

# Seaside

## THE SEASIDE EXPERIENCE

### 4 servings from our 7 head chefs

A sample of the very best flavours at Seaside. Our 4-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. The menu changes to reflect the best ingredients that are available throughout the changing seasons.

## THE MENU

### SNACKS



#### Salmon carpaccio

w/ greens, radishes, chives, onion, ginger & salmon roe



#### Calamari

w/ squid ink mayo

### STARTER



#### Tartare snow

w/ hazelnuts, ramson capers & caramel stone cheese



#### Ceviche

on hamachi tuna w/ ramson capers, cucumber, gooseberry & seaweed

### MAIN



#### Slow-roasted beef

w/ baked roots, greens, shredded havgus cheese w/ au jus sauce flavoured w/ Danish apple cider



### DESSERT



#### Crème brûlée

french classic dessert w/ vanilla cream & crispy sugar topping

DKK 595 PRICE PER PERSON

## WINES

### GOOD

Aperitif: Vino Spumante Brut, Bosco dei Cirmioli  
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