

OUR SELECTION OF

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## 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

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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

min. 2 persons  
must be ordered by the whole table

## 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 herring in curry sauce

old-fashioned herring, curry salad,  
sour cream & spring herbs

## 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

soft-boiled 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

# LUNCH FAVOURITES OF OUR CHEF'S



## 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

## Salade nicoise 175,-

crispy salad with fresh tuna, potato, dried  
tomatoes, capers berries & soft-boiled egg



## 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

## Mushroom toast 125,-

crunchy bread with mushrooms à la creme,  
fried and pickled mushrooms & comté

# 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,-**

