



SANDERS

KØBENHAVN

DINNER MENU

5:30PM - 10.00PM



SNACKS FOR TWO

- Black Truffle "Bikini"** - Danish countryside ham, gruyère cheese & black truffle cream.....DKK 130,-
Charcuterie Board - Selection of Organic cured meats
served with traditional pickles, duck rilette & bread.....DKK 165,-
6 Oysters 2 ways - 3 fried & 3 raw with chefs choice of dip & dressing.....DKK 315,-
Add 10g Baerii Caviar Classique.....+ DKK 350,-



STARTERS

- Organic Burrata** - Fresh cheese from La Trecchia with caponata, basil,
pine nuts, Romanico olive oil & Cabernet Sauvignon balsamic (v).....DKK 155,-
Home-cured Salmon - served with lemon, coriander, turmeric,
pickled romanesco, lemon emulsion & timut black pepper.....DKK 165,-
Foie Gras Terrine - Marinated Foie gras served with quince puree,
hazelnuts, shallot compote, chervil & toasted homemade brioche.....DKK 185,-
Perle Blanche no.5 Oysters - 3pcs / 6pcs.....DKK 155,- / DKK 295,-



MAINS

- Jerusalem Artichoke Risotto** - with white wine, roasted jerusalem artichoke,
pecorino romano, Romanico olive oil & black truffle (v).....DKK 195,-
Poached Haddock - potatoes, cold pressed rapeseed oil,
dill, samphire, Noilly Prat sauce, brown shrimps & roe.....DKK 235,-
Guinea Fowl Supreme - Wild mushroom fricassee, homemade pappardelle pasta,
fresh chestnut, cavolo nero & tarragon.....DKK 295,-
Iberico Pork Crown Chop - King Oyster mushroom, hokkaido pumpkin,
burnt apple, beer poached onions & pork jus with beer mustard.....DKK 375,-



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)