



SANDERS

KØBENHAVN

NEW YEAR'S EVE DINNER

5.30PM - 10:00PM



SNACKS

Fried Oysters with tartar sauce & lemon
10g Bærii Caviar with creme fraiche, confit egg yolk & crisp bread
Baba Ganoush Croquette with tahini cream

COURSE 1

Foie Gras Terrine
with homemade toasted brioche

COURSE 2

Norwegian Scallop
Cauliflower, brown butter & hazelnut

COURSE 3

Langoustine Ravioli
Pumpkin, bisque sauce & espelette

COURSE 4

Tournedo of Danish grass fed beef
Broccolini, pommes puree, sauce bordelaise & black winter truffle

PRE DESSERT

Champagne Granita

DESSERT

Sanders "Viennetta" Parfait

HOMEMADE PETIT FOURS

White chocolate & sherry vinegar, pate de fruit,
orange & pistachio nougatine



DKK 1295,- per pers.