



LUNCH MENU



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 dijonaise, pickles and sourdough bread	
French fries (v).....	65,-
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 & fries	
Fried pigeon legs	85,-
Parsley cream	

*We offer alternatives for people
with allergies or dietary restrictions.*



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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	

SALADS

Caesar Salad	175,-
Romaine lettuce, croutons, caesar dressing, parmesan & grilled chicken	
Nicoise Salad	185,-
Tuna, eggs, olives, baby romaine, potatoes, beans & tomatoes	

(v) vegetarian (vg) vegan



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Stracciatella (v)	125,-
Pumpkin, sage & pumpkin seed oil	
Plaice	195,-
Yellow beets, radicchio, apple, trout roe & buttersauce	
Danish ribeye	225,-
Bordelaise, smoked marrow, salad & truffle fries	
Polenta (v)	185,-
Soft-boiled egg, wild mushrooms, almonds, parmesan & truffle	

DESSERT

Honey mousse (v)	115,-
Chamomile & lemon	
Plums in Madeira (v)	105,-
Cinnamon, tonka & almonds	
Cake of the day	45,-
Please ask your waiter	

(v) vegetarian (vg) vegan