



SANDERS

KØBENHAVN

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DINNER

SMALL DISHES

Burrata	135
<i>· with a variety of tomatoes and aged balsamic</i>	
Baked Eggplant and Tahini	115
<i>· chicken skin, cashew nuts, garam masala and mint</i>	
Mussels Escabeche	130
<i>· marinated mussels with aioli, anchovies and almonds</i>	
Fig & Beetroot Salad	125
<i>· house cured duck, cottage cheese and grilled sourdough</i>	
Gnocchi	145
<i>· with artichokes, nduja and taleggio sauce</i>	
Black Truffle Risotto	185
<i>· marjoram and Parmigiano-Reggiano</i>	

LARGE DISHES

Lobster Linguini	210
<i>· lobster, oregano and tiger tomatoes</i>	
Monkfish	230
<i>· Asparagus broccoli, baby cabbage and brown butter ponzu</i>	
Sanders Fish Cocotte (suggested for two)	250
<i>· Halibut, vermouth sauce, lime, potato and celery</i>	
Roasted Free-Range Duck	240
<i>· baby gem lettuce, haricot verts and vin jaune sauce</i>	
Grilled Pork Neck	255
<i>· Carrots, apricots and roasted garlic</i>	
Danish Côte de Boeuf (suggested for two)	450
<i>· potato cake, wild spinach and bone marrow sauce</i>	

DESSERTS

Ginger Gelato · elderberries, pear, white chocolate and oats	90
Pain d'Épices · elderberries, pear, white chocolate and oats	90
Vanilla Panna Cotta · amarena cherries and olive oil	85
Selection of Cheese · quince and linseed crackers	120

SNACKS

CHARCUTERIE

Skagen Ham	80
Mangalica Ham	90
Bresaola	80
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Lucques Olives	55
Salted Marcona Almonds	55
Oscietra caviar · potato bread, crème fraîche and cress	475
Perle Blanche Oysters & Mignonette · serving of 6	155
· serving of 12	280
Boquerones · white anchovies and grilled sourdough	75
Hummus · sumac, sesame and flatbread	55
Mushroom Croquettes with Cep Remoulade · deep fried with chicken and chestnut	85
Padrons · Picorino Romano	70