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Seaside

TOLDBODEN + 7 KITCHENS & BAR

Seaside Toldboden is a new restaurant concept, and we call ourselves a gastro house with seven independent kitchens where we mix the best from street food with the very best from restaurants.

Explore the menu and compose your very own dining experience. You can let yourself be spoiled or enjoy the simple life lounging in the sun chairs with a bottle of rosé and some peel'n'eat shrimps right by the harbour side.



## See the menu

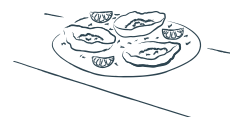
At Seaside, you can order food directly in the kitchens or via our online ordering system. Scan the QR code at your table by opening the camera on your smartphone. Click on the link and explore the menu. Order dishes by adding them to your cart.

When you place your order, it will promptly be prepared by the head chef. If you order everything at once, the food will also be ready at the same time. We recommend that you order food in a continuous flow and set the pace of your meal for yourself.



## Your drinks

When you start getting thirsty, you can order your drinks with one of our many waiters. Your waiter will bring them straight to your table and will also guide you through the concept and answer any questions you may have.



## Pick up your food

When your food is ready. PLING! You will receive a text message. Head to the kitchen to pick up your food. When you pick up your food, you can meet our chefs and watch them in action.

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# KITCHENS

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SÖLVEIG  
NORDIC EATERY

## SOLVEIG A NORDIC EATERY

Naveed Kronholm was raised Danish and educated in French cuisine. He masterfully reinterprets the old Danish food culture into timeless and surprising dishes with familiar flavours and forms.

PATAGONIA  
GRILL

## PATAGONIA GRILL GRILLED MEAT

Juan Alvarez has many years of experience when it comes to serving simple, classic Argentinian meat. At Juan's kitchen, you will experience his passion for high quality meat.



## PROJECT RAW COLD STARTERS

Gustav and Lasse are both experienced chefs but also very best friends. Their menu at Seaside reflects their passion for tartare and cold starters.



## DANG DANG ASIAN FLAVOURS

Zhaoye Li brings the Asian kitchen to Seaside with sushi and other Asian-inspired dishes. Get ready to be delighted by his authentic dishes full of flavour.



## OCEAN BAR OYSTERS & SEAFOOD

Gustav and Lasse run Ocean Bar, where their love for the ocean is evident - both as sailors, fishermen and chefs. They regard the ocean as an important source for the very best foods.



## DORADO SEAFOOD BISTRO

At Dorado, Naveed offers his very favourite seafood dishes - reinterpreted and with respect for the fish. Inspired by the Mediterranean Sea, the kitchen is playful and creative and he puts great effort into every single dish.



## STRANGAS GREEK FOOD

Nikolas has a background as an exceptional pâtissier and is known from Danish and Greek TV. At Seaside, you will taste his take on the savoury foods of Greece.

## 12 OYSTERS

395,-

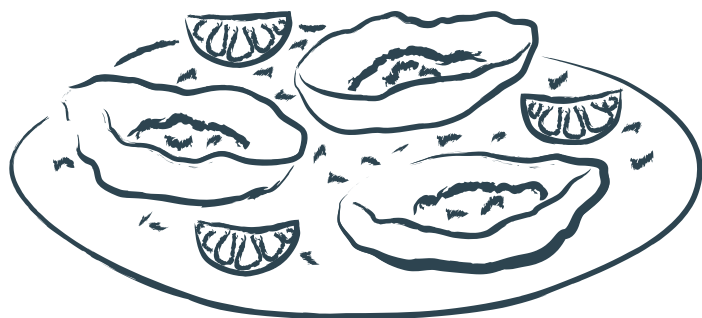
**We recommend**



Taittinger

Champagne Prélude Brut Grands Crus NV

**950,-**



OUR SELECTION OF

## SNACKS

Grab a snack for a light bite of food - for when you're not quite needing a full-on meal or simply something to nibble on while you wait for the big meal.

We offer snacks from all corners of the world and light treats made with attention to detail and good craftsmanship.

Your turn to provide snacks for the table?

**We've made life easy for you and recommend this package suitable for 10 people.**

- 5 x Crab cakes of 95,-
- 4 x Paleta ibèrico of 95,-
- 2 x Crispy ebi of 95,-
- 3 x Halloumi fritters of 85,-

# SNACKS

## Bubbles in your hand and snacks on the table

These three bottles pair excellently with our selection of snacks.

