



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

TWO CROQUETTES
Duck - foie Gras - port wine -
cranberry
105,-

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,-



STARTERS



First act

STRACCIATELLA

Blood orange, pistachio and piment d'espelette

145,-

PUMPKIN SOUP

Butternut squash, sage, chestnut & piment d'espelette

165,-

MUSHROOM A LA CRÉME

Butterfried sourdough bread, parmesan, Tuscan kale & truffle

180,-

PATÉ EN CROÛTE

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

155,-

75 G. IBERICO BELLOTA HAM

245,-

MAINS



Second act

ROASTED CAULIFLOWER

Greens from Kiselgården & almond mushroom sauce

235,-

FRIED COD

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*

SANDERS RISALAMANDE

Rice and vanilla ice cream, almonds & cherry sauce
110,-

CHOCOLATE MOUSSE

Chocolate, pecan crumble & blackberry coulis
125,-

CRÉME BRÛLÉE

Almond crumble & Blackberry sorbet
125,-

PORTO-GATO

Vanilla ice cream - crystallized almonds - Port wine

Port wine: Andresen 10 year old white port wine	115,-
Andresen Colheita 2003	125,-
Andresen Colheita 1982	145,-

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