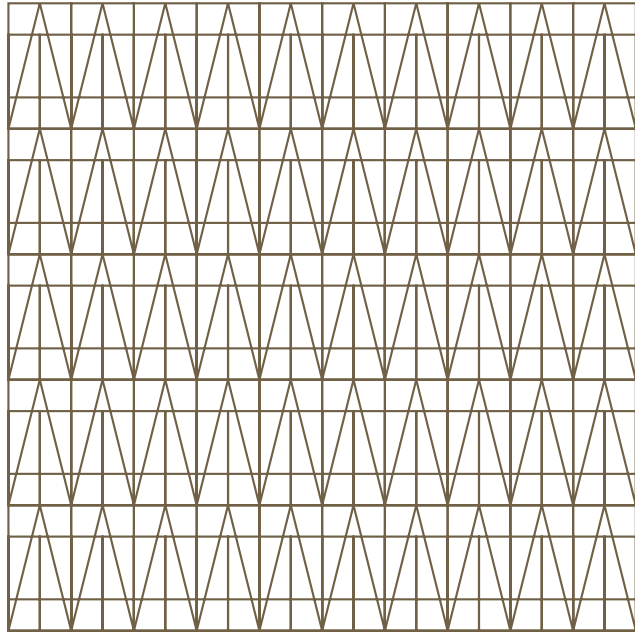
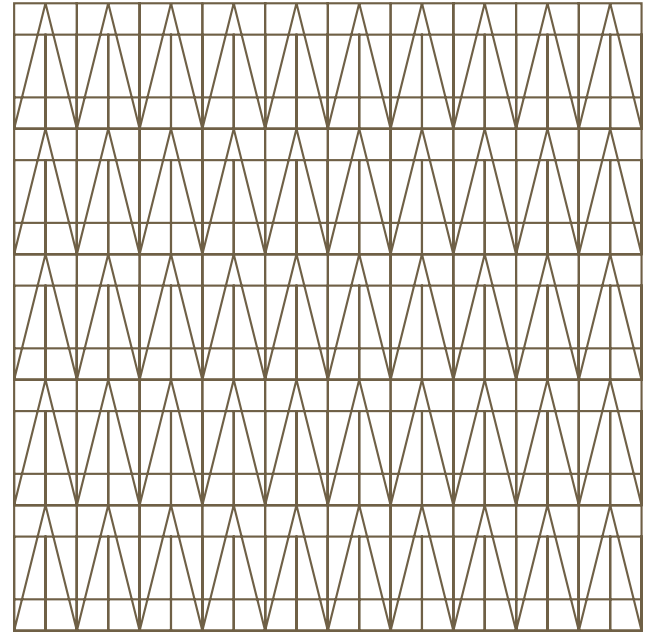


TA  TA



TA  TA



TA  TA

TA  TA

SPARKLING WINE



PROVERBIO.....95,- / 475,-
PROSECCO DOC EXTRA DRY (ORGANIC)

VEUVE CLICQUOT.....175,- / 950,-
YELLOW LABEL BRUT CHAMPAGNE

RUINART.....195,- / 1100,-
“R” BRUT CHAMPAGNE

OPENING HOURS



Sunday - Monday 17:00 - 00:00
Tuesday - Thursday 17:00 - 01:00
Friday - Saturday 17:00 - 02:00

*Our menu features a selection of homemade ingredients.
Please inform your bartender if you have any dietary
restrictions or allergies.*



RED WINE



MAISON LOUIS JADOT.....115,- / 650,-
PINOT NOIR, BOURGOGNE CÔTE D'OR 2020

ECHEVERRIA.....110,- / 520,-
"NO ES PITUKO" CARIGNAN, CHILE - NATUREL WINE

WHITE WINE



TERRES SECRÉTES MACONNAIS.....120,- / 580,-
MACON-VERZÉ CROIX JARRIER

VALENTINA PASSALACQUA.....125,- / 610,-
HELLEN BIANCO FALANGHINA, CALCARIUS PROCETTO,
PUGLIA W (ORGANIC)

ORANGE WINE



TEO.....120,- / 580,-
FALANGHINA, CALCARIUS ORANGE, PUGLIA (ORGANIC)



WELCOME TO TATA



Dear guest

Welcome to TATA Cocktail Bar at Hotel Sanders.

As the sun sets earlier with each passing day, we embrace the seasons of autumn and winter. Embarking on a journey through the Danish landscape, from the sandy dunes in the north of Zealand to the heart of Copenhagen, where you can warm yourself by the fire in our charming hotel.

Explore our seasonal menu featuring signature cocktails that evoke memories of the past summer while embracing the colder months ahead.

We eagerly anticipate your arrival for a memorable evening.

Enjoy

The TATA Team.



DAYS IN THE DUNES



HEY HEY HAY.....145,-

JOHNNIE WALKER BLACK SCOTCH, TALISKER PORT RUIGHE SINGLE MALT SCOTCH, AMONTILLADO SHERRY, TOASTED HAY CRÈME ENGLAISE, SODA

Inspired by new-nordic cuisine, this cocktail combines flavors of toasted hay ice cream and black tea in the well-known whisky highball format.

HIGH TIDE BREEZE.....145,-

JES' AKVAVIT BY TATA, MERLET FRUIT LIQUEUR SYMPHONY, CRANBERRY CORDIAL, BITTERS, GINGER ALE

Refreshing long drink with aromatic notes of quince and roses from our uniquely distilled akvavit, combined with notes of citrus, blackberry and cherry, and a touch of ginger.

TALEA.....145,-

PORTER'S ORCHARD GIN, CAMPARI, UMESHU, BEETROOT, APPLE SHRUB, PHOSPHORIC ACID SOLUTION

Fruity and bitter-sweet expression of plums, apples and beets comes together in a purple riff on the Enzoni.