Cava Corpinnat Brut Reserva, Castellroig Organic/Vegan **90,-**

Pet' Nath', Chenin Blanc Orgasmic BIO, Frederic Mabileau **110,-**

Champagne Taittinger, Cuvee Prestige Brut Reserve NV, Champagne **125,-**



### Oyster 3 pcs. 110,-

natural, horseradish & dill or bloody mary

### Rossini Black Label caviar 30 gr. 495,-

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



### Crab cakes 2 pcs. 95,-

crab, pumpkin & lemon

### Lumpfish roe 145,-

blinis, cream fraiche, red onions, chives & herbs



### Crispy ebi 6 pcs. 95,-

fried shrimps w/ seasonal herbs and chilli mayo

### Edamame beans 55,-

w/ salt flakes & goma on the side

### Korean Fried Chicken 85,-

crispy fried chicken w/ sweet, sour & spicy glaze.

Served w/ miso-aioli



### Chorizo 75,-

grilled Argentinian chorizo w/ aioli

### Empanadas 55,- per piece

w/ beef, olives, bell peppers or three different cheeses & soft onions

### Grilled vegetables 65,-

w/ herbal dressing



### 2 snacks - Arancini & croustade 75,-

arancini - fried ball of risotto with Karl Johan mushrooms & parmesan cheese

croustade w/ sliced truffle, truffle cream, caramelised onion & mushrooms

### Truffle fries 95,-

w/ fresh truffle & truffle mayo



### Halloumi fritters 85,-

deep-fried halloumi topped w/ fresh herbs served w/ mint dressing



### Paleta Ibèrico 95,-

toasted sourdough, truffle mayo & parmigiano reggiano

### Nordic hummus 75,-

split peas, sunflowers seeds, rye-bread chips & cress

### Nordic summer salad 75,-

smoked cheese, cucumber, potato & radishes



### Sourdough Bread & butter 45,-



### Sourdough garlic bread 65,-

## We recommend

Cava Corpinnat **425,-**. Our absolute best-selling cava with fine pearls and an intense aroma of peach, almost ripe apples, slight hint of brioche and fresh hazelnuts.

OUR SELECTION OF

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## SMALLER DISHES

Explore our smaller dishes. Pick and choose your favourites among the many dishes and put together your own menu.

These dishes are perfect for a light meal, but can also be enjoyed as a full meal put together by several different flavours with both hot and cold dishes.

We recommend ordering 2-3 dishes which serve as one main course. Are you famished? Then we recommend 4-5 dishes.



## SMALLER DISHES



### Fjord shrimps 155,-

white asparagus, morel mayo, roe & aromatic herbs

### Octopus 145,-

potato, olives, celery & blanquette sauce

### Gambas 3 pcs. 145,-

Argentinian king prawns, lemon mayo, hot paprika & lemon thyme

### Vitello Tonato 145,-

pepper encrusted cured veal, creamy tuna, baby salad & crispy capers



### Fresh spring rolls 6 pcs. 125,-

rice paper spring rolls w/ salmon, vegetables & goma dressing

### Dumplings 6 pcs. 125,-

fried dumplings w/ shrimps

### Sushi 8 pcs. 125,-

kaburimaki w/ tempura shrimp, avocado & chilli mayo topped w/ tuna



### Pintxos 125,-

Skewers w/ grilled meat & veggies

### Fugazza 115,-

Argentinian mozzarella stuffed focaccia w/ onions & rucicola salad

### Scallop ceviche 135,-

w/ marinated cucumber, tiger milk & pickled elderflowers

### Peel 'n' eat shrimps 500 gr. 155,-

cold-water shrimps w/ homemade garlic mayo, toasted bread & lime

### Lobster dog 155,-

soft brioche bread, romaine lettuce w/ lobster and crawfish tail in homemade mayo w/ salt-baked celeriac, pickled fennel & tarragon, topped w/ lobster

### Ravioli 135,-

w/ ricotta, spinach & mussel sauce w/ parmesan  
Add fresh truffle +65,-  
Add lobster + 95,-



### White wine

Our Riesling Trocken is a foolproof choice both before and during dinner. It comes with fine aromas of apple flowers, peach, pink grapefruit and ripe lemon.

