

LUNCH MENU

12PM - 2:30PM



SNACKS

- Nuts** - Sanders' Homemade Spiced Nuts..... DKK 45,-
Olives - Marinated Bocconcini, semi-dried
tomato & kalamata olives..... DKK 45,-
Baba Ganoush Croquette - Baked aubergine, tahin & parsley DKK 85,-
Grilled Zucchini - Homemade Labneh, spiced
buckwheat, cold pressed rapeseed oil, lemon & dill.....DKK 85,-



SNACKS FOR TWO

- Charcuterie Board** - Selection of Organic Danish cured meats
served with traditional pickles, homemade pate & bread..... DKK 145,-
Black Truffle "Bikini" - Danish countryside ham,
gruyère cheese & black truffle DKK 130,-



SMALL PLATES

- Stracciatella di bufala** - Fresh cheese from La Trecchia,
marinated cherry tomatoes & basil..... DKK 140,-
FANGST Baltic Sea Sprat - lightly smoked with heather
and chamomile served with tomato aioli & grilled bread DKK 130,-
Roumegous No.5 Oysters - 3pcs / 6pcs.....DKK 155,- / DKK 295,-



SANDERS

KØBENHAVN

LUNCH MENU

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LARGE PLATES

Salad of Asparagus - Peas, radishes, gem lettuce, smoked cheese, bulgur wheat, black quinoa & mint vinaigrette..... DKK 165,-

Salad of Heritage Tomato - with feta, baby cucumber, red onion, kalamata olives, oregano & romanico olive oil.....DKK 175,-

Sanders Gourmet Burger - Organic Beef in brioche bun with 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 - lovage salsa verde with anchovies and capers, grilled gem lettuce & brown butter.....DKK 210,-



DESSERT

Dessert of the day - Ask your host..... DKK 80,-

Sanders Affogato - Homemade hazelnut ice cream & espresso.....DKK 85,-

**LUNCH MENU
OF THE DAY**
2 COURSE MENU



Ask your host for the menu of the day.
We serve a delicate 2 course lunch menu

DKK 275,-



DESSERT OF THE DAY

Supplement

DKK 80,-

