



SANDERS

KØBENHAVN

DINNER MENU

5:30PM - 10:00PM

SNACKS

Homemade foccacia bread - Garlic & rosemary (v).....	DKK 55,-
Marinated Bella di cerignola olives (v)	DKK 55,-
Marinated Kalamata olives - with sundried tomatoes (vg)	DKK 55,-
Homemade Wasabi almonds (vg)	DKK 55,-
Homemade Spiced Nuts (v).....	DKK 60,-
Sun-dried tomato hummus (vg).....	DKK 75,-
Polenta Croquette - with parmigiano reggiano & chili mayo (v).....	DKK 75,-
Arancini - Ramsons, kefir creme fraiche & leek ash (v)	DKK 75,-
Boquerones - Marinated anchovy, lemon & grilled sourdough bread	DKK 85,-
Fanø Ham - Dry-cured for 6 months.....	DKK 95,-
Fanø Bresaola - Cured and smoked beef	DKK 95,-

SNACKS FOR TWO

Black Truffle "Bikini" - Danish smoked ham, gruyère & truffle cream	DKK 130,-
Chef's Selection - Chefs choice of 4 snacks of the day	DKK 265,-

OYSTERS & CAVIAR

6 Oysters of the season	DKK 345,-
6 Oysters, 2 ways - 3 fried & 3 raw	DKK 365,-
Bærii Gold Caviar 30g - with blinis, creme fraiche, confit egg yolk & shallots	DKK 1150,-
Oscietra Caviar 30g - with blinis, creme fraiche, confit egg yolk & shallots	DKK 1450,-

STARTERS

White Asparagus - Hollandaise, brown shrimp, bonito & chervil	DKK 175,-
Organic Burrata - Fresh black summer truffle & olive oil (v).....	DKK 180,-
Scallops - Celeriac, gooseberries & XO sauce.....	DKK 195,-
Tuna Tatar - Miso, coriander, finger lime, cashew nut & fresh wasabi	DKK 195,-

MAIN

Risotto - Tomato, asparagus, courgette, mascarpone & pecorino romano (v).....	DKK 225,-
Monkfish - Seafood minestrone, reginette pasta & root vegetables	DKK 325,-
Poussin - Leeks, morel mushroom & potato	DKK 345,-
Iberico Pork Chop, 200g - Peas, asparagus, polenta & salsa verde.....	DKK 495,-
Cote de Boeuf, 900g - Dry-aged on the bone with ramson butter, seasonal vegetables, polenta chips & green salad	DKK 1250,-

(sharing plate for 2)

SIDES

Green Salad - Leaves, cucumber, cress, & lemon-mint vinaigrette (vg)	DKK 55,-
Polenta Fries - Truffle mayo & ketchup (v)	DKK 65,-

DESSERT & CHEESE

Sanders Affogato - Hazelnut ice cream & espresso.....	DKK 95,-
Panna Cotta - Buttermilk, rhubarb jelly & ginger.....	DKK 115,-
Lemon Meringue - Lemon curd, hazelnut, lemon thyme & yogurt sorbet.....	DKK 115,-
Banoffee - Dark chocolate, banana, dulce de leche & rum.....	DKK 125,-
Chocolate Fondant - Dark chocolate, white chocolate & raspberry sorbet.....	DKK 125,-
Selection of 5 Danish cheeses - with seasonal condiments.....	DKK 225,-