

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.



KITCHENS

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.

CONTENT

LUNCH

SNACKS

SMALLER DISHES

LARGER DISHES

SHARING

THE GRAND FINALE



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.



LUNCH

11-17

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
90,- per piece / 3 pcs. for 255,-

'Christiansøpigens' pickled herring

horseradish, dill, shallots & creme fraiche

Solveig's curry herring

old-fashioned marinated herring, mango chutney, red onion & dill

Egg & tomato

organic eggs, wild tomatoes, chive mayo, red onion & dill

Smoked salmon

danish cold-smoked salmon, sundried tomato cream, fennel, rye bread crumble & watercress

Fish fillet

battered fish of the day, green 'remoulade', pickled red onion & herb salad
the catch of the day varies between plaice, brill or flounder

Chicken salad

baked celeriac, honey, parsley, lovage, pickled celery & cress

Avocado

organic egg, red arugula, lemon mayo, toasted almonds & aromatic herbs

Potato

new potatoes, radishes, herb cream, fried onion & herb granulate

Roastbeef

medium fried beef, horseradish cream, green tomatoes & puffed wild rice

Shrimps 165,-

hand-peeled shrimps on toasted sourdough bread, lemon mayo, tomato & dill

LUNCH FAVOURITES OF OUR CHEF'S



Lobster roll 155,-

crayfish tails in homemade mayo w/ salt-baked celeriac in soft brioche bun topped w/ lobster
Add extra lobster 95,-

Salade Niçoise 165,-

pan-fried tuna, potatoes, olives, capers, beans, fresh tomatoes & soft-boiled egg



Mini pita gyros 135,-

w/ chicken, pork or halloumi on Strangas' homemade pita bread w/ tzatziki, tomatoes, onion & fresh herbs
Add fries & dip 40,-



Steak salad 165,-

tenderloin, spinach, crunchy salad, grilled onion, avocado, radishes & baked cherry tomatoes

Pollo grillado sandwich 155,-

grilled chicken breast, cilantro pesto, tomatoes, avocado cream, ricotta & arugula



Poké bowl 165,-

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



Fish & chips 235,-

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



Waffle w/ cold-smoked salmon 155,-

sustainable Danish salmon, salted lemon cream and crunchy salad

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,-**

12 OYSTERS

410,-

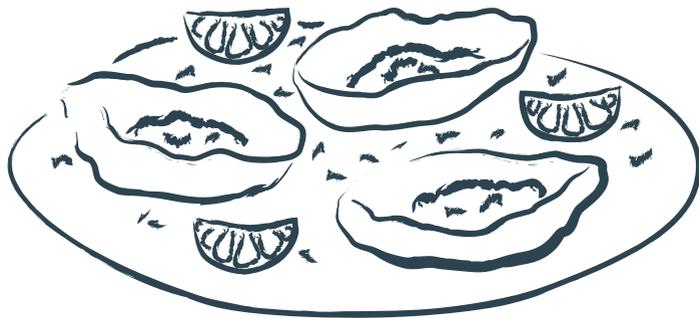
We recommend



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 Iberico paleta of 145,-
- 2 x Crispy ebi of 95,-
- 5 x Arancini of 75,-
- 4 x Roasted soy almonds of 35,-

SNACKS

Bubbles in your hand and snacks on the table

These two bottles pair excellently with our selection of snacks.

Spumante Millisimato Pas Dosé, Contratto, Piemonte '16 **115,- / 515,-**
 Champagne Taittinger, Cuvee Prestige, Brut Reserve, Champagne 'NV **135,- / 655,-**



