



CHRISTMAS DINNER

at HOTEL SANDERS

December 24th, 18:00

We are delighted to have you join us for an unforgettable evening, where the spirit of the season comes alive. Christmas Eve, we celebrate together with joyous festivities, indulgent dining, and the creation of cherished memories with your loved ones.

SNACKS

Foie gras

Hazelnut

Waffel

Crab - Trout roe

NV Château Béthanie Crémant du Jura, Brut, France

STARTER

Smoked salmon

Fermented cream from Arla Unika - Grapefruit- Caviar

Henri Bourgeois, Sancerre Les Baronnes

MAIN COURSE

Confit duck

Lingonberries - Pommes pure - Duck sauce

M. Chapoutier, Gigondas, Les Jocasses

DESSERT

Sanders version of traditional Danish rice pudding

Warre's Port Otima 10 yrs

2.125,- DKK

**(V) Vegetarian, ** We accommodate for allergies if mentioned in advance
Kindly note, our wine selections may vary. We will ensure a perfect pairing for your meal.*



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VEGETARIAN MENU

SNACKS

Goat cheese

Hazelnut

Waffel

Mushroom - Truffle

NV Château Béthanie Crémant du Jura, Brut, France

STARTER

Butternut squash

Brown butter - Chestnut - Rosemary - Mont D'or

Henri Bourgeois, Sancerre Les Baromes

MAIN COURSE

Vegetarian Wellington

Beets - Mushroom - Pommes pure - Truffle

M. Chapoutier, Gigondas, Les Jocasses

DESSERT

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