



DINNER MENU



Welcome to Sanders.
Sanders Kitchen brings you classic dishes from all over the world,
beautifully created with local, organic produced and served in our
comfortable homey residence.



PRE-DINNER COCKTAILS



- HIGH TIDE BREEZE**.....145,-
JES' AKVAVIT BY TATA, MERLET FRUIT LIQUEUR SYMPHONY, CRANBERRY
CORDIAL, BITTERS, GINGER ALE
- TALEA**.....145,-
PORTER'S ORCHARD GIN, CAMPARI, UMESHU, BEETROOT, APPLE SHRUB, PHOS-
PHORIC ACID SOLUTION
- FAMOUS & NAKED**.....145,-
LA VENENOSA RAICILLA, OLMECA ALTOS REPOSADO TEQUILA, APEROL, AALBORG
KRONE AKVAVIT, GREEN QUINCE TEA, GALANGAL ROOT, LIME
- TATA PORNSTAR MARTINI**.....145,-
KETEL ONE VODKA, COCCHI DI AMERICANO, VEUVE CLICQUOT CHAMPAGNE, PAS-
SION FRUIT, VANILLA, LEMON, EGG WHITE SUBSTITUTE
- TATA OLD FASHIONED**.....175,-
WHISTLEPIG 10Y RYE WHISKEY, BARREL-AGED MAPLE SYRUP, BITTERS
- FOREVER SPRITZ (ALCOHOL FREE)**.....115,-
ZERO WASTE CITRUS CORDIAL, COPENHAGEN SPARKLING TEA BLÅ 0%

See you at
TA  TA
after dinner



DINNER SET MENU



We serve a delicate 4 course dinner menu.

Ask your waiter for the chefs set menu
selection of the day.



4 COURSES

SNACK

STARTER

MAIN

DESSERT

DKK 595,-

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



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SNACKS

Marinated olives (vg).....	35,-
Spicy nuts (vg).....	60,-
Salted almonds (vg).....	45,-
Sourdough bread (vg,v).....	35,-
Olive oil or butter	
Boquerones	85,-
Pickled anchovy, lemon & grilled sourdough	
Charcuterie (<i>recommended for two</i>).....	195,-
Cured meats served with dijonnaise, pickles and sourdough bread	
French fries (v).....	65,-
Served with truffle mayo & ketchup	
Sanders Truffle Bikini (<i>recommended for two</i>).....	125,-
Danish countryside ham, gruyère & black truffle cream	
Sanders Signature Burger	175,-
Buttermilk bun, beef patty, cheddar, pickled cucumber, tomato, salad, onion, dressing. Served with french fries	
Fried pigeon legs	85,-
Parsley cream	

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OYSTERS & CAVIAR

6 Gillardeau Oysters Natural	215,-
55,- pr. piece	
Variety of 6 Gillardeau Oysters with toppings	235,-
Two raw & four garnished	
30 g. Baerii Caviar	650,-
Creme fraiche, red onions & blinis	
30 g. Oscietra Caviar	750,-
Creme fraiche, red onions & blinis	

STARTERS

Mussel soup	135,-
Blue mussels, potatoes, leek, saffron & daikon	
Steak tartare	155,-
Hand cut beef, tomatoes, porcini, jerusalem artichokes & truffle	
Stracciatella (v).....	125,-
Pumpkin, sage & pumpkin seed oil	
75 g. Iberico belotta ham	245,-

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MAIN

Creamy pearl barley	195,-
Pearl barley, porcini, portobello, beech mushroom & “Vesterhavsost”	
Monkfisk	225,-
Tucson kale, jerusalem artichokes, hazelnuts & chestnut sauce	
Free-range chicken	235,-
Corn, chanterelles, tarragon, spinach & blanquette sauce	
Ox Cheek	275,-
Potato, beetroot, blackberry, browned butter & horseradish	

(v) vegetarian (vg) vegan



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DESSERT

Honey mousse (v)	115,-
Chamomile & lemon	
Plums in Madeira (v)	105,-
Cinnamon, tonka & almonds	
Sanders chocolate dessert (v)	115,-
Chocolate, caramel & blackberry	
Three scoops of homemade ice cream (v)	95,-
Please ask your waiter	
Danish cheese (v)	185,-
Four cheeses, butterfried rye bread & compote	
Petit four (v)	85,-

(v) vegetarian (vg) vegan