



SANDERS

KØBENHAVN

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DINNER

SMALL DISHES

Burrata & Chimichurri 125

- *Pickled green tomatoes & grilled sourdough*
- *Vegetarian*

Red Bitter Salads & Blood Orange 115

- *Hibiscus, Thai chili & onion*
- *Vegan*

Mussels Escabeche 125

- *Marinated mussels with aioli, anchovies & almonds*

Beef Carpaccio 125

- *Artichokes, Parmigiano-Reggiano & aged balsamic*

Truffle "Risotto" 140

- *Risoni pasta, Mascarpone, crushed pepper & sage butter*
- *Vegetarian*

Lobster Ravioli 180

- *Butternut, grapefruit & Piment d'Espelette*

LARGE DISHES

Roasted Cauliflower With Vadouvan 170

- *Almonds, olives and preserved lemon*
- *Vegan*

Lemon Sole 250

- *Morrels, scallop mousse & sherry sauce*

Roasted poussin 240

- *Kale, chicken jus & black cardamom*

Danish Côte de Boeuf 450

- *Lightly smoked potato salad, brown butter & bordelaise*

DESSERTS

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| Ice cream sandwich · Coconut parfait, lime & Valrhona chocolate | 80 |
| Danish waffles · Blackcurrant jam & tonka bean ice cream | 85 |
| Affogato · Hazelnut ice cream & espresso | 75 |
| Selection of Cheese · Crackers & condiments | 120 |

SNACKS

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| Rossini Baerii Caviar 50gr · Potato galette, crème fraîche and hazelnuts | 650 |
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| Olives & Nuts · Green Lucques olives & spiced almonds | 60 |
| Perle Blanche Oysters - Mignonette & Salsa Verde · Serving of 6 · Serving of 12 | 160 295 |
| Boquerones · White anchovies & grilled sourdough | 80 |
| Hummus & Flatbread · Sumac, sesame & parsley · Vegan | 60 |
| Padron peppers · Pecorino Romano, olive oil & limesalt · Vegetarian | 70 |
| Selection of Charcuterie · Skagen ham, Mangalica ham & Cecina de Leon | 90 |
| Mushroom Croquettes with Cep Remoulade · Chicken & Cep remoulade | 85 |
| Truffle Bikini Sandwich · Gruyère cheese, Skagen ham and black truffle in toast · Gluten free option +20kr | 120 |