



Hotel
**SANDERS
KITCHEN**

Evening menu





COCKTAILS

Overture

TATA OLD FASHIONED

Whistlepig 10y rye whiskey, barrel-aged maple syrup, bitters
189,-

DANCER'S DELIGHT

Porter's tropical old tom gin, empirical plum i suppose,
cocchi americano bianco, passionfruit, oolong tea
149,-

DEADLY NIGHTSHADE

Tata x etoh 'jes kølpin' akvavit, empirical symphony 6, litchi,
lime cordial, saline solution
149,-

MADAMA BUTTERFLY

Michter's sour mash whiskey, choya single year umeshu,
amaro montenegro, pineapple
149,-

AFTERNOON CANTATA

Torres 10y brandy, adriatico amaretto classico,
crème de cacao blanc, espresso, thic 'pain no chocolat'
149,-

THEATRE SPRITZ

Clarified granny smith apple juice, bite raspberry, strawberry
& buchu, copenhagen sparkling tea blå 0%
119,-

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.

Daily price



ALL-DAY FAVOURITES

MARINATED OLIVES
35,-

SALTED ALMONDS
45,-

SPICY NUTS
60,-

SOURDOUGH BREAD
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 to share

THREE CROQUETTES
Choose from either serrano, cheese &
parsley or potato, mushroom & black truffle
98,-

SANDERS BLACK TRUFFLE BIKINI
(Sharing for two) Danish countryside ham,
Gruyère cheese & black truffle cream
135,-

SANDERS SIGNATURE BURGER
Buttermilk bun, beef patty, cheddar,
pickles, tomato, onion, dressing
& french fries
210,-

CHARCUTERIE BOARD & CHEESE BOARD
(Sharing for two) Dijonnaise, pickles,
olives & bread
205,-

FRENCH FRIES
Truffle mayonnaise & ketchup
65,-

ANCHOVIES
Aioli, lemon & grilled sourdough bread
95,-

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

OMELET
Herbs, mushrooms, cheese, or ham
Toasted rye bread
125,-



STARTERS

First act

STRACCIATELLA

Grilled peaches, pine nuts, bitter salad & balsamico

145,-

WHITE ASPARAGUS

Hollandaise, shrimps from Rømø & chervil

175,-

MUSSEL SOUP

Blue mussels, potatoes, saffron & daikon

135,-

PATÉ EN CROÛTE

Pork, foie gras, cognac, pistachios, Dijon mustard & cornichons

155,-

LOBSTER THERMIDOR

Half lobster in creamy white wine sauce gratinated with Gruyère cheese

Grilled lemon and sourdough bread

275,-

75 G. IBERICO BELLOTA HAM

245,-

MAINS

Second act

ROASTED CAULIFLOWER

New spring onions, baby zucchini & almond mushroom sauce

235,-

FRIED BRILL

White asparagus, fennel, ramson, spinach & shellfish fumét

295,-

LOBSTER PASTA

Fettuccine, cherry tomatoes, basil, parmesan & lobster

275,-

DANISH RIBEYE

Bordelaise, smoked marrow, salad & truffle french fries

315,-



SWEET & SALTY

Third act

RUM BRAISED PINEAPPLE

Coconut ice cream, yogurt crumble & lemon verbena

110,-

CHOCOLATE MOUSSE

Chocolate, crispy almond crumble & blackberry coulis

125,-

CRÉME BRÛLÉE

Raspberries & caramel

110,-

AFFOGATO

Vanilla ice cream & espresso

95,-

3 SCOOPS HOMEMADE ICE CREAM

Please ask your waiter

105,-

DANISH CHEESE

Four cheeses, ryebread, crackers & seasonal compote

185,-

PETIT FOUR

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,-





Have a wonderful evening