

# 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.



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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.



## **TAVERNA** MEDITERRANEAN

Teo Ervis believes the best way to learn about Greece is through its tastes. Expect a balanced and an imaginative amalgam of classic Greek dishes, reimagined through new lenses. Taverna represents contemporary Greek cuisine with a small twist.

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# CONTENT

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LUNCH

SNACKS

SMALLER DISHES

LARGER DISHES

SHARING

THE GRAND FINALE



## See the menu

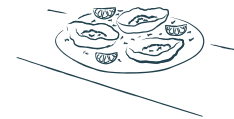
At Seaside, you can order food directly in the kitchens or via our online ordering system. Scan the QR code at your table by opening the camera on your smartphone. Click on the link and explore the menu. Order dishes by adding them to your cart.

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 homemade pita bread  
w/ tzatziki, tomatoes, onion & fresh herbs  
Add fries & dip 50,-



### 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,-

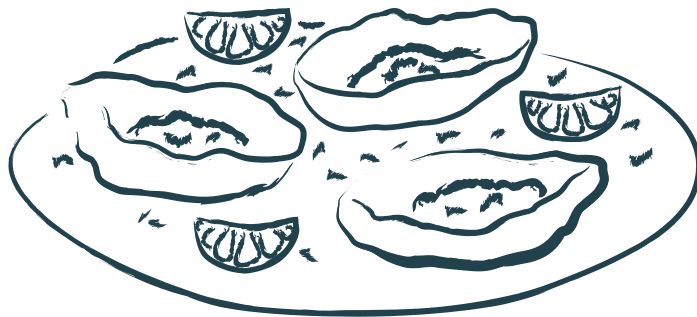
**We recommend**



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 squid w/ fresh herbs & fermented black garlic mayo

### Halloumi fritters 115,-

m/ mint yogurtsauce



### 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  
add pita bread 20,-



## 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,-

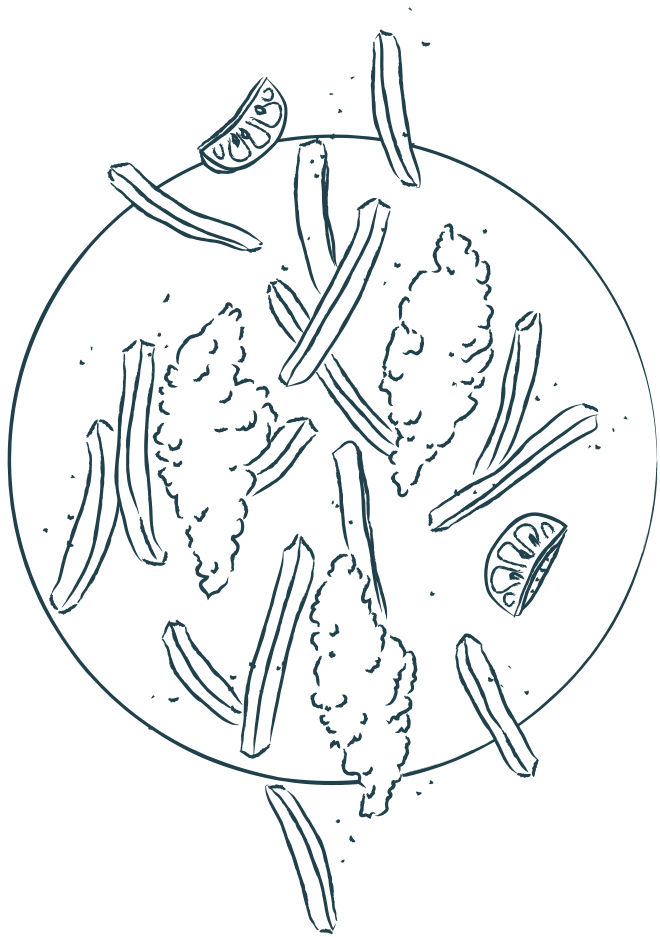
## Langoustines 175,-

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 145,-

w/ chicken or halloumi on homemade pita bread  
w/ tzatziki, tomatoes, onion & fresh herbs  
Add fries & dip 50,-

### Classic souvlaki 235,-

grilled pork neck or chicken breast on skewers served w/ homemade tzatziki, grilled tomatoes, fresh herbs & fries



### 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.



## SEAFOOD TOWER

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 pcs. 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

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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,-**  
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

**Chocolate mousse 75,-**  
black currant compote, oat crumble, popping  
sugar & lemon verbena

**Raspberry cake 75,-**  
vanilla cream, mazarin cake & fresh raspberries



**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,-**



