

LUNCH MENU

12:00PM - 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

- 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 145,-



SMALL PLATES

- Organic Burrata** - Fresh cheese from La Trecchia with caponata,
 basil, pine nuts, Romanico olive oil & Cabernet Sauvignon balsamic (v).....DKK 155,-
Tartar of Beef Tenderloin - Hand cut Beef tenderloin, pickles,
 confit egg yolk, homemade beer mustard, cress & Piment d'Espelette.....DKK 165,-
Perle Blanche no.5 Oysters - 3pcs / 6pcs.....DKK 155,- / DKK 295,-



LARGE PLATES

- Hokkaido Pumpkin Salad** - with roasted hokkaido pumpkin, cavolo nero, kale, pickled,
 walnuts, apple, bulgur, fresh cranberries & Romanico olive oil (vg).....DKK 165,-
Salad of Confit Duck Leg - Endive, radicchio, parsley, orange, hibiscus & shallot vinaigrette.....DKK 185,-
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 pickles)
Poached Haddock - crushed potatoes, cold pressed rapeseed oil,
 dill, samphire, Noilly Prat sauce, brown shrimps & roe.....DKK 235,-



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)