

OUR SELECTION OF

COFFEE & SWEET

Snurre 35,-

Croissant 30,-

Brownie 35,-

Cookie 30,-

Espresso 20,- // double 35,-

Cortado 32,-

Flat white 35,-

Tea 35,-

Americano 38,-

Latte 45,-

Cappuccino 45,-

Ice latte 50,-

Hot chocolate 45,-

Chai latte 45,-

Extra shot 5,-

EXPERIENCE MENU

A sample of the very best flavours at Seaside. Our menu will take you on a culinary journey with 4 servings from our 7 kitchens. Our chefs are free to decide the menu for you and unfold their creativity. The menu reflects the best ingredients that are available throughout the changing seasons.

NOTE! You can enjoy our Experience Menu from 5pm.

595,- PER PERSON

WOULD YOU LIKE WINE WITH THAT?

Our sommelier has put together a wine menu that enhances the experience of the food and wine to the next level. Get 4 glasses of wine for 400,-

995,- PER PERSON FOR MENU AND WINE



SMØRREBRØD

Solveig's lunch

(345,- per person - min. 2 persons)

6 dishes of smørrebrød served as a platter to share with two types of bread & organic butter

SÖLVEIG

NORDIC EATERY

We recommend 3 pcs. per person
85,- per piece / 3 pcs. for 225,-

Solveig's fried herring

horseradish, dill, shallots, capers
& creamy potatoes

Egg & shrimp

soft boiled egg, lemon mayo, turmeric,
fennel & crispy barley

Fish fillet

breaded fish of the day, green remoulade,
pickled red onions & herb salad

Fish cakes

remoulade, pickled greens & herb salad

Avocado

poached egg, mizuna salad, lemon mayo
& Nordic dukkah

Potato

potatoes, herb cream, crispy onions
& pickled radishes

Roastbeef

veal from Himmerland, tarragon mayo, fried
mushrooms, pickles & crispy potatoes

Chicken salad

baked celeriac, lovage, curry, honey & crispy skin

Creamy Crayfish

crayfish tails, shrimps, fish roe & asparagus

Danish cucumber

cucumber, red onions, radishes & cream
of smoked cheese



LUNCH FAVOURITES OF OUR CHEF'S

12 - 17



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



Greek salad 135,-

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



Steak sandwich 165,-

Black Angus Ribeye, salad, chimichurri &
chipotle mayo



Poké bowl 165,-

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



Fish & chips 245,-

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



Croque madame 155,-

w/ comté cheese, ham, egg & herbss

Waffle w/ cold-smoked salmon 155,-

sustainably farmed salmon from Northern
Jutland, salted lemon cream, dill & radishes

DISH OF THE DAY



Cordero grilled lamb 225,-

special grilled lamb w/ demi
glaced potatoes



Bao 2 pcs 110,-

crispy ebi & wasabi mayo w/ fried
chicken & chili goma

WINE OF THE MONTH

Try SFERA - our interesting white wine from
Serbia with Sauvignon Blanc & Pinot Grigio.
Interesting notes of freshly cut grass and
fresh elderflower **110,- / 525,-**