

# Seaside

## CHRISTMAS LUNCH FOR LUNCH OR DINNER

The Christmas lunch menu includes two cold dishes and two hot dishes with the option to purchase more dishes and dessert. The dishes are served at the same time for the table.

### COLD DISHES (CHOOSE 2 OR 3 DISHES)

Served with bread

#### 2 kinds of herring - Tombo

Today's herring and Japanese poached herring with herbs

#### Gravlax - Tombo

Smoked salmon with dill served with herbal cream and greens

#### Crayfish tail salad - Ocean Bar

Crayfish tails in homemade mayonnaise, sour cream, cucumber, lemon and herbs

#### Chicken salad - Project Raw

Chicken salad with crispy chicken skin and apple

#### Roast beef - Mørt

Roast Beef with sauce tartare, pickles and pickled red onions, fried onions and cress

#### Steak tartare - Project Raw

Steak Tartare stirred with capers, shallots and mustard

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

### WARM DISHES (CHOOSE 2 OR 3 DISHES)

Served with bread

#### Cod tempura - Haidan

Cod in crispy dough with rose hips and spicy emulsion, balsamic vinegar and seasonal herbs

#### Lobster bisque - Ocean Bar

Served with crayfish tails, fennel and dill

#### Bao - Iaji

Bao with Asian barbecued grilled duck breast, aromatic herbs and chili pickled cucumber

#### Pork tenderloin - Mørt

Pork Tenderloin a la creme with crispy mushrooms

#### Christmas pita - Strangas

Butter grilled pita with organic pork souvlaki, crispy crust, caramelized onions and red cabbage

#### Mushroom toast - Project Raw

Fried mushrooms, pickled chanterelles, comté and ramsons. (Vegetarian)

+ Additional purchase grated truffle DKK 65

The vegetarian option consists of two or three dishes from either Haidan, Project Raw, Iaji, Mørt, Strangas or Ocean Bar. The dishes are presented on the day.

4 DISHES - DKK 300

6 DISHES - DKK 450

Price per person

### ADDITIONAL PURCHASES

Purchase of extra dishes + DKK 75 per cold or warm dish, minimum 3 people

### DESSERT, CHEESE & COFFEE

#### Risalamande by Nikolas Strangas - Strangas DKK 105

Vanilla mousse folded with rice porridge, cherry compote, dipped in white chocolate and almonds, served as a Christmas ball

#### 3 kinds of cheese - Løgismose DKK 119

Fourme D'ambert, Tomme de Savoie and Comté. Served with fruit compote and bread

#### Carrot cake or Gateau Marcel - Løgismose DKK 55

#### Coffee - Løgismose DKK 35

## BEVERAGES

### WHITE WINE

Daou, Chardonnay, Paso Robles California, Daou '20 DKK 100

Sancerre Blanc, Loire, Bernard Reverdy et fils '20 DKK 105

### RED WINE

Château Mont-Redon '19 DKK 90

Château du Courlat, Merlot, Lussac-Saint-Emilion Bordeaux '16 DKK 110

### CAVA

Cava Corpinnat Brut Reserve Castellroig

Økologisk/Vegansk, '18 DKK 90/425

### CHAMPAGNE

Champagne Taittinger Cuvee Prestige Brut

Reserve NV, Champagne DKK 125/655

### BEER

Royal Classic DKK 60

Anarkist Bloody Weizen DKK 65

Nørrebro Bryghus - Elderflower Session IPA DKK 65

### CHRISTMAS BEER

Royal X-MAS DKK 65

Anarkist Christmas Brown Ale DKK 65

Nørrebro Bryghus Christmas IPA DKK 65

### 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 Lunch in our gastro house. Seaside is located in beautiful surroundings by the harbor in the heart of Copenhagen - close to public transport. All our chefs have experience from acknowledged restaurants around the world, and they are in charge of our seven kitchens.

The chefs have made a Christmas lunch menu where it is possible to choose classic dishes or dishes inspired by the cuisines of the whole world. We recommend a pre-order of drinks, which will be ready at your table on arrival.

