



SANDERS

KØBENHAVN

DINNER MENU

5:30PM - 10.00PM



SNACKS

Nuts - Sanders' Homemade spiced nuts (v).....	DKK 55,-
Olives - Marinated Bocconcini, semi-dried tomato & Kalamata olives (v).....	DKK 55,-
Beetroot Hummus - Baked beetroot, chickpeas & vegetable crudité (vg).....	DKK 75,-
Taramasalata - Traditional Mediterranean dip made from cod roe.....	DKK 85,-
Baba Ganoush Croquette - Baked aubergine croquette, served with tahini cream, parsley & lemon (vg).....	DKK 85,-
Charcuterie - Organic Danish cured meat served with traditional pickles.....	DKK 95,-
Chorizo Cigar - Homemade Chorizo & yoghurt dip.....	DKK 95,-



SNACKS FOR TWO

Black Truffle "Bikini" - Danish countryside ham, Gruyère cheese & black truffle cream.....	DKK 130,-
6 Oysters 2 ways - 3 fried & 3 raw with chefs choice of dip & dressing.....	DKK 315,-
30 grams Bærii Caviar - 50% creme fraiche, confit egg yolk & blinis.....	DKK 1150,-



STARTERS

Organic Burrata - Fresh cheese from La Trecchia with hokkaido pumpkin, pine nuts, basil & Romanico olive oil (v).....	DKK 165,-
Veal Sweetbreads - Cauliflower, vadouvan, golden raisins, coriander, mint & lemon vinaigrette.....	DKK 175,-
Pan fried Scallops - Jerusalem artichoke, hazelnuts, brown butter & chives.....	DKK 195,-
Prat Ar Coum Nr4 Oysters - 3pcs / 6pcs.....	DKK 155,- / DKK 295,-



MAINS

Butternut Squash Risotto - White wine, butternut squash, sage, Pecorino Romano, Piment d'Espelette & Romanico olive oil (v).....	DKK 210,-
Seafood Tagliatelle - Squid ink, blue mussels, samphire, parsley, chili, garlic, lemon, crab & grilled octopus.....	DKK 285,-
Poussin - Pan fried breast & confit legs served with leeks, homemade gnocchi & wild mushrooms.....	DKK 295,-
Pan-fried Halibut - Bean cassoulet, tomato, root vegetables, lovage, clams & ponzu blanquette.....	DKK 325,-
Braised Lamb Shank - with pommes puree, roasted root vegetables & Madeira sauce.....	DKK 495,-



CHEESES

Selection of Danish cheeses - with seasonal condiments.....	DKK 135,-
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DESSERT

Sanders Affogato - Homemade hazelnut ice cream & espresso.....	DKK 95,-
Sanders "Viennetta" Parfait - Vanilla, dark chocolate & butterscotch.....	DKK 115,-
Pistachio Creme Brulée - Pistachio cream, caramelized sugar & lavender shortbread.....	DKK 125,-
Chocolate Orange Fondant - Orange infused dark chocolate & Tonka bean ice cream.....	DKK 125,-

v (vegetarian) vg (vegan)