

## SANDERS BREAKFAST



Good morning, hopefully you had a good night's sleep.

Our kitchen has prepared a variety of homemade delicacies for you.  
Please, select five of the options below as you prefer.



### **Fruit & Vegetables**

Pink grapefruit with tarragon sugar & almond  
Avocado with Romanico olive oil  
Slow roasted beef tomato with thyme

### **Dairy**

Unika "Gammel Knas" cheese with homemade jam  
Homemade organic plum yoghurt with Sanders nut granola

### **Organic eggs**

Fried or scrambled eggs with chives  
Hard or soft boiled eggs  
Poached egg with hollandaise

### **Meat & Fish**

Cumberland style sausage with sweet mustard dip  
Grilled bacon with maple syrup & lemon thyme  
Danish countryside ham  
Cold smoked salmon with smoked cheese & cucumber

### **Pastries & Sweets**

Organic croissant  
Homemade carrot, pecan & raisin muffin with mascarpone  
Pearl barley & oat porridge with pumpkin puree & candied pecan

### **Bread Basket**

Homemade sourdough bread or organic rye bread served with organic butter



As a part of your breakfast feel free to choose...

### **Fresh Juices**

Sanders Green Juice - spinach, lime, apple & avocado  
Sanders homemade ginger shot of the day  
Organic cold pressed apple juice  
Organic cold pressed orange juice  
Organic cold pressed grapefruit juice

DKK 250,-



# SANDERS

KØBENHAVN

## EXTRAS FOR SANDERS BREAKFAST



### **Sanders Benedict**

Served on toasted English Muffin with spinach, Fanø cured ham,  
poached egg & hollandaise

+ DKK 85,-

### **Classic 3 egg Omelette**

Served with mixed salad & Romanico olive oil

+ DKK 45,-

### **Avocado "smash" Toast**

Homemade avocado mousse, sun dried tomatoes, red onion  
& mixed herbs on toasted rye bread

+ DKK 45,-

Add a poached egg + DKK 25,-

### **Sanders Wild Mushroom Toast**

Sauteed wild mushrooms on Sourdough with chervil, Havgus cheese  
& black truffle

+ DKK 65,-

Add a poached egg + DKK 25,-



Let your waiter know if you want any other  
tea, coffee, or hot chocolate.

Additional items are of course possible  
and will be charged 50 DKK each.

Bon appétit & have a lovely day!