

## SNACK MENU

5.30PM - 10.00PM

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### BREAD & SNACKS

<b>Homemade sourdough bread &amp; butter (v)</b> .....	DKK 50,-
<b>Marinated Bella di cerignola olives (vg)</b> .....	DKK 55,-
<b>Marinated kalamata olives - with sundried tomatoes (vg)</b> .....	DKK 55,-
<b>Homemade salted almonds (vg)</b> .....	DKK 55,-
<b>Homemade Spiced Nuts (v)</b> .....	DKK 60,-
<b>Baba Ganoush - baked aubergine dip (vg)</b> .....	DKK 75,-
<b>Boquerones - marinated anchovy, lemon &amp; grilled sourdough bread</b> .....	DKK 85,-
<b>Fanø Ham - Dry cured for 6 months</b> .....	DKK 95,-
<b>Fanø Bresaola - Cured &amp; smoked beef fillet</b> .....	DKK 95,-

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### SNACKS FOR TWO

<b>Black Truffle “Bikini” - Danish smoked ham, gruyère &amp; truffle cream</b> ....	DKK 145,-
<b>Charcuterie - served with mixed marinated olives &amp; sourdough bread</b> ...	DKK 265,-

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### OYSTERS & CAVIAR

<b>3 or 6 Oysters of the season</b> .....	DKK 175,- / DKK 345,-
<b>6 Oysters 2 ways - 3 fried &amp; 3 raw</b> .....	DKK 365,-
<b>Gold Caviar 30 g</b> .....	DKK 1.150,-
<b>Oscietra Caviar 30 g</b> .....	DKK 1.450,-

(caviar is served with blinis, creme fraiche, confit egg yolk & shallots)

*(v) vegetarian (vg) vegan*

## A LA CARTE MENU

5.30PM - 10.00PM



### STARTERS

- Organic Burrata** – Artichoke, preserved lemon, confit garlic, olive oil & herbs(v) ... DKK 180,-  
**Pulpo** – Grilled octopus, potato, parsley, n'duja & smoked paprika ..... DKK 185,-  
**Carpaccio** – Beef filet, arugula, parmigiano reggiano, olive oil & summer truffle ..... DKK 195,-  
**Cod Ceviche** – Gooseberry, elderflower, cucumber, dill, lime & baerii caviar .... DKK 195,-



### MAINS

- Grilled Cabbage** – Pear, walnuts, celeriac, mustard & blue cheese(v)..... DKK 225,-  
**Pork Belly** – Hispi cabbage, celeriac, walnuts, beer mustard, brandy & apple..... DKK 345,-  
**Squab Pigeon** – Beetroots, blackberry, cauliflower, port & tarragon..... DKK 395,-  
**Risotto** – Lobster, mussels, wild sea bass, bouillabaisse & parmigiano reggiano..... DKK 425,-  
**Sanders Gourmet Burger** – Organic beef, potato bun, tomato relish,  
burger sauce, red onion, gem lettuce, cheddar & homemade pickle..... DKK 215,-  
**Cote de Boeuf** – Dry aged on the bone approx 1,2kg for 2 to share..... DKK 1.550,-  
(served with ramson butter, seasonal vegetables, triple cooked chips & green salad)



### SIDES

- Green Salad** – seasonal leaves, cucumber, cress, & lemon-mint vinaigrette..... DKK 55,-  
**Homemade Triple cooked fries** – truffle mayo & homemade ketchup (v)..... DKK 65,-



### CHEESE

- Danish cheeses** – with seasonal condiments ..... DKK 225,-



### DESSERT

- Sanders Affogato** – Hazelnut ice cream & espresso..... DKK 95,-  
**Panna Cotta** – Buttermilk, sea-buckthorn & white chocolate ..... DKK 115,-  
**Mille Feuille** – Lemon curd, meringue, seasonal berries & raspberry sorbet.... DKK 120,-  
**Banoffee** – Dark chocolate, banana, dulce de leche & rum ..... DKK 125,-  
**Baked Apple Pie** – Apple, vanilla, calvados anglaise & cinnamon ice cream... DKK 125,-

(v) vegetarian (vg) vegan