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**DINNER**

## SMALL DISHES

Burrata & Chimichurri (vt) 125  
· *Pickled green tomatoes & grilled sourdough*

Mussels Escabeche 125  
· *Marinated mussels with aioli, anchovies & almonds*

Ceviche of plaice 120  
· *Cucumber, lime & unripe peaches*

Risotto Vongole 150  
· *Clams, artichoke & pickled lemon*

## LARGE DISHES

Roasted Cauliflower With Vadouvan (v) 170  
· *Almonds, olives and preserved lemon*

Summer Rigatoni (vt) 180  
· *Peas, favabeans, parsley & parmigiano-reggiano*  
*Add on pancetta +20*

Poached Lemon Sole 225  
· *Soft leeks, chantrelles & musselsauce*

Roasted poussin 240  
· *Kale, chicken jus & black cardamom*

Danish Côte de Boeuf 450  
· *New danish potatoes, brown lovage & bordelaise*

Vegan (v) Vegetarian (vt)

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Please inform your waiter of any allergies. All prices in DKK and include VAT

## DESSERTS

Lemon curd icecream · Blueberry sorbet and olive oil	75
Danish strawberries · "Rødgrød", yoghurt, toasted oats & mint	85
Affogato · Hazelnut ice cream & espresso	75
Selection of Cheese · Crackers & condiments	120

## SNACKS

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	60
Steamed whole Artichoke (vt) · Buttermilk dressing with aromatic herbs & spices	70
Selection of Charcuterie · Skagen ham, Mangalica ham & Cecina de Leon	90
Mushroom Croquettes with Cep Remoulade · Chicken & Cep remoulade	90
Truffle Bikini Sandwich · Gruyère cheese, Skagen ham and black truffle in toast · Gluten free option +20kr	85
	120