



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

245,- / 55,- pr. piece

VARIETY OF 6 GILLARDEAU OYSTERS WITH TOPPINGS

Two raw & four garnished

255,-

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

98,-

SANDERS BLACK TRUFFLE BIKINI

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

135,-

SANDERS SIGNATURE BURGER

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

195,-

CHARCUTERIE BOARD

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

195,-

FRENCH FRIES (V)

Truffle mayonnaise & ketchup

65,-

ANCHOVIES

Aioli, lemon & grilled sourdough bread

95,-

(v) vegetarian (vg) vegan



LUNCH

First act

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STRACCIATELLA (V)

Pumpkin, sage & pumpkin seed oil
125,-

PÂTÉ EN CROÛTE

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

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
245,-

75G. IBERICO BELLOTA HAM

245,-



SWEET & SALTY

Second act

HONEY MOUSSE (V)

Chamomile & lemon

120,-

AMARETTO CRÈME BRÛLÉE (V)

Caramelized almonds & cherry sorbet

110,-

CAKE OF THE DAY (V)

Please ask your waiter/ waitress

55,-

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,-