

MENU

11:30AM - 10.00PM



SNACKS

Spiced Nuts & Green Olives (vg).....	DKK 65,-
6 Perle Blanche Oysters - Spicy mignonette & homemade salsa verde.....	DKK 225,-
12 Perle Blanche Oysters - Spicy mignonette & homemade salsa verde.....	DKK 415,-
Whole Artichoke - Yoghurt & Za'atar spices (v).....	DKK 85,-
Burrata - Fresh cheese from La Treccia, biodynamic picual olive oil & fresh ground black pepper (v).....	DKK 90,-
Black Truffle "Bikini" - French countryside ham, gruyère cheese & black truffle.....	DKK 130,-
Charcuterie - Coppa, Skagen ham & Cecina de Léon.....	DKK 125,-



MAINS

Avocado Salad - Pearl barley, baby gem, parsley, gooseberries, mint & seedcrisps (vg).....	DKK 165,-
Salade Niçoise - Potatoes, eggs, capers, haricots, mixed salad, anchovies & freshly seared tuna.....	DKK 180,-
Linguine alle Vongolé - Pasta with clams, white wine, pickled lemon & green garlic.....	DKK 195,-
Whole Grilled Danish Mackerel - Salsa verde, lemon & tomatoes.....	DKK 210,-
Sanders' Cheese Burger - Grassfed beef from "Aalholm Gods" in brioche bun, Neals Yard cheddar, classic greens, organic hand cut fries with truffle mayo & ketchup.....	DKK 225,-
Scallopine al Limone - Veal escalope from "Aalholm Gods" in lemon sauce & parsley.....	DKK 265,-



EXTRAS

Green Market Salad (vg).....	DKK 70,-
Organic Hand Cut Fries - with ketchup & trufflemayo (v).....	DKK 80,-
Haricot verts with Parmigiano Reggiano (v).....	DKK 75,-



SWEETS

Sanders Affogato - Homemade hazelnut icecream & espresso.....	DKK 80,-
Danish Appletrifle - Danish apples, lemon- and whitechocolate cream, macarons & amaretto.....	DKK 105,-
Two Scoops of Icecream - Ask your host for flavours.....	DKK 65,-
Blackberry clafoutis - with woodruff sugar & creme fraiche.....	DKK 105,-
Pumpkin spice cake with creamcheese and pistachio.....	DKK 55,-



v (vegetarian) vg (vegan)