



*Hotel*  
**SANDERS  
KITCHEN**

*Lunch menu*





## 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



# LUNCH

*First act*

## STRACCIATELLA (V)

Pumpkin, sage & pumpkin seed oil  
295,-

## PÂTÉ EN CROÛTE

Pork, foie gras, cognac, pistachios,  
dijon mustard & cornichons  
135,-

## CAESAR SALAD

Romaine lettuce, croutons, caesar dressing,  
parmesan & grilled chicken  
175,-

## CHÈVRE CHAUD (V)

Salad, pickled onions, caramelized pecans,  
goat cheese & balsamic  
185,-

## POLENTA (V)

Soft egg, wild mushrooms, almonds,  
parmesan & truffle  
185,-

## LOBSTER BISQUE

Lobster, pickled tomato, croutons & fennel  
185,-

## DANISH RIBEYE

Bordelaise, smoked marrow, salad & truffle french fries  
225,-

## 75G. IBERICO BELLOTA HAM

245,-



## SWEET & SALTY

*Second act*

**HONEY MOUSSE (V)**  
Chamomile & lemon  
115,-

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

**CAKE OF THE DAY (V)**  
Please ask your waiter/ waitress  
45,-

*Hot beverage*

**AMERICANO**  
40,-

**LATTÉ, CAPPUCCINO, FLAT WHITE, CORTADO**  
45,-

**SELECTION OF ORGANIC TEAS BY  
COCOON TEA ARTISANS**  
60,-

**HOT CHOCOLATE WITH WHIPPED CREAM**  
55,-