

MENU



CHAMPAGNE & SNACK

A glass of house Champagne and Chef's choice of snack

DKK 175,-



SHARING MENU

min. 2 persons

Straciatella di bufala

Fresh cheese from La Trecchia,
olive oil & fresh ground black pepper
(v)

Charcuterie

Organic DK cured meats from Troldgaarden:
Coppa with fennel and anis, Old Bastard air dried ham
& Gingerpig Salami with paprika and chili

Green Market Salad

(vg)

Baked Cauliflower

Vadouvan sauce, croutons, preserved lemon, almonds,
parsley & bella di cerignola-olives
(vg)

Pan Fried Cod

Braised leeks, vermouth cream sauce,
fennel & celery crudite

Sticky Toffee Date Pudding

Homemade vanilla icecream & cardamom caramel

DKK 495,-



v (vegetarian)
vg (vegan)



SANDERS

KØBENHAVN

MENU



SNACKS

- Sanders' Homemade Spiced Nuts** & Marinated Bella di Cerignola Olives (vg).....DKK 65,-
Babaganoush Croquette - baked aubergine, tahini cream & parsley (vg)DKK 85,-
Black Truffle "Bikini" - French countryside ham, gruyère cheese & black truffle.....DKK 130,-
Straciatella di bufala - Fresh cheese from La Trecchia, olive oil & fresh ground black pepper (v).....DKK 90,-
Perle Blanche Oyster (1 piece) - Spicy mignonette & homemade salsa verde.....DKK 45,-

STARTERS

- Straciatella di bufala** - Fresh cheese from La Trecchia, jerusalem artichokes & black winter truffle(v)....DKK 140,-
Charcuterie - Organic DK cured meats from Troldegaarden: Coppa with fennel and anis, Old Bastard air dried ham & Gingerpig Salami with paprika and chili.....DKK 125,-

SALADS

- Winter Cabbage Salad** - Kale, red cabbage, pearl barley, hokkaido pumpkin, walnuts, fresh cranberries, apple & shallot vinaigrette(vg).....DKK 165,-
Duck salad - Confit duck leg, endive, beetroot, parsley & sweet mustard dressing.....DKK 180,-

MAINS

- Baked Cauliflower** - Vadouvan sauce, croutons, preserved lemon, almonds, parsley & bella di cerignola olives(vg).....DKK 175,-
Pan Fried Cod - Braised leeks, vermouth cream sauce, fennel & celery crudite.....DKK 210,-
Wild Mushroom Fettuccine - Chanterelles, trompette de la mort, pied de mouton, king oyster, pecorino romano & lemon thyme.....DKK 195,-
Roast Duck Breast - Berberi Duck, red cabbage, aromatic sauce & pickled currants.....DKK 245,-
Sanders' Cheese Burger - Grassfed beef from "Aalholm Gods" in brioche bun, Montgomery cheddar, classic greens, organic hand cut fries with truffle mayo & ketchup.....DKK 225,-

SIDES

- Green Market Salad** (vg).....DKK 70,-
Organic Hand Cut Fries - with ketchup & trufflemayo (v).....DKK 80,-
Brussel sprouts with pancetta & parsleyDKK 75,-
Potato Boulangere - baked potato terrine with onion, thyme & olive oil(vg).....DKK 85,-

DESSERTS

- Sticky Toffee Date Pudding** - Homemade vanilla icecream & cardamom caramel.....DKK 95,-
Winter Spice Pannacotta - Homemade pannacotta, winter spices, honeycomb & citrus.....DKK 95,-
Sanders Affogato - Homemade hazelnut icecream & espresso.....DKK 80,-
Two Scoops of Icecream - Ask your host for flavours.....DKK 65,-

CAKE

- Cranberry & orange clafoutis** - with sweet woodruff sugarDKK 105,-
Pumpkin spice cake - Vanilla cream cheese frosting, pistachio & toasted almonds.....DKK 65,-

v (vegetarian) vg (vegan)