



# SANDERS

KØBENHAVN

## LUNCH MENU

12PM - 2:30PM



### SNACKS

- Nuts** - Sanders' Homemade Spiced Nuts (v).....DKK 45,-  
**Olives** - Marinated Bocconcini, semi-dried tomato & kalamata olives (v)..... DKK 45,-  
**Beetroot Hummus** - Baked beetroot, chickpeas & root vegetable crudite (vg).....DKK 75,-  
**Fried Chorizo** - Homemade chorizo and labneh,  
fried kale & sourdough cracker with mixed seeds.....DKK 85,-  
**Black Truffle "Bikini"** - Danish countryside ham,  
gruyère cheese, black truffle cream & fresh black truffle.....DKK 105,-



### SNACKS FOR TWO

- Charcuterie Board** - Selection of Organic Danish cured meats  
served with traditional pickles, homemade paté & bread..... DKK 145,-



### SMALL PLATES

- Organic Burrata** - Fresh cheese from La Trecchia with beetroot,  
basil, romanico olive oil & cabernet sauvignon balsamic (v)..... DKK 155,-  
**Vitello Tonnato** - Carpaccio of cooked Veal served with rocket salad,  
shallots, fried capers, parsley & classic tonnato dressing.....DKK 155,-  
**Perle Blanche no.5 Oysters** - 3pcs/ 6pcs.....DKK 155,- / 295,-



### LARGE PLATES

- Salad of Hot smoked Salmon** - Gem lettuce, radish, pickled  
red onion, smoked cheese, black quinoa & shallot vinaigrette..... DKK 185,-  
**Hokkaido Pumpkin Salad** - with cavolo nero, kale, pickled,  
roasted hokkaido pumpkin, walnuts, apple & romanico olive oil (vg).....DKK 165,-  
**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)  
**Poached Cod** - crushed new potatoes, cold pressed  
rapeseed oil, dill, samphire with brown butter with & capers..... DKK 230,-



### CHEESE

- Selection of danish cheeses**  
with seasonal condiments..... DKK 125,-



### DESSERT

- Dessert of the day** - Ask your host..... DKK 80,-  
**Sanders Affogato** - Homemade hazelnut ice cream & espresso.....DKK 85,-

v (vegetarian) vg (vegan)