Riesling Trocken, Immel Erben, Weingut Wittmann, Organic 90,- / 425,-



### Hand-cut beef tartare 165,-

w/ Karl Johan mushrooms, hazelnuts, ramson capers, lingonberries & rosemary mayo

### Organic burrata 145,-

w/ fresh and dried tomatoes, fresh spinach, cress & balsamic vinegar. Served w/ bread

### Beetroot tartare 155,-

dehydrated beetroot, Karl Johan mushrooms, hazelnuts, ramson capers, lingonberries & rosemary mayo



### Greek salad 135,-

cherry tomatoes, cucumber, red bell peppers, feta, capers, red onions, kalamata olives & crispy Dakos bread

### Greek meze 155,-

Strangas' tzatziki, spicy feta cream w/ red bell peppers, chilli, Greek olives & pita bread

### Calamari 125,-

deep-fried crispy calamari w/ fresh herbs & fermented black garlic mayo



### Tartelet 125,-

vol-au-vent w/ chicken, celeriac, asparagus & truffle

### Green asparagus 125,-

whipped ricotta, Nordic dukkah & herbal salad

### Shrimp cocktail 2.0 145,-

hand-peeled shrimps, lumpfish roe, avocado, crispy salad & homemade thousand island dressing

OUR SELECTION OF

## LARGER DISHES

Our larger dishes include the signature dishes from each kitchen. If you want the food to yourself, then we recommend picking one of our larger dishes.

Place the order via the QR code and when the text message arrives, you can pick up your food at the head chef. He will put the finishing touches on the dish in front of you.

Are you in a larger group? Have a look at our dishes for sharing. These dishes leave space for a starter or a dessert.



# LARGER DISHES

## White

Sancerre Blanc Florilège, Sauvignon Blanc, Loire, Romain Reverdy Sarl '19  
**105,-/500,-**

Immel Erben, Riesling Trocken, Rheinhessen, Weingut Wittmann '20  
- Bio **425,-**

## Red

Les Rafelieres, Pinot Noir, Vin de France, Maison Sauvion **85,-/400,-**

PSI, Tempranillo, Ribera del Duero, Dominio de Pingus '19 **850,-**

PATAGONIA  
GRILL

### Ribeye churrasco 315,-

grilled Black Angus ribeye (250 gr.) w/ fries

### Steak sandwich 165,-

Black Angus Ribeye, salad, chimichurri & chipotle mayo



### Poké bowl 165,-

w/ herbs, rice, salmon, tuna, white fish & poké sauce

### Asian barbecue spare ribs 195,-

sesame & soy marinated ribs, crispy salad & salty pancakes

### Grilled teriyaki salmon 185,-

w/ rice, teriyaki sauce & crispy salad



### Pita gyros 145,-

w/ organic grilled chicken, pork or halloumi served w/ organic fries

### Gyros merida 195,-

Greek open gyros w/ organic grilled chicken breast w/ tzatziki & organic fries



### Tuna tartare 195,-

w/ pickled fennel, toasted almonds, sesame & chipotle.  
Served w/ toasted bread.

### Beef tartare & fries 225,-

w/ capers, shallots & mustard. Served w/ fries, herb salt & grated caramelized cheese



### Freshly made pasta with mushrooms 165,-

w/ truffle sauce, seasonal mushrooms, tarragon & parmesan cheese  
add fresh truffle + 65,-

### Freshly made seafood pasta 175,-

w/ mussel sauce, razor clams, cockles, parmesan cheese & crispy crumbs  
add lobster + 95,-



### Moules frites 245,-

cockles, razor clams & blue mussels, mascarpone, aromatic herbs, fries & herb cream

### Fish & chips 245,-

breaded fish, fries, sauce tartare, pea & mint purée & crudité of seasonal greens

### Fish of the day - ask your waiter 245,-

w/ broccolini, carrot purée, pickled onions & fish fumet sauce



### Chicken breast 225,-

new potatoes, rhubarb compote, pickled cucumber & Solveig's sauce  
Add salad w/ creamy lemon dressing, shallots & peas + 55,-

### Nordic risotto 175,-

w/ pearl barley, Nordic pesto, asparagus, spinach & peas

NOTE! You can enjoy Solveig's larger dishes from 5pm

## Fun fact

We recommend ordering your main course once you have finished your starter. Our kitchens prepare the food as soon as your order is placed. You can order at the pace that suits you.



