



SANDERS

KØBENHAVN

LUNCH MENU

12:00PM - 2:30PM



SNACKS

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| 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 | DKK 85,- |
| Charcuterie - Organic Danish cured meat served with traditional pickles | DKK 95,- |
| Chorizo Cigar - Homemade chorizo & yoghurt dip | DKK 95,- |



SNACKS FOR TWO

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| 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,- |



SMALL PLATES

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| Organic Burrata - Fresh cheese from La Trecchia with hokkaido pumpkin, pine nuts, basil & Romanico olive oil (v) | DKK 165,- |
| Pan-fried Scallops - Jerusalem artichoke, brown butter, hazelnuts & chives..... | DKK 185,- |
| Tartar of Beef Tenderloin - Hand cut beef tenderloin, pickles, confit egg yolk, homemade beer mustard, cress & Piment d'Espelette..... | DKK 195,- |
| Prat Ar Coum Nr4 Oysters - 3pcs / 6pcs..... | DKK 155,- / DKK 295,- |



LARGE PLATES

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| Charred Cauliflower Salad - Parsley, hazelnuts, pomegranate, apple, vadouvan spiced fennel & shallot compote (vg)..... | DKK 185,- |
| Butternut Squash Risotto - White wine, butternut squash, sage, Pecorino Romano & Romanico olive oil (v)..... | DKK 210,- |
| Chicken Caesar Salad - Romaine lettuce, radicchio, Parmigiano Reggiano, grilled free range chicken breast, garlic croutons & anchovies..... | DKK 215,- |
| Sanders Gourmet Burger - Organic beef in brioche bun with tomato relish, pickled red onion, baby gem lettuce & cheddar (<i>served with organic hand cut fries, truffle mayo, ketchup & homemade pickles</i>)..... | DKK 235,- |
| Pan-fried Halibut - Bean cassoulet, root vegetables, lovage, clams & ponzu blanquette..... | DKK 325,- |



CHEESE

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

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| Sanders Affogato - Homemade hazelnut ice cream & espresso | DKK 95,- |
| Sanders "Viennetta" Parfait - Vanilla, dark chocolate & Pomello butterscotch..... | DKK 115,- |
| Pistachio Creme Brulee - 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)