

DINNER MENU

5.30PM - 10:00PM



SNACKS

- Nuts** - Sanders' Homemade Spiced Nuts.....DKK 45,-
Olives - Marinated Bocconcini, semi-dried
tomato & kalamata olivesDKK 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,-



STARTERS

- Stracciatella di bufala** - Fresh cheese from
La Trecchia, marinated cherry tomatoes & basil.....DKK 140,-
Crudo of Cod - Pickled green strawberries,
basil & timut black pepper.....DKK 145,-
Tartar of Beef Tenderloin - Hand cut Beef tenderloin
pickles, tarragon, confit egg yolk, mustard & nasturtium.....DKK 165,-
Roumegous no.5 Oysters 3pcs / 6pcs.....DKK 155,- / DKK 295,-



SANDERS

KØBENHAVN

DINNER MENU

5.30PM - 10:00PM



MAINS

- Seasonal Risotto** - with white wine, mascarpone, pecorino romano & romanico olive oil.....DKK 195,-
- Pan Fried Cod** - lovage salsa verde, anchovies and capers, grilled gem lettuce, brown butter & mussel sauce.....DKK 225,-
- Ribeye Steak** - Dry Aged 300g, seasonal vegetables, potato & red wine sauce.....DKK 395,-
- Gourmet Sanders 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)



CHEESE

- Selection of Danish cheeses**
from Arla Unika with seasonal condiments.....DKK 125,-



DESSERT

- Sanders Affogato** - Homemade hazelnut ice cream & espresso.....DKK 85,-
- Strawberries & Cream** - Organic Danish Rumba strawberries, Strawberry jelly, Unika 50% cream & elderflower.....DKK 95,-
- Chocolate Cremosa** - Dark chocolate, hazelnut, blackberries & blackberry sorbet.....DKK 85,-

MENU OF THE DAY



Ask your host for the menu of the day.

The menu of the day is recommended by Head Chef at Sanders and based on seasonal produce.

The menu of the day should be ordered for everybody at your table.



SNACK OF THE DAY

MENU OF THE DAY 2 COURSES

DESSERT OF THE DAY

DKK 395,-



WINE MENU

WATER & COFFEE

DKK 395,-