



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,-



SNACKS FOR TWO

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



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)