

LUNCH MENU
 12:00 PM - 2:30 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,-

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

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STARTERS

- Mushroom Toast** - Seasonal wild mushrooms & homemade brioche (v)..... DKK 175,-
- Jerusalem Artichoke Soup** - Apple, chervil, olive oil, served with foccacia..... DKK 165,-
- Carpaccio** - Beef filet, arugula, Parmigiano Reggiano & olive oil DKK 180,-



SALADS

- Pumpkin Salad** - Roasted and pickled pumpkin, kale, hazelnuts, apple, fresh cranberries (vg)..... DKK 195,-
- Confit Duck Salad** - Endive, radicchio, parsley, clementine & shallot vinaigrette... DKK 215,-



MAINS

- Risotto** - Cauliflower, romanesco, hazelnuts & brown butter (v)..... DKK 210,-
- Cod Loin** - Capers, shallots, grilled lemon, potato, brown butter & herbs..... DKK 225,-
- Veal Milanese** - Lemon, parsley, anchovy, horseradish & caper butter DKK 225,-
- Sanders Gourmet Burger** - Organic beef in potato bun with tomato relish, burger sauce, red onion, baby gem lettuce, cheddar & pickle DKK 195,-



DESSERT & CHEESE

- Sanders Affogato** - Hazelnut ice cream & espresso (v) DKK 95,-
- Amaretto Creme Brûlée** - served with black cherry sorbet (v) DKK 115,-
- Yuzu Meringue Tart** - Yuzu curd, meringue, almond & preserved lemon (v) DKK 120,-
- Danish cheeses** - with seasonal condiments DKK 225,-

(v) vegetarian (vg) vegan