



## ALL DAY FAVOURITES

### MARINATED OLIVES

45,-

### SALTED ALMONDS

45,-

### SPICY NUTS

65,-

### SOURDOUGH BREAD

35,-

## *Oysters and caviar*

### A GLASS OF RUINART 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,-

### SANDERS SIGNATURE BURGER

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

210,-

### SANDERS BLACK TRUFFLE BIKINI

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

135,-

### THREE CROQUETTES

Choose from either serrano, cheese & parsley or potato, mushroom & black truffle

98,-

### CHARCUTERIE & CHEESE BOARD

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

205,-

### FRENCH FRIES

Truffle mayonnaise & ketchup

65,-

### ANCHOVIES

Aioli, lemon & grilled sourdough bread

95,-

### AFFOGATO

Vanilla ice cream & espresso

95,-

### CAESAR SALAD

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

175,-



# DRINKS



## DRAFT BEER

Nørrebro Pilsner ØKO 50 cl.	70,-
Nørrebro Bombay IPA ØKO 50 cl.	75,-
Nørrebro Æble Cider ØKO 50 cl.	70,-

## BOTTLE BEER

Anarkist Bloody Weizen 50 cl.	70,-
Ravnsborg Rød ECO 33 cl.	60,-
Schiøtz Mørk Mumme 50 cl.	65,-

## SOFT DRINKS

Rebæl Rhubarb lemonade ECO	50,-
Rebæl Lemon lemonade ECO	50,-
Rebæl Peach Ice tea ECO	50,-
Pepsi, Pepsi Max, Ginger Ale	45,-
Filtered sparkling water per guest	30,-
Østergård - our organic juice 0,25 l.	45,-

## NON-ALCOHOL

Heineken 0,0 33 cl.	55,-
Anarkist Hazy IPA 0,5% 50 cl.	65,-
Anarkist Migthy Mild 0,5% 50 cl.	65,-
Copenhagen Sparkling Tea Blå	95/365,-
Arensbak Red - Earthy, forest fruit & juniper	95/365,-
Arensbak White - Floral, quince & lemon thyme	95/365,-
Riffel, Riesling Zero, Rheinhessen	365,-

## HOT BEVERAGE

Americano	40,-
Latté, Cappuccino, Flat White, Cortado	45,-
Selection of Organic Teas from Cocoon Tea Artisans	60,-
Hot Chocolate with whipped cream	55,-

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## WINE BY GLASS

	GL.	BTL.
<b>CHAMPAGNE/BUBBLES</b>		
Castell De Fades Organic - Cava Brut Nature Organic	110,-	525,-
NV Hautbois Champagne, Haut'thentic Brut	197,-	940,-
NV Ruinart Brut	195,-	1.125,-
Proverbio, Prosecco Extra Dry - Organic & Vegan	107,-	510,-
Chandon Garden Spritz, Argentina	135,-	665,-
<b>WHITE WINE</b>		
2022 Kølpin Family Wine Collection "Vincent", Mallorca	105,-	495,-
2023 Nik Weis, Riesling - Urban, Mosel, Germany	112,-	535,-
2023 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	200,-	960,-
2022 Henri Bourgeois, Sancerre Pure, Loire	160,-	765,-
2021 Fabien Duveau, Saumur Blanc, Les Poyeaux, Loire	158,-	750,-
2023 Marcel et Blanche, Fèvre - Fèvre, Chablis	155,-	735,-
2021 Au Bon Climat Chardonnay, Santa Barbara, USA	160,-	760,-
2019 Terra Vita Vinum Rock & Schiste, Chardonnay, Orange ECO, France	165,-	765,-
<b>ROSÉ WINE</b>		
2022 Kølpin Family Wine Collection "Roberta", Mallorca	105,-	495,-
2023 Château D'Esclans, Whispering Angel, Côtes de Provence, France	140,-	670,-
2022 Minuty Prestige, Provence, France	165,-	790,-
2023 Château d' Estoublon, Roseblood, Provence, France	125,-	595,-
<b>RED WINE</b>		
2022 Kølpin Family Wine Collection "Niclas", Mallorca	105,-	495,-
2021 Terrior Sense Fronteres, Negre, Priorat, Spain	143,-	680,-
2021 Maison Louis Jadot Pinot Noir, Cote d'Or, Bourgogne	150,-	720,-
2020 Château Moncets, Lalande de Pomerol, Bordeaux	147,-	695,-
2020 San Polo, Rosso di Montalcino, Tuscany	145,-	685,-
2020 Clos Henri, Waimaunga Pinot Noir, Marlborough, New Zealand	180,-	855,-
2018 Verbena, Brunello di Montalcino, Tuscany	185,-	860,-
2021 Domaine Mongestine Bob Singlar Rouge, Nature - ECO, France	130,-	620,-
<b>DESSERT WINE</b>		
2017 Les Remparts de Bastor-Lamontagne, Sauterne	85,-	725,-
NV Warre's King's Tawny Port	85,-	695,-