



Hotel
**SANDERS
KITCHEN**

Evening menu





COCKTAILS

Overture

HIGH TIDE BREEZE

Jes' akvavit by TATA, merlet fruit liqueur symphony,
cranberry cordial, bitters, ginger ale
145,-

TALEA

Porter's orchard gin, campari, umeshu, beetroot, apple shrub,
phosphoric acid solution
145,-

FAMOUS & NAKED

La venenosa raicilla, olmeca altos reposado tequila, aperol,
aalborg krone akvavit, green quince tea, galangal root, lime
145,-

TATA PORNSTAR MARTINI

Ketel one vodka, cocchi di americano, veuve clicquot champagne,
passion fruit, vanilla, lemon, egg white substitute
145,-

TATA OLD FASHIONED

Whistlepig 10y rye whiskey, barrel-aged maple syrup, bitters
185,-

FOREVER SPRITZ (ALCOHOL FREE)

Zero waste citrus cordial, copenhagen parkling tea blå 0%
115,-

CHEF'S CHOICE

SNACKS · STARTER · MAIN · DESSERT

We serve a delicate 4-course dinner menu.
Please ask your waiter for the chef's set menu, a selection of the day.

595,-



ALL-DAY FAVOURITES

MARINATED OLIVES (VG)

35,-

SALTED ALMONDS (VG)

45,-

SPICY NUTS (VG)

60,-

SOURDOUGH BREAD (VG)

35,-

Oysters and caviar

A GLASS OF RUINART BRUT CHAMPAGNE & 3 OYSTERS

295,-

6 GILLARDEAU OYSTERS NATURAL

215,- / 55,- pr. piece

VARIETY OF 6 GILLARDEAU OYSTERS WITH TOPPINGS

Two raw & four garnished

235,-

30 G. BAERII CAVIAR

Creme fraiche, red onions & blinis

650,-

30 G. OSCIETRA CAVIAR

Creme fraiche, red onions & blinis

750,-

Snacks

CROQUETTES

Duck rillettes, foie gras & lingonberries

95,-

SANDERS BLACK TRUFFLE BIKINI

(Sharing for two) Danish countryside ham, gruyère & black truffle cream

125,-

SANDERS SIGNATURE BURGER

Buttermilk bun, beef patty, cheddar, pickles, tomato, onion, dressing & french fries

175,-

CHARCUTERIE BOARD

(Sharing for two) Dijonnaise, pickles, olives & bread

195,-

FRENCH FRIES (V)

Truffle mayonnaise & ketchup

65,-

ANCHOVIES

Aioli, lemon & grilled sourdough bread

85,-

(v) vegetarian (vg) vegan



STARTER

First act

MUSSEL SOUP

Blue mussels, potatoes, leek, saffron & Chinese radish
135,-

PÂTÉ EN CROÛTE

Pork, foie gras, cognac, pistachios,
dijon mustard & cornichons
145,-

STRACCIATELLA (V)

Pumpkin, sage & pumpkin seed oil
125,-

CURED SALMON

Cucumber, dill, apple jelly, trout roe & oyster emulsion
135,-

VOL-AU-VENT

Sauce with braised rabbit, apple, bacon & herbs
135,-

75 G. IBERICO BELLOTA HAM

245,-

MAINS

Secound act

SALT-BAKED CELERIAC (V)

Brown butter, miso, romanesco & høost sauce
195,-

MONKFISK

Tucson kale, Jerusalem artichokes, hazelnuts & chestnut sauce
225,-

CONFIT PIG

Cauliflower, flower sprouts, pickled lingonberries, truffle,
rosemary & apple
275,-

BEEF CHEEK

Potato, beetroot, blackberry, brown butter & horseradish
275,-

(v) vegetarian (vg) vegan



SWEET & SALTY

Third act

HONEY MOUSSE (V)
Chamomile & lemon
115,-

PECAN PIE (V)
Blackberry cremeux
115,-

AMARETTO CRÈME BRÛLÉE (V)
Caramelized almonds & cherry sorbet
105,-

AFFOGATO (V)
Vanilla ice cream & espresso
105,-

3 SCOOPS HOMEMADE ICE CREAM (V)
Please ask your waiter/ waitress
95,-

DANISH CHEESE (V)
Four cheeses, butterfried rye bread & compote
185,-

PETIT FOUR (V)
85,-

Sanders avec

COGNAC
Hennessy VSOP
65,-

GRAPPA
Marolo Grappa di Barolo Cask
Matured
100,-

AMORO
Amaro Montenegro
60,-

JES TAFFEL AKVAVIT
By TATA Cocktail Bar
95,-

BITTER
Fernet Branca
60,-



(v) vegetarian (vg) vegan