The dinner is complete when drinks are served after dinner. Ask our bartenders and we'll find the right cocktail for you.



OUR SELECTION OF

## DISHES FOR SHARING

Food can do much more than fill our stomachs - it's all about gathering the family or a group of friends around a table to enjoy the food and each other's company. Our dishes for sharing are served family style on platters to share at the table and are recommended for min. 2 people.



## DISHES FOR SHARING

Your waiter will help you put together the menu, so the dishes arrive at the pace that you want.



**DO  
RA  
DO**

### Whole-roasted monkfish tail

cauliflower, browned mushroom butter, pickled onions, blanquette sauce w/ pickleweed & lightly smoked mussels

**690,- suitable for 2 persons**

**SÖLVEIG**  
NORDIC EATERY

### Solveig's cold cuts

selection of the butcher's best sausages, hams and paté w/ dijonnaise & pickled vegetables

**290,- min. 2 persons**

Add additional diners to the order for 145,- per person



**OCEAN BAR**  
OYSTERS AND SEAFOOD

### Seafood platter

seasonal selection of seafood

**1190,- suitable for 2 persons**

### Pitchers

Our bartenders serve carefully crafted cocktails prepared with fresh ingredients and homemade syrups & purées. Some of them even come in pitchers to serve the whole table. A pitcher consists of 5 glasses and costs **450 DKK**.



### Dang Dang's deluxe combo

24 pcs. of Dang Dang's sushi w/ seasonal fish & toppings. 6 pcs. of crispy ebi w/ chili mayo, 6 pcs. of fresh spring rolls w/ goma dressing

**565,- suitable for 2 persons**



### Beef and tuna tartare

beef tartare w/ caramelized cheese & tuna tartare w/ chipotle, sesame and pickled fennel. Served w/ fries, chipotle mayo, bread, roasted almonds & salad of seasonal greens

**495,- suitable for 2 persons**

Add additional diners to the order for 245,- per person

**PATAGONIA  
GRILL**

### Butterfly Ribeye Churrasco

600 gr. black angus ribeye, potatoes, chimichurri & bearnaise sauce

**590,- suitable for 2 persons**

### Chateaubriand

500 gr. beef tenderloin with smoked mushrooms sauce & potatoes

**650,- suitable for 2 persons**

### Magnum

When size matters.. We have wines in different sizes. Grab our sommelier, if you're looking for magnum, double magnum or a wine with the funny name Nebuchadnezzar, that holds 20 bottles in one.



OUR SELECTION FOR

## GRAND FINALE

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Get the perfect ending to your meal with the grand finale. We offer everything from cocktails and cheese to avec and desserts. What are you craving?



# — GRAND FINALE —

## — DESSERTS —

PATAGONIA  
GRILL

**Crème brûlée 80,-**



**Skyr mousse w/ white chocolate 95,-**

granité of apples and celery



**Tiramisu 75,-**

ladyfingers, mascarpone, marsala, amaretto & espresso

SÖLVEIG  
NORDE EATERY

**Grandma's apple cake 75,-**

apple compote, burned white chocolate, macarons,  
vanilla cream & green sorrel

## — CHEESE —

SÖLVEIG  
NORDE EATERY

**Cheese platter 145,-**

4 types of cheeses, rye bread crisps  
& homemade compote

—  
Port wine - LBV '12 **125,-**

## COCKTAILS

**Espresso Martini 110,-**

Sobieski vodka, homemade coffee liquor, coffee



**My Sweet Clementine 110,-**

Thorn gin, orgeat, fresh clementines, lime, egg white

## HOT DRINKS & AVEC

**Homemade Irish cream (Baileys) 6cl 75,-**

**Gautier VSOP Cognac 3cl 60,-**

**Diplomatico Reserva Exclusiva 12y Rum 6 cl 95,-**

**Irish Coffee 95,-**

## COFFEE

**Espresso 20,- // double 35,-**

**Cortado 32,-**

**Flat white 35,-**

**Tea 35,-**

**Americano 38,-**

**Latte 45,-**

**Cappuccino 45,-**

**Ice coffee 50,-**

**Hot chocolate 45,-**

**Chai latte 45,-**

**Extra shot 5,-**

