Hotel

SANDERS KITCHEN

All day menu



ALL-DAY FAVOURITES

Snacks

MARINATED OLIVES	70,-
HOUSE FOCCACIA W. BUTTER	55,-
HOMEMADE SPICY NUTS	70,-
JALAPEÑO CROQUETTES	3 pcs 110,-/6 pcs 195,-
FRENCH FRIES (V) Truffle mayonnaise, ketchup	75,-
ÆBLESKIVER With whipped creme fraiche & wild blueberry compote	115,-
CAVIAR ÆBLESKIVER 10g of Baerii Royal caviar & creme fraiche.	225,-

Oysters and 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,-

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 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,-

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	85,-
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/ 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,-

ALL-DAY FAVOURITES

A Little More

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

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

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,-

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

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

SANDERS GREEN SALAD — 175,-
Romaine lettuce, pistachio, avocado & green tomatoes

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

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

WINE BY THE GLASS

BUBBLES	POUR	GL.	BTL
NV Kølpin Family Wine Collection, “Matteo”, Prosecco, Italy	12cl	125,-	595,-
NV Kølpin Family Wine - “Cecilie” Blanc de Blancs Grand Cru, Champagne, France	12cl	195,-	1.045,-
WHITE WINE			
2024 Kølpin Family Wine - “Vincent”, Mallorca, Spain	15cl	105,-	495/965,-
2025 Alois Lageder - Pinot Bianco/Chardonnay, Dolomites, Italy	15cl	120,-	595,-
2024 Famille Hugel - Riesling “Classic”, Alsace, France	15cl	135,-	700,-
2023 Clair de Brumes - Sauvignon Blanc - Pouilly-Fumé, Loire, France	15cl	185,-	925,-
2025 Albert Sounit, Chardonnay, Bourgogne, France	15cl	170,-	850,-
2024 Cloudy Bay - Sauvignon blanc, Marlborough, New Zealand	15cl	200,-	1105,-
ORANGE WINE			
2023 Charles Frey - Gewurztraminer/Riesling “Macération” - Alsace	15cl	150,-	750,-
2022 Paso a Paso, Vino de garage, Torrontés, Pinot gris, Pedro Ximenez	15cl	105,-	495
ROSÉ WINE			
2022 Kølpin Family Wine Collection “Roberta”, Mallorca, Spain	15cl	105,-	495/965,-
2022 Chateau Minuty Pretige Rosé, Grenache/ syrah	15cl	155,-	950,-
RED WINE			
2024 Kølpin Family Wine - “Niclas”, Mallorca, Spain	15cl	105,-	495/965,-
2024 Leymarie-Ceci - Pinot Noir, Bourgogne, France	15cl	190,-	995,-
2023 Borgogno - Langhe Nebbiolo - “Bartomè”, Piedmont, Italy	15cl	175,-	865,-
2023M. Chapoutier, Crozes Hermitage, Côtes-du-Rhône, France	15cl	190,-	950,-
2019 Viña Mayor - Tempranillo, ‘Reserva’, Ribera Del Duero, Spain	15cl	155,-	750,-
CANDY WINE			
2022 Les Remparts de Bastor-Lamontagne, Sauternes, France	8cl	120,-	825,-
2021 M. Chapoutier – Banyuls, Roussillon, France	8cl	100,-	620,-
Cocchi Storico di Torino Vermouth	8cl	90,-	1830,-

TOP PICKS BY THE BOTTLE

BUBBLES	
NV Albert Sounit, Blanc de Blancs - Cremant, Burgundy, France	575,-
2021 Christoph Edelbauer - Zweigelt Rosé Pet Nat, Kamptal, Austria	985,-
NV Matías Riccitelli - Kung Fu Pet Nat, Mendoza, Argentina	825,-
NV Ruinart, Rosé, Champagne, France	1.400,-
WHITE WINE	
2024 La Paleine, Chenin Blanc, Loire, France	660,-
2022 Clos du Moulin Aux Moines, Aligoté, Burgundy, France	895,-
2023 Vincent Couche, Chardonnay, “Terre de Molesme”, Burgundy, France	1035,-
2024 Christoph Edelbauer - Grüner Veltliner, Langenlois, Kamptal, Austria	695,-
2022 Cirelli - Trebbiano d`Abruzzo Amphora, Abruzzo, Italy	800,-
ORANGE WINE	
2023 AMI - SEA SEX & SUN - Macabeo, Grenache Blanc, Rousillon, France	800,-
2022 Paso a Paso - “Vino de Garage” Orange Field Blend, Mendoza, Argentina	515,-
NV Domini del Leone - Pinot Grigio/Chardonnay, Veneto, Italy	625,-
ROSÉ WINE	
2023 Château d’Esclans - Whispering Angel, Provence, France	795,-
RED WINE	
2022 Clos du Moulin aux Moines - Pinot Noir, Burgundy, France	895,-
2023 AMI - Pinot Noir, Côtes de Nuits Villages, Burgundy, France	1.560,-
2023 Ken Wright Cellars - Pinot Noir, Willamette Valley, Oregon, USA	1.075,-
2023 Alexandre Burgaud - Fleurie, Beaujolais, France	795,-
2020 Umberto Cesari, Sangiovese/Cab. Sauv. “MOMA”, Emilia-Romagna, Italy	515,-
2023 Marziano Abbona - Barbera d’Alba “Rinaldi”, Piedmont, Italy	750,-