All oysters are seasonally sourced from Fiskerikajen

Oysters 3 pcs. 110,-

choose between natural w/ lemon, salsa verde or bloody mary

Oysters 12 pcs. 410,-

the perfect start - served w/ lemon, salsa verde & bloody mary

Rossini Black Label Caviar 10 gr. 195,- / 30 gr. 495,-

w/ fermented cream, red onion, herbs & blinis

Sardines in olive oil 95,-

w/ grilled bread & lemon



Crab cakes 2 pcs. 95,-

crayfish, pickled red onion, smoked chili cream

Danish fjord shrimps 135,-

3 pcs. of croustades with fried fjord shrimps, soured cream, dill & tomato



Crispy ebi 6 stk. 95,-

fried shrimps w/ seasonal herbs & chili mayo

Korean fried chicken 85,-

crispy chicken w/ sour, sweet & spicy glaze w/ miso aioli



Calamari 165,-

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



Fried oysters 3 pcs. 135,-

w/ tarragon cream and sautéed spinach

Arancini 2 stk. 75,-

deep-fried balls of risotto w/ Karl Johan mushrooms & parmesan

Truffle fries 95,-

w/ fresh truffle & truffle mayo



Argentinean chorizo 75,-

grilled Argentinean chorizo w/ aioli

Empanadas 2 pcs. 105,-

w/ beef, olives, egg & pepper or
 w/ mozzarella, oregano & soft onion

Choclo asado 75,-

grilled corn w/ manchego cream & chili



Black Iberian paleta 145,-

black Iberian ham, fresh truffle & cress

Root veggie crisps 75,-

cream cheese & 'sour cream onion' dust

White anchovies 85,-

toasted bread, sundried tomato cream & herbs



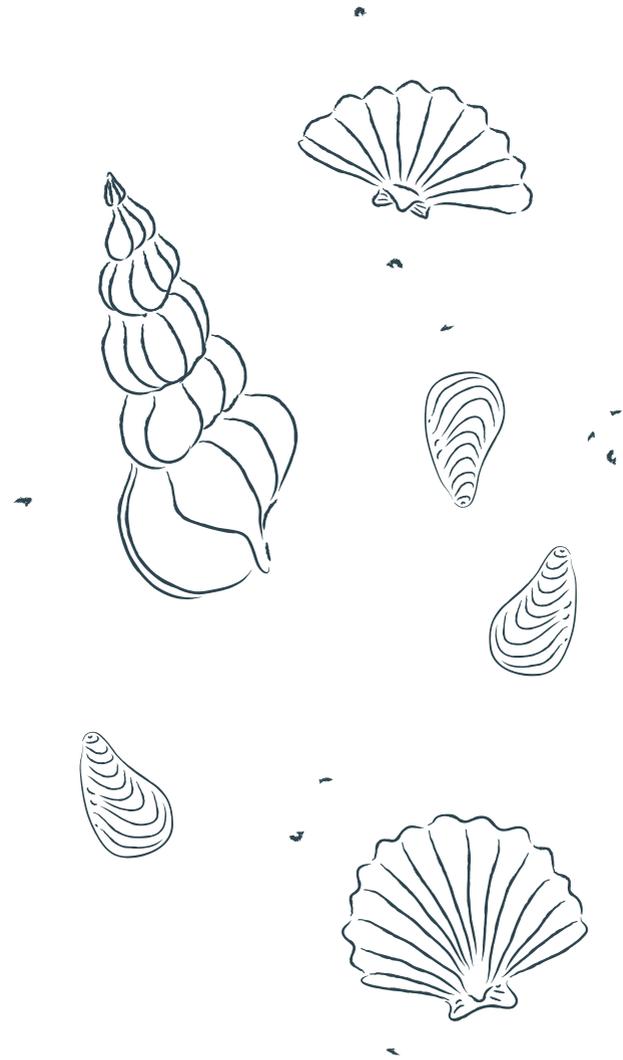
Sourdough buns & butter 45,-



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

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



Scallops 165,-

2 pcs. of fried scallops, shellfish bisque, chive oil, salt-baked celeriac & horse radish cream
Add sourdough buns 35,-

Salt-cured trout 145,-

w/ herb vinaigrette, kumquats, tomatoes, dill granulate & crunchy crisps
Add sourdough buns 35,-

Wild gambas prawns 155,-

3 pcs. of large Argentinean prawns, black garlic aioli, pickled onion, smoked paprika & lemon thyme



Fresh spring rolls 6 pcs. 125,-

rice paper rolls w/ salmon, vegetables & goma dressing

Dumplings 6 pcs. 125,-

fried dumplings w/ shrimp

Sushi 8 pcs. 125,-

w/ salmon, king crab, avocado & chili mayo - topped with tuna

Bao 2 pcs. 110,-

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



Pintxos 125,-

skewers w/ grilled meat & vegetables

Fugazza 115,-

Argentinean focaccia w/ filling of cheese & crunchy salad

Steak salad 155,-

tenderloin, spinach, crunchy salad, grilled onion, avocado, radishes & baked cherry tomatoes



