINENTE RUM - HENNESSY VSOP - PASSION FRUIT - WHITE TEA
Reimagining of a tropical delight, The Punch.

BEVERAGES

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 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

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



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

Have a wonderful evening