



Hotel
**SANDERS
KITCHEN**

Evening menu





COCKTAILS



Overture

TATA OLD FASHIONED

Whistlepig 10y Rye Whiskey, Barrel-Aged Maple Syrup, Bitters
189,-

FIDELIO

Ketel One Vodka - Noilly Prat Vermouth - Cranberry - Peach Tea
149,-

BENEATHA

Eminente 3 Rum - Tio Pepe Fino Sherry - Grape - Terragon - Lime
149,-

DR. COPPELIUS

Naked Malt Whisky - Dry Vermouth - Lemon - Cherry Port
149,-

HANSEL

Discarded Vodka - Cacao - Rescued Bread - White Miso
149,-

MUSETTA

Mint - Elderflower - Copenhagen Sparkling Tea Blå 0%
119,-

TODAY'S SPECIALS



Depending on the availability of ingredients in our kitchen, we offer a Chef's Choice, which may include a snack, starter, main course, or dessert.

Please ask your waiter and enjoy a unique culinary experience tailored just for you.

Daily price



ALL-DAY FAVOURITES

MARINATED OLIVES
45,-

SALTED ALMONDS
45,-

SPICY NUTS
65,-

SOURDOUGH BREAD
35,-

Oysters and caviar

A GLASS OF RUIPART BRUT CHAMPAGNE & 3 OYSTERS
295,-

6 NATURAL SEASONAL OYSTERS
245,- / 55,- pr. piece

VARIETY OF 6 NATURAL SEASONAL 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

Blood orange, pistachio and piment d'espelette

145,-

PUMPKIN SOUP

Butternut squash, sage, chestnut & piment d'espelette

165,-

CHANTERELLES A LA CRÉME

Butterfried sourdough bread, parmesan, savoy & truffle

180,-

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

425,-

75 G. IBERICO BELLOTA HAM

245,-

MAINS



Second act

ROASTED CAULIFLOWER

New spring onions, baby zucchini & almond mushroom sauce

235,-

FRIED HAKE

Smoked beurre blanc, trout roe & greens from Kiselgården

295,-

LOBSTER PASTA

Fettuccine, cherry tomatoes, basil, parmesan & lobster

425,-

DANISH RIBEYE

Bordelaise, smoked marrow, salad & truffle french fries

375,-



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 (V)

Please ask your waiter/ waitress

105,-

DANISH CHEESE

Four cheeses, ryebread, crackers & seasonal 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,-





Have a wonderful evening