Greek salad 135,-

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



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 155,-

turned w/ hazelnuts, dried tomatoes, capers & shallots w/ grilled bread.
Add fresh truffle 60,-

Organic burrata 145,-

w/ fresh and dried tomatoes, fresh spinach, cress oil, rye bread crumble, balsamic vinegar. Served w/ grilled bread

Carpaccio 120,-

toasted pine nuts, crunchy salad, parmesan & lingonberries

Waffle w/ cold-smoked salmon 155,-

sustainable Danish salmon, salted lemon cream & crunchy salad



Salmon rillettes 145,-

smoked salmon, radishes, dill, sour cream
Add sourdough buns 35,-

Pâté 125,-

rose hip, coarse mustard & bitter salads
Add sourdough buns 35,-

Charcuterie 165,-

selection of Solveig's favourite cold cuts, pickles & sourdough buns



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

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

Lobster roll 155,-

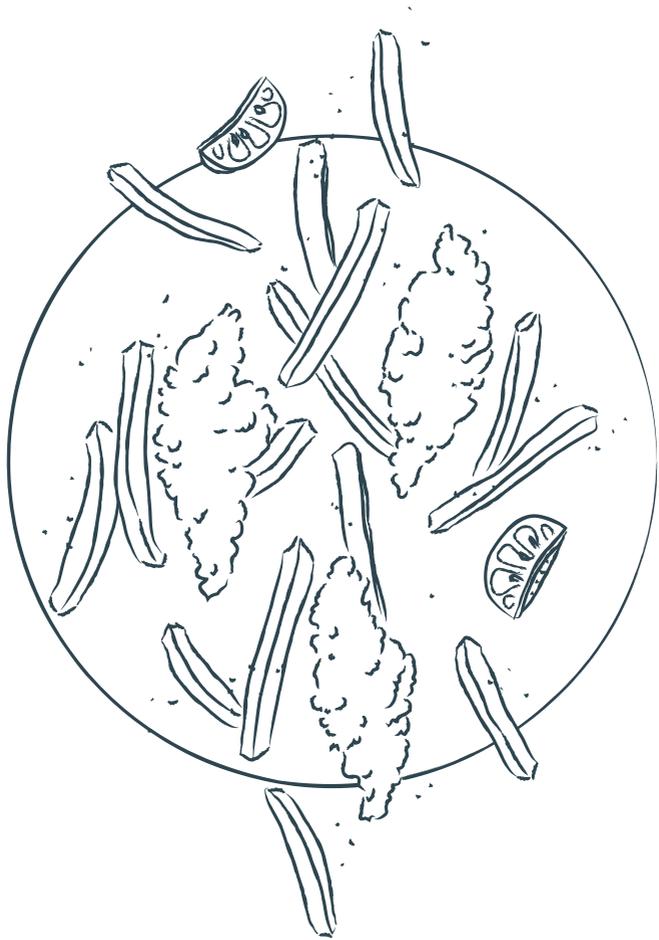
crayfish tails in homemade mayo w/ salt-baked celeriac in soft brioche bun topped w/ lobster
Add extra lobster 95,-

Langoustines 175,-

3 pcs. of grilled langoustine w/ garlic butter, lemon & grilled bread
6 pcs. 350,-

FISH & CHIPS

235,-



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, Loire, Domaine Reverdy
Bernard & fils '21 **125,- / 525,-**

Vermentino, La Spinetta, Toscana '21
95,- / 450,-

Red

Les Rafelieres, Pinot Noir, Vin de France,
Maison Sauvion **85,- / 375,-**

PSI, Tempranillo, Ribera del Duero,
Dominio de Pingus '19 **695,-**

PATAGONIA
G R I L L

Ribeye churrasco 315,-

250 gr. black angus ribeye w/ fried & bearnaise

Steak sandwich 165,-

black angus ribeye, salat, chimichurri & chipotle mayo



Poké bowl 165,-

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

Asian noodle salad 185,-

chicken, daikon, glass noodles, cucumber, carrot, bean sprouts, enoki mushrooms, peanuts, spring onion & Asian herbs

Flame-grilled teriyaki salmon 195,-

w/ rice, teriyaki sauce & crunchy salad



Tuna steak 285,-

160 gr. pan-fried tuna, Sicilian caponata of aubergine & burned peppers, grilled lemon, and red arugula