FAMOUS & NAKED.....145,-

LA VENENOSA RAICILLA, OLMECA ALTOS REPOSADO TEQUILA, APEROL, AALBORG KRONE AKVAVIT, GREEN QUINCE TEA, GALANGAL ROOT, LIME

Modern classic re-rendered; The smoke has cleared and left space for funky lactic notes of Raicilla and a refreshing, bright palate of floral and herbaceous notes.



SNACKS



HOMEMADE SALTED ALMONDS.....45,-

HOMEMADE SPICY NUTS.....60,-

HOMEMADE MARINATED OLIVES.....65,-

Bella di cerignola olives

BLACK TRUFFLE BIKINI.....125,-

Danish countryside ham, gruyère & black truffle cream

6 GILLARDEAU OYSTERS NATURAL.....215,-
55,- apiece



BEERS



SVANEKE FIRST MATE.....60,-

PILSNER

Draft

HOTEL SANDERS WHITE LAGER.....65,-

WHITE LAGER

Bottle

SVANEKE IPA.....65,-

INDIAN PALE ALE

Bottle

SNORRI.....65,-

ICELANDIC PALE ALE

Bottle

ALHAMBRA ROJA.....65,-

DOPPELBOCK STYLE BEER FROM SPAIN

Bottle

DON'T WORRY PALE ALE.....60,-

NON-ALCOHOLIC PALE ALE

Bottle



NIGHTS BY THE FIRE



SEVEN HILLS.....145,-

JEAN-LUC PASQUET 04 COGNAC, REMY MARTIN 1738 COGNAC, MANCINO BIANCO, JERUSALEM ARTICHOKE HONEY, MOROCCAN MINT TEA SODA

Inspired by the stiff and boozy, Stinger, this bold highball marries Cognac and Moroccan mint with savory, rich notes of Jerusalem Artichoke.

DAILY GRIND.....145,-

TEELING SINGLE GRAIN WHISKEY, SPLASH OF SMITH & CROSS JAMAICAN RUM, SPICED CARAMEL, COLD BREW COFFEE

A dangerously addictive and chilled-down take on Irish coffee. Cold brew coffee foam and rich notes of warm spiced caramel, makes for a perfect pick-me-up on a winter night.

SWEET CABANA DREAMS.....145,-

EMINENTE RESERVA 7Y RUM, YERBASANTA ROSSO VERMOUTH, WHITE CHOCOLATE GANACHE, BANANA, HAZELNUT

Sweet and creamy treat with an indulgent profile of white chocolate, ripe fruit and hazelnut.

TWO BRIDGES175,-

BLEND OF AGED AGAVE SPIRITS, GRAN CLASSICO BITTER, MERLET CRÉME DE CASSIS, PX SHERRY, SUGAR KELP, BITTERS

Aged agave spirits with intense dark and dried fruit notes, and a salty touch, results in a comforting new take on the classic Brooklyn cocktail.



TATA SIGNATURES



TATAPORNSTARMARTINI.....155,-
 KETEL ONE VODKA, COCCHI DI AMERICANO, VEUVE CLICQUOT CHAMPAGNE,
 PASSION FRUIT, VANILLA, LEMON, EGG WHITE SUBSTITUTE
Lush and decadent; this in-house rendition of the no-need-for-introduction combines tropical passion fruit, sweet vanilla and bubbly champagne in a one-glass-wonder.

DERBY DAY145,-
 MICHTER'S KENTUCKY STRAIGHT BOURBON, FRESH GRAPEFRUIT,
 LAVENDER HONEY, GRAPEFRUIT SODA
The Brown Derby turned highball is a playful and easy-going combination of oaky woody notes, zesty red grapefruit and floral lavender.

TATA OLD FASHIONED.....185,-
 WHISTLEPIG 10Y RYE WHISKEY, BARREL-AGED MAPLE SYRUP,
 BITTERS
An all-round upgrade to an old classic, richer and rounder in taste, a signature serve and a must try for fans of the evergreen.

DON'SMAITAI (1933).....145,-
 APPLETON ESTATE 8Y RUM, PLANTATION PINEAPPLE, MARTINIQUE RUM,
 TRIPLE SEC, FALERNUM, GRAPEFRUIT, LIME, BITTERS, A DASH OF ABSINTHE
Escape to the sandy white beaches and flavors of the Caribbean with Don the Beachcomber's recipe from 1933; a rum lover's dream.

FIG LEAF SAZERAC155,-
 STAUNING RYE WHISKY, JEAN-LUC PASQUET 04 COGNAC,
 BORNHOLMIAN FIG LEAVES, PEYCHAUD'S BITTERS
The New Orleans classic scandified - Bright, green Bornholmiian fig leaves from the East and a boozy rye kick from the west



THE SOBER GUIDE



Z&T.....115,-
 JUNIPER CORDIAL, TONIC WATER
The universal favorite; bitter and refreshing, perfect for any occasion in this rendition.

FOREVER SPRITZ115,-
 ZERO WASTE CITRUS CORDIAL, COPENHAGEN SPARKLING TEA BLÅ 0%
"Fruity, floral and slightly tropical spritz that brings memories from the now-gone summer and lights up the darker nights of the Danish winter season.

DR. CAMPBELL POP.....115,-
 CHARRED OAK, VANILLA, SPICED CARAMEL, COCONUT, SODA
Inspired by the American Cream Soda, this effervescent serve is a combination of pastry-like flavors and equatorial spices, guaranteed to make your jaw drop and your palate pop.

0% PENICILLIN115,-
 NON-ALCOHOLIC WHISKY CORDIAL, GINGER, LEMON, HONEY
"The perfect winter remedy with a subtle hint of smoke and fiery ginger kick."