

DINNER MENU

5:30 PM - 10:00 PM



SNACKS

Homemade Sourdough bread & butter (v)	DKK 35,-
Marinated Bella di cerignola olives (vg)	DKK 35,-
Marinated Kalamata olives - with semi-dried tomatoes (vg).....	DKK 35,-
Homemade Salted Almonds (vg)	DKK 45,-
Homemade Spiced Nuts (v)	DKK 60,-
Baba Ganoush - baked aubergine dip (vg)	DKK 75,-
Boquerones - marinated anchovy, lemon & sourdough bread	DKK 75,-



SNACKS FOR TWO

Black Truffle Bikini - Danish countryside ham, gruyère & black truffle cream.....	DKK 145,-
Charcuterie Board - selection of pickles, marinated olives & sourdough bread....	DKK 265,-



OYSTERS & CAVIAR

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



SIDES

Green salad - Seasonal leaves, cucumber, cress & lemon-mint vinaigrette (vg)....	DKK 55,-
Triple-Cooked Fries - served with homemade ketchup & truffle mayonnaise (v)..	DKK 65,-

(v) vegetarian (vg) vegan

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STARTERS

Burratta - Jerusalem artichoke, preserved lemon, confit garlic & herbs (v)	DKK 180,-
Pulpo - Grilled Octopus, potato, parsley, n'duja & smoked paprika	DKK 185,-
Pickled Herring - Apple, kohlrabi, beetroot & horseradish.....	DKK 185,-
Carpaccio - Beef filet, arugula, Parmigiano Reggiano, olive oil & black truffle.....	DKK 195,-



MAINS

Pork Belly - Hokkaido pumpkin, burnt apple, cep & beer mustard	DKK 345,-
Mushroom Agnolotti - wild mushrooms, cavolo nero, Parmigiano Reggiano & black truffle (v)	DKK 225,-
Mallard - Kale, parsley root, cranberries, celeriac & port sauce	DKK 395,-
Risotto - Lobster, mussels, halibut, bouillabaisse & Parmigiano Reggiano.....	DKK 425,-
Sanders Gourmet Burger - Organic beef in potato bun with tomato relish, burger sauce, red onion, baby gem lettuce, cheddar & pickle	DKK 215,-
Cote de Boeuf - Dry-age on the bone with Bordelaise sauce, seasonal vegetable, triple-cooked fries & green salad (<i>sharing for 2</i>).....	DKK 1550,-



DESSERT & CHEESE

Sanders Affogato - Hazelnut ice cream & espresso (v)	DKK 95,-
Yuzu Meringue Tart - Yuzu curd, meringue, almond & preserved lemon (v)	DKK 120,-
Banoffee - Dark chocolate, banana, dulce de leche & rum (v)	DKK 125,-
Tarte tatin - Apple, cardamom caramel & pistachio ice cream (v)	DKK 125,-
Danish cheeses - with seasonal condiments	DKK 225,-

*We offer alternatives options for guests
with allergies & dietary restrictions.*