



SANDERS

KØBENHAVN

MENU

12:00PM - 9:00PM



SNACKS

- Nuts & Olives** - Sanders' Homemade spiced nuts & Marinated Bella di Cerignola Olives (vg)..... DKK 65,-
Baba Ganoush Croquette - baked aubergine, muhammara & parsley (vg)..... DKK 85,-
FANGST Baltic Sea Sprat - lightly smoked with heather
and chamomile served with tomato aioli & grilled bread..... DKK 90,-
Confit Chicken Wings - Boneless twice fried wings, tossed
in a sticky, spicy sauce with sesame seeds & spring onion..... DKK 90,-



SMALL PLATES

- Stracciatella di bufala** - Fresh cheese from La Trecchia,
marinated melons, pistachio & fresh mint..... DKK 140,-
Charcuterie - Organic Danish cured meats from Troldegaarden: Coppa with fennel
and anis, Old Bastard air dried ham & Gingerpig Salami with paprika and chili..... DKK 145,-
Black Truffle "Bikini" - Danish countryside ham, gruyère cheese & black truffle..... DKK 130,-
Grilled Zucchini - Homemade Labneh, spiced buckwheat,
cold pressed rapeseed oil, lemon, dill & black garlic..... DKK 125,-



LARGE PLATES

- Salad of Asparagus** - with peas, radishes, gem lettuce,
smoked cheese, bulgur wheat, black quinoa & mint vinaigrette..... DKK 165,-
Smoked Mackerel - with a salad of grilled cucumber,
pickled gooseberries, frisee, radicchio & ramsom pesto..... DKK 180,-
Gourmet Sanders Burger - Organic beef in brioche bun with beef
tomato, tomato relish, pickled red onion, baby gem lettuce & cheddar..... DKK 225,-
(served with organic hand cut fries, truffle mayo, ketchup & homemade pickle)
Pan Fried Cod - served with confit squid, blue mussels, saffron potatoes & bouillabaisse sauce..... DKK 210,-



SWEETS

- Dessert of the day** - Ask your host..... DKK 80,-
Two Scoops Ice cream - Ask your host for flavours..... DKK 65,-
Sanders Affogato - Homemade hazelnut ice cream & espresso..... DKK 105,-
Chocolate Fondant - served warm with homemade milk ice cream..... DKK 105,-



SET MENU OF THE DAY

Ask your host for the menu of the day. We serve a delicate 2 course
lunch menu and a special 2 course dinner menu - DKK 295,-

v (vegetarian) vg (vegan)

MENU
2 COURSE SET MENU



STARTER

Beef tenderloin Carpaccio

Wild garlic pesto, horseradish,
pickled onions and croutons

MAIN COURSE

Spaghetti al Limone with Asparagus

Homemade pasta with basil, lemon,
pecorino, olive oil and piment d'espelette

DKK 295,-



DESSERT OF THE DAY

Supplement

DKK 80,-

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