

SANDERS BREAKFAST



Good morning, we hope you enjoyed a good night's sleep.

Our kitchen has prepared a variety of homemade delicacies for you. Please, select **four** of the options below as you prefer, **one** juice and **one** cup of coffee or a pot of tea.



Fruit & Vegetables

- Pink grapefruit with tarragon sugar & almond (vg)
- Fresh melon salad with chilli & elderflower vinaigrette (vg)
- Avocado with Romanico olive oil (vg)
- Slow roasted beef tomato with thyme (vg)
- Baked Portobello with herbs, pickled mushrooms & smoked Vesterhav cheese (v)

Dairy

- Unika "Gammel Knas" cheese with homemade jam (v)
- Homemade cream cheese with sun dried tomato & basil with toasted rye bread (v)
- Organic Natural yogurt with Sanders nut granola (v)
- Lactose free coconut & strawberry yogurt with chia & fresh berries (v)

Organic eggs

- Fried or scrambled eggs with chives (v)
- Hard or soft boiled eggs (v)
- Poached egg with hollandaise (v)
- Spanish omelette with potato & spinach (v)

Meat & Fish

- Cumberland style sausage with chilli dip & coriander
- Grilled bacon with maple syrup & lemon thyme
- Danish countryside ham
- Cold smoked salmon with smoked cheese & cucumber



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If you're in the mood for something baked
or something sweet...

Pastries & Sweets

Organic croissant (v)

Traditional Danish pastry (v)

Homemade raspberry & white chocolate muffin (v)

Homemade bircher müsli with apple, cinnamon & dried apricots (v)

Bread Basket

Homemade sourdough bread or organic rye bread
served with organic butter (v)



As a part of your breakfast feel free to choose....

Fresh Juices

Sanders Homemade Green Juice - spinach, lime, apple & avocado (vg)

Sanders Homemade Gingershot Of The Day (v)

Organic cold pressed apple juice (vg)

Organic cold pressed orange juice (vg)

DKK 300,-



Let your waiter know if you want any other tea, coffee, or hot chocolate. Additional items will be charged DKK 50 DKK,- each.

Bon appétit & have a lovely day!

v (vegetarian) vg (vegan)



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EXTRAS FOR SANDERS BREAKFAST



Avocado “smash”

Homemade avocado mousse, sun dried tomatoes, red onion & mixed herbs on toasted rye bread (vg)

+ DKK 50,-

Add a poached egg + DKK 25,-

Sanders Taleggio Frittata

with potato, spinach, taleggio, fresh tomato salad & Romanico olive oil (v)

+ DKK 60,-

Sanders Vegan Breakfast

Polenta “hash brown”, slow cooked tomato, baked Portobello mushroom & homemade beans in tomato sauce (vg)

+ DKK 65,-

Sanders Eggs Florentine

Served on toasted English Muffin with spinach, Icelandic smoked salmon, poached egg & hollandaise

+ DKK 85,-

*We offer alternatives for people with allergies
or special needs.*