



*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  
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  
195,-

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  
135,-

### ORGANIC POTATOES

Baltic prawns, pickled green strawberries, ryebread  
crumble & lovage  
175,-

### 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  
295,-

### 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  
295,-

### DANISH RIBEYE

Bordelaise, smoked marrow, salad & truffle french fries  
285,-



## 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*