



SMØRREBRØD – OPEN SANDWICH
From 12.00-17.00

Beef tartare on rye 95,-
mixed w/ capers, shallots, and mustard

Chicken salad on rye 95,-
w/ crispy chicken skin and apple

Mushroom toast 110,-
w/ pickled chanterelles, Comté and
ramsons. Vegetarian
+ freshly grated truffle + 65,-

SNACKS

2 snacks arancini + canapé 75,-
Arancini crispy ball of flavourful risotto -
breaded and fried. Canapé w/ truffle
cream, roasted mushrooms, and freshly
grated truffle

**French fries w/ fresh truffle and
truffle mayo 90,-**

SMALLER DISHES

Organic burrata 145,-
w/ fresh and dried tomatoes, crispy rye,
cress and balsamic. Served w/ bread

Waffle w/ cold smoked salmon 155,-
eco-friendly farmed salmon from North
of Jutland on waffle w/ salted lemon
cream, dill, and radish

Handcut beef tartare 165,-
hand cut tartare w/ dehydrated
beetroot, karl johan, hazelnuts, ramson
capers, cranberries, and rosemary mayo

Tuna tartare w/ toasted bread 175,-
mixed w/ chipotle, sesame, pickled
fennel, and roasted almonds

LARGER DISHES

Beef Tartare w/ French fries 195,-
mixed w/ capers, shallots, and mustard.
Served w/ French fries, herbal salt and
grated caramelized cheese

SHARING

**Beef Tartare + Tuna Tartare
(2-4 pers.) 495,-**
beef tartare w/ caramelized cheese,
salad of seasonal greens and chipotle
mayonnaise. Tuna tartare mixed w/
chipotle and sesame. Served w/ pickled
fennel, roasted almonds, French fries,
and toasted bread

DESSERT

Salted Caramel Popcorn 55,-

*Gustav Duus and Lasse Nordow are both
experienced chefs and best friends. Their
menu at Seaside Toldboden reflects their
great passion for tartar and cold appetizers.
They live and breathe tartar – preparing
with refined ingredients, experimenting with
textures and not least taste. Gustav and
Lasse meticulously study ingredients and
this precision is what brings their tartar to a
one-of-a-kind culinary experience.*



GREEK FOOD

SNACKS

Kalamata olives 55,-

Greek pita 30,-

Tzatziki 65,-
classic tzatziki topped w/ olive oil and
paprika

Tirokafteri 75,-
spicy feta cream w/ red peppers from
northern Greece w/ garlic and chili

**Pita bread, tzatziki and tirokafteri
155,-**

SMALLER DISHES

Halloumi fritters 115,-
w/ mint yogurt sauce

Calamari 115,-
fried crispy calamari sprinkled w/ herbs
and served w/ homemade mayonnaise
made w/ fermented black garlic

Greek salad 135,-
cherry tomatoes, cucumbers, red
peppers, feta cheese, capers, red
onions, kalamata olives and Cretan
crispy bread

**Christmas pita w/ rotisserie-grilled
organic pork 135,-**
grilled organic pork on butter grilled
pita, served w/ caramelized onions, red
cabbage and pork cracklings

LARGER DISHES

**Pita gyros - w/ rotisserie-grilled
organic pork, organic chicken or
halloumi fritters 135,-**
grilled organic chicken or organic pork
on grilled Greek pita, baked on
Strangas recipe. Served w/ homemade
tzatziki, tomatoes, red onions and
topped w/ fresh herbs.

Vegetarian mini pita gyros served w/
halloumi fritters

**Classic souvlaki w/ rotisserie-grilled
organic pork or chicken 185,-**
grilled organic chicken or organic pork
on skewers served w/ homemade
tzatziki, baked potatoes, grilled pita,
fresh herbs and thyme oil

*Nikolas Strangas has a background as an
exceptional pâtissier. At Seaside, you will
taste his take on the food of Greece.
Expect to taste his passion for all the
Greek savoury flavors with crunchy greens,
fresh octopus, organic meats, and plenty of
Greek passion. Enjoy your meal from
Strangas as the Greeks would do - with a
passion for life and around the people that
matter the most.*



