



SANDERS

KØBENHAVN

SNACK MENU

12.00 - 2.30PM



BREAD & SNACKS

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



SNACKS FOR TWO

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



OYSTERS & CAVIAR

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

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

(v) vegetarian (vg) vegan



SANDERS

KØBENHAVN

A LA CARTE MENU

12.00 - 2.30PM

STARTERS

- Globe Artichoke** – preserved lemon, confit garlic, kefir, olive oil & herbs (v) DKK 165,-
Cod Ceviche – Gooseberry, elderflower, cucumber, dill, lime & bonito DKK 175,-
Carpaccio – Beef filet, arugula, parmigiano reggiano & olive oil..... DKK 180,-

SALADS

- Waldorfsalat** – Pear, apple, celery, grapes, buckwheat, radicchio & gem lettuce(vg) . DKK 195,-
Panzanella with Burrata – Tomato, tropea onion,
basil, olive oil & sourdough croutons DKK 215,-

MAINS

- Risotto** – Cauliflower, romanesco, hazelnuts, parmigiano reggiano & brown butter (v) DKK 210,-
Skate Wing – kapers, shallot, grilled lemon, brown butter, potatoes & herbs..... DKK 225,-
Sanders Gourmet Burger – Organic beef, potato bun, tomato relish,
burger sauce, red onion, gem lettuce, cheddar & homemade pickle..... DKK 195,-
Sirloin Steak – 200 g. Dry-aged 30 days & salsa verde DKK 225,-
(served without fries / green salad please order separately as a side with your order)

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 condimentsDKK 225,-

DESSERT

- Sanders Affogato** – Hazelnut ice cream & espresso.....DKK 95,-
Panna Cotta – Buttermilk, sea-buckthorn & white chocolateDKK 115,-
Mille Feuille – Lemon curd, meringue, seasonal berries & raspberry sorbet.....DKK 120,-

(v) vegetarian (vg) vegan