

# Seaside

## CHRISTMAS MENU - EVENING

The menu is served 'family-style' with freshly baked bread and the food is shared at the table. A 3-course family style menu includes 2 starters, 1 main course and 1 dessert. Select your menu according to your own wishes.

### STARTERS (PICK 2 DISHES)

**Danish cold smoked salmon - Project Raw**  
Cold smoked salmon with smoked cheese cream, cress oil, watercress, crispy rye and radishes

**Salmon Tataki - Tombo**  
Salmon sashimi with ponzu, herbs and wasabi oil served on a green salad

**Wontons with pork and scallop - Haidan**  
Wontons served with broth made on pork, dried shrimps and Chinese radish

**Tartar snow - Project Raw**  
Ice cold tartar with pickled chanterelles, nuts, pickled cranberries, rosemary mayo, grated caramel stone cheese and karljoan dust

**Lobster bisque - Ocean Bar**  
Served with crayfish tails, fennel and dill

The vegetarian option consists of two starters from either Tombo, Project Raw, Haidan or Ocean Bar. The dishes are presented on the day.

### MAIN COURSE (PICK 1 DISH)

**Lobster Thermidor - Haidan**  
Lobster with claws and fish-mousseline flavored with Chinese 5-spice. Served with aromatic beurre blanc sauce, potatoes and fine herbs

**Pan-fried lemon Dover sole - Haidan**  
Lemon Dover sole with spinach, silver beets, Christmas salad, potatoes and yuzu beurre blanc

**Yakitori grilled Striploin - Iaji**  
Striploin steak 300 g per person with crispy winter salad, mashed potatoes gratin flavored with wasabi and sauce with warm spices

**Confit de canard - Mørt**  
Slow-cooked duck leg with duck sauce, sautéed red cabbage, kale, cranberries, walnuts and grapes

The vegetarian option consists of a main course from either Haidan, Iaji, Mørt or Ocean Bar. The dish is presented on the day.

### DESSERT (PICK 1 DISH)

**Risalamande by Nikolas Strangas - Strangas**  
Vanilla mousse folded with rice porridge, cherry compote, dipped in white chocolate and almonds, served as a Christmas ball

**3 kinds of cheese - Løgismose**  
Fourme D'ambert, Tomme de Savoie and Comté  
Served with fruit compote and bread

PRICE PER PERSON DKK 595

### ADD ONS

#### SNACKS 2 PCS. DKK 75

**Arancini with piment d'espelette**  
A crispy ball of flavourful risotto - breaded and fried

**Canapé with truffle cream, roasted mushrooms and freshly grated truffle**

#### LATE NIGHT SNACKS AT 01.00 DKK 85

**Hot Dog Deluxe - Project Raw**  
Brioche hot dog bread with beer sausage, pickled mustard seeds, cress mayo, pickled red onion, crispy onion and cress

## WINE MENUS

### ALL I WANT FOR CHRISTMAS IS WINE

**Aperitif:** Vino Spumante Brut, Bosco dei Cirmioli

**Starter:** Immel Erben, Riesling Trocken, Rheinhessen eller Maison Sauvion, Pinot Noir, Frankrig

**Main:** Maison Sauvion, Sauvignon Blanc, Valle de Loire eller Viña Pérez Cruz, Cabernet Sauvignon, Maipo Valley, Chile

**Dessert:** Jurançon, Petit Manseng, Domaine Larroudé eller LBV Port, Coroa de Rei, 2012

**Still & sparkling water ad libitum**

DKK 350 per person. + DKK 125 for additional wine ad libitum for 2,5 hours

### SANTA'S FAVOURITE WINES

**Aperitif:** Corpinnat Brut Reserve, Castelloig ØKO/Vegan, 2018, Spanien

**Starter:** Sancerre, Sauvignon Blanc, Romain Reverdy eller Spätburgunder, Baden, Fritz Wassmer

**Main:** Maison Jaffelin, Macon Village, Bourgogne, Chardonnay eller Lodi, Old Vine Zinfandel, Maddie Lane

**Dessert:** Jurançon, Petit Manseng, Domaine Larroudé eller LBV Port, Coroa de Rei, 2012

**Still & sparkling water ad libitum**

DKK 400 per person. + DKK 155 for additional wine ad libitum for 2,5 hours

### IT'S THE MOST WONDERFUL TIME FOR CHAMPAGNE

**Aperitif:** Tattinger Champagne NV

**Starter:** Pouilly Fumé, Sauvignon Blanc, Domaine Calibourd eller Pinot Noir, Bourgogne Rouge, Maison Jaffelin

**Main:** Paso Robles, Chardonnay, Daou eller Chateau du Courlat, Lussac Saint-Emillion, Merlot, 2016

**Dessert:** Jurançon, Petit Manseng, Domaine Larroudé eller LBV Port, Coroa de Rei, 2012

**Still & sparkling water ad libitum**

DKK 450 per person. + DKK 195 for additional wine ad libitum for 2,5 hours

### SCHNAPPS

**Seasides homemade Christmas Schnapps** 2 cl DKK 40 / bottle DKK 800  
**Seasides homemade Chili & Lemon Schnapps** 2 cl DKK 40 // bottle DKK 800







# Seaside


TOLDBODEN 7 KITCHENS & BAR

Welcome to your Christmas party at our gastro house.  
Seaside is located in beautiful surroundings by the harbor  
in the heart of Copenhagen - close to public transport.  
Our chefs all have experience from acknowledged restaurants  
around the world, and they are in charge  
of our seven kitchens.




The chefs have made a Christmas party menu where it is possible  
to choose classic dishes or dishes inspired by the cuisines of the world.

We recommend a pre-order of drinks, which will be ready on  
your table on arrival.





Our line-up of DJs provides the gastro house with nice  
tunes during the dinner and spice things up with good  
dance vibes afterwards.



## AFTER DINNER

Once you have eaten your way through our Christmas menu,  
we will open our bars and turn up the music. Continue the party  
with our different beverage packages.



1


**Beer, house wine & soda**

4 hours for DKK 340 + additional DKK 85 per hour

2

**Beer, house wine, soda, & drinks (house liquors with soda)**

4 hours for DKK 460 + additional DKK 115 per hour



3

**Beer, house wine, soda, drinks, & cocktails**

4 hours for DKK 600 + additional DKK 150 per hour