Fish & chips 235,-

200 gr. cod in beer and tempura batter, fries, crunchy greens, tartare sauce w/ pea & mint purée

Mussels à la Dorado 215,-

variation of seasonal mussels, white wine, pastis, fennel & lots of herbs
Add fries & mayo 45,-
Add sourdough buns 35,-

Dorado 245,-

roasted bream w/ herbs, lemon, capers vinaigrette, haricots verts, new potatoes, Dijon vinaigrette & toasted nuts



Tuna tartare 195,-

w/ chipotle, sesame, pickled fennel, toasted almonds & grilled bread

Classic steak tartare 195,-

w/ cognac, tomatoes, shallots & dijon.
Served w/ crispy fries and herb mayo

Tartare rossini 165,-

classic beef tartare on crispy bread w/ fried onion rings, raw egg yolk & fresh truffle
Add fries and herb mayo 45,-



Fresh mushroom pasta 165,-

w/ truffle sauce, seasonal mushrooms, tarragon & parmesan
add freshly grated truffle 65,-

Fresh shellfish pasta 175,-

w/ razor clams, sea mussels, crayfish tails, sage & lobster bisque
Add lobster 95,-

Salade Niçoise 165,-

pan-fried tuna, potatoes, olives, capers, beans, fresh tomatoes & soft-boiled egg



Mini pita gyros 135,-

w/ chicken, pork or halloumi on Strangas' homemade pita bread
w/ tzatziki, tomatoes, onion & fresh herbs
Add fries & dip 40,-



Shrimps 165,-

hand-peeled shrimps on toasted sourdough bread, lemon mayo & dill

Solveig's veggie pie 165,-

goat cheese gratin, sundried tomatoes, spinach & red onion
- a Solveig favourite

Meuniere roasted plaice 295,-

w/ parsley blanquette, Rømø-shrimps & new potatoes

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.



SEA FOOD PLATTER

1190,-

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.



Whole gratinated Canadian lobster

approx. 700 gr. of lobster, light bisque on lemon grass, crunchy salad, fries, black garlic aioli & bread

695,- suitable for 2 persons



Seafood tower

w/ oyster, langoustine, steamed mussels, peel'n'eat shrimps, crab claws, fried gambas shrimps, bread & mayo.

Selection may vary according to season

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.**



Steak & tuna tartare

our classic steak tartare & tuna tartare w/ chipotle, sesame & pickled fennel. Served w/ fries, herb mayo, bread, toasted almonds & salad of seasonal greens

495,- suitable for 2 persons

Tilkøb en ekstra kuvert + 245 ,- pr. person



Dang Dang's deluxe combo

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

565,- suitable for 2 persons



Butterfly ribeye churrasco

600 gr. black angus ribeye, fries, chimichurri & bearnaise

590,- suitable for 2 persons

Chateaubriand

500 gr. filet mignon w/ creamy and smoky mushroom sauce and fries

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.



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



OUR SELECTION FOR

GRAND FINALE

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,-
w/dulce de leche



Tiramisu 85,-
ladyfingers, mascarpone, marsala, amaretto & espresso

SÖLVEIG
NORDE BAKERY

Solveig's 'rød grød med fløde' 85,-
summer berries & velvety soft cream

Buttermilk 'koldskål' 75,-
served with kammerjunkere & red currant
- a family recipe

Mazarin petit four 2 pcs. 75,-
mazarin & dark chocolate -
a favourite with black coffee



Strawberry tart 85,-
strawberry tart w/ lemon curd, vanilla custard
& fresh danish strawberries

CHEESE

SÖLVEIG
NORDE BAKERY

Cheese platter 145,-
3 types of cheeses, rye bread crisps &
homemade compote

Port wine
Colheita Port Coroa de Rei,
Manoel D. Pocas Junior, Porto '01 **75,-**

COCKTAILS

Espresso Martini 110,-
Sobieski vodka, homemade coffee liquor, coffee



Negroni 120,-
Thorn gin, campari, Cuciello vermouth & orange zest

AVEC

Gautier VSOP Cognac 3cl 60,-

Diplomatico Reserva Exclusiva 12y Rum 6 cl 95,-

HOT DRINKS

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,-

Irish Coffee 95,-

Extra shot 5,-



