



THE SEASIDE EXPERIENCE MENU

A sample of the very best flavours at Seaside. Our 7 course menu will take you on a culinary journey with dishes from our 7 kitchens.

The food is served family style on large platters for sharing and must be chosen by everyone at the table. It is put together by our kitchens on the day and reflects our a la carte menu.

DKK 595 PRICE PER PERSON

EXTRA

3 kinds of cheeses - Løgismose

Fourme D'ambert, Tomme de Savoie og Comté. Served with fruit compote and bread
DKK 119 per person

WINE

GOOD

Aperitif: Vino Spumante Brut, Bosco dei Cirmoli
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

BETTER

Aperitif: Corpinnat Brut Reserve, Castellroig 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

BEST

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

