



DINNER MENU

17:30 PM - 22:00 PM



OYSTERS & CAVIAR

3 or 6 Oysters of the season	DKK 175 / DKK 345,-
6 Oysters 2 ways	DKK 365,-
3 raw & 3 garnished	
Lumpfish Roe 10 g	<i>Daily price</i>
Gold Caviar 30 g	DKK 1.150,-
Oscietra Caviar 30 g	DKK 1.450,-

STARTERS

Burrata (v)	DKK 180,-
Tomato, confit garlic, basil & balsamico	
Pulpo	DKK 185,-
Creamy polenta, herbs & nduja	
Carpaccio	DKK 195,-
Beef filet, arugula, parmigiano reggiano, olive oil & truffle	
Scallops	DKK 195,-
XO sauce, lotus root, radish & courgette	

(v) vegetarian (vg) vegan



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MAIN

Risotto (v)	DKK 225,-
Asparagus, peas & parmigiano reggiano	
Free Range Chicken	DKK 325,-
Parsnip, burnt onion, leek, lion's mane & chicken glaze	
Lamb Rack	DKK 395,-
Potato, mint, peas, gremolata & madeira	
Ravioli	DKK 425,-
Lobster, langoustine, sea herbs, kefir creme fraiche & bisque	
Dansk Ribeye (200 g)	DKK 345,-
Seasonal greens, truffle & Bordelaise sauce	
Cote de Boeuf (sharing for 2)	DKK 1.550,-
Dry-age on the bone with Bordelaise sauce, seasonal vegetable, triple-cooked fries & green salad	

DESSERT & CHEESE

Sanders Affogato (v)	DKK 95,-
Hazelnut ice cream & espresso	
Chocolate Cremosa (v)	DKK 120,-
Dark chocolate, blood orange & liquorice	
Panna Cotta (v)	DKK 125,-
Buttermilk, vanilla, rhubarb & ginger	
Baked Camembert (v)	DKK 150,-
Crisp bread & garlic rosemary	
Danish cheeses (v)	DKK 225,-
with seasonal condiments	

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