OCEAN BAR

SNACKS / BREAD

Oysters Gillardeau Josephine

naturel w/ lemon 3 pcs. 110,-
w/ grapefruit granite 3 pcs. 110,-
w/ Bloody Mary 3 pcs. 110,-

Rossini Black Label caviar 30 g. 495,-

served w/ fermented cream, red onions,
herbs, and blinis

Sourdough garlicbread 65,-

SMALLER DISHES

Norwegian lobster bisque 85,-

served w/ crayfish tails, fennel, and dill

Scallop ceviche 125,-

served w/ cucumber and apple, tigers
milk and pickled elderflowers

Salted haddock 125,-

served w/ pickled pearl onions,
gooseberries, watercress, ramson capers
and sauce oriental w/ soya, browned
butter, and sesame

Peel and eat shrimp, 500 gr. 135,-

sea-cooked prawns w/ homemade garlic
mayonnaise, toast, and lime

Lobster roll 155,-

soft brioche bread, lobster and crayfish
folded in homemade mayonnaise w/ salt
baked celery, pickled green tomatoes and
tarragon - topped w/ lobster

LARGER DISHES

Fresh pasta w/ mushrooms 155,-

w/ truffle sauce, season selected
mushrooms, tarragon and parmesan
Add fresh truffles +65,-

Fresh pasta w/ seafood 155,-

clam sauce, heart clams, parmesan and
crispy crumbs
Add lobster + 95,-

SHARING

Seafood tower 'Plateau de Fruits de Mer' - minimum 2 people 595, - pr. person

Today's catch of seafood w/ garnish and
bread - remember to pre-order 2 days
before

Gustav Duus and Lasse Nordow are best friends, experienced chefs and have 2 kitchens at Seaside; Ocean Bar and Project Raw. In the 2 kitchens they cook their own favorites on the menu; tartar and seafood. In Ocean Bar, Lasse and Gustav face their kitchen towards the world with the sea as pantry and focusing on gastronomy, made with the best ingredients the season has to offer of fish, seafood and vegetables.



SPISERI

SANDWICH & QUICHE

Sandwich w/ ham and cheese* 65,-

focaccia w/ prosciutto cotto, emmentaler
and dijonnaise

Sandwich w/ truffle and cheese* 69,-

focaccia w/ truffle mayonnaise, truffle
tapenade and Brillat-Savarin; soft cream
cheese

Sandwich w/ duck confit* 79,-

Quiche lorraine* 45,-

classic French quiche w/ crispy puff
pastry, French emmentaler and bacon from
Alsace - topped w/ grated Comté

*Served as you wish – cold or hot

TAPAS

3 Tapas w/ baguette 100,-

the tapas menu changes daily – be
inspired and choose your tapas w/ the
team at the counter in Løgismose Spiseri .

*You cannot order tapas online

BREAKFAST & LUNCH 10 – 15

Baguette w/ butter and Comté 32,-

Butter baked Rungis croissant 28,-

COFFEE, HOT CHOCOLATE, TEA AND TODAY'S CAKE*

Please order hot drinks and today's cake
w/ the team in Løgismose Spiseri

*You cannot order hot drinks and today's
cake in the online menu

DESSERT, CAKE & CHEESE

'Æbleskiver' Danish specialty w/ icing sugar and jam 22,-

Carrot cake 55,-

Gateau Marcel, organic chocolate cake 55,-

Tarte au citron 45,-

Crème brûlée 65,-

Choice of 4 cheeses incl. baguette and fruit compote 119,-

Fourme D'ambert 35,-

mild and creamy blue cheese made from
cow's milk

Mimolette 35,-

firm cow's milk cheese salty w/ notes of
fruit and nuts

Tomme de Savoie 35,-

aromatic and deliciously creamy cow's
milk cheese w/ a hint of sweetness

Comté 35,-

"The King of Mountain Cheeses" made
from cow's milk, spicy and fruity notes w/
salty hints

The neighbor shop, Løgismose Vin, Mad & Delikatesser run the Eatery at Seaside, where you can find freshly brewed coffee, breakfast, cakes and exquisite sandwiches, tapas, cheese and other treats that hold flavor, attitude and good craftsmanship. The menu offers all of the best from Løgismoses culinary universe, and the food can be enjoyed inside our gastrohouse, on our terrace or taken to go.