



*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 TODAYS CAKE\*

Please order hot drinks and todays cake  
w/ the team in Løgismose Spiseri

\*You cannot order hot drinks and todays  
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.*