



*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  
45,-

### *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,  
pickled red onions, bacon jam, caramelised  
onions & french fries  
210,-

CHARCUTERIE BOARD & CHEESE BOARD  
(Sharing for two)  
Cold cuts from Troldgaarden, dijonnaise,  
pickles, olives & bread  
205,-

FRENCH FRIES  
Truffle mayonnaise & ketchup  
65,-

RAMON PENA ANCHOVIES  
Aioli, grilled lemon & grilled sourdough  
bread  
98,-

CAESAR SALAD  
Romaine lettuce, croutons, caesar dressing,  
parmesan & grilled chicken  
175,-



## STARTERS

*First act*

### STRACCIATELLA

Blood orange, pistachio and piment d'espelette

145,-

### SCALLOP CRUDO

Cucumber ponzu & grilled spring onions

185,-

### CONFIT SQUID

Savoy cabbage from Kilssegården, pumpkin & chimichurri

180,-

### 75 G. IBERICO BELLOTA HAM

245,-

## MAINS

*Second act*

### GRATINATED CAULIFLOWER

Gammel Knas cheese, hazelnut

235,-

### FRIED COD

Smoked beurre blanc, trout roe & greens from Kiselgården

295,-

### LOBSTER PASTA

Fettuccine, cherry tomatoes, bisque & lobster

425,-

### DANISH RIBEYE

Demi-glace, truffle pommes puree. glazed shallots

375,-



## SWEET & SALTY

*Third act*

### DESSERT OF THE DAY

Please ask your waiter/waitress

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*