

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.



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.

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.



11-17

LUNCH

SMØRREBRØD

11-17

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 CATERING

We recommend 3 pcs. per person
90,- per piece / 3 pcs. for 255,-

'Christiansøpigens' pickled herring

sour cream, pickled red onions, capers & dill

Solveig's beetroot herring

beetroot marinated old-fashioned maturated herring, horseradish mayo & pickled beets

Egg & tomato

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

Smoked salmon

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 mushrooms, 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 roasted veal, horseradish cream, pickled green tomatoes, fried rice & chervil

Shrimps 165,-

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

Parisian steak 195,-

Classic garnish, beef demi glace & organic egg yolk

Shooting star 225,-

Deep-fried & steamed fish fillet, hand-peeled shrimps, asparagus, thousand islands dressing & roe

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 145,-

w/ chicken 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 cod, 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,-
- 5 x Empanadas of 105,-
- 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,-

lime mayo, pickled pumpkin & watercress

Calamari of Danish squid 165,-

10-armed Danish squid, lime aioli, parsley & lemon salt

Salmon rilette 145,-

hot smoked salmon, capers, cornichons, brandy, herbs & sour cream



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



Fried oysters 3 pcs. 135,-

w/ tarragon cream and sautéed spinach

Arancini 2 stk. 75,-

deep-fried balls of risotto w/ watercress mayo & piment d'espelette

Truffle fries 95,-

double fried 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



Calamari 165,-

deep fried squid w/ fresh herbs & fermented black garlic mayo

Halloumi fritters 115,-

m/ mint yogurtsauce



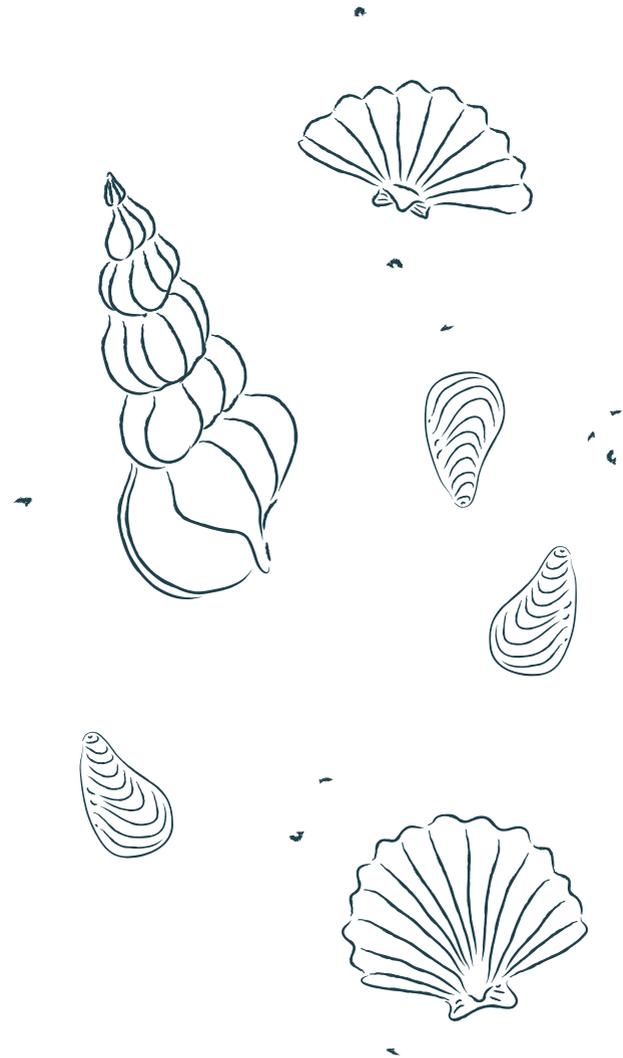
Sourdough buns & butter 45,-



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



Cod 145,-

cod collar, sauce blanquette, chives, beans & roe

Scallop 145,-

crudo of scallop, cucumber, red onion, lime, coconut & jalapeno

Vitello Tonnato 135,-

Pink roasted veal, creamy tuna, flash-fried tuna, salted lemon & fried capers



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



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

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

Lobster roll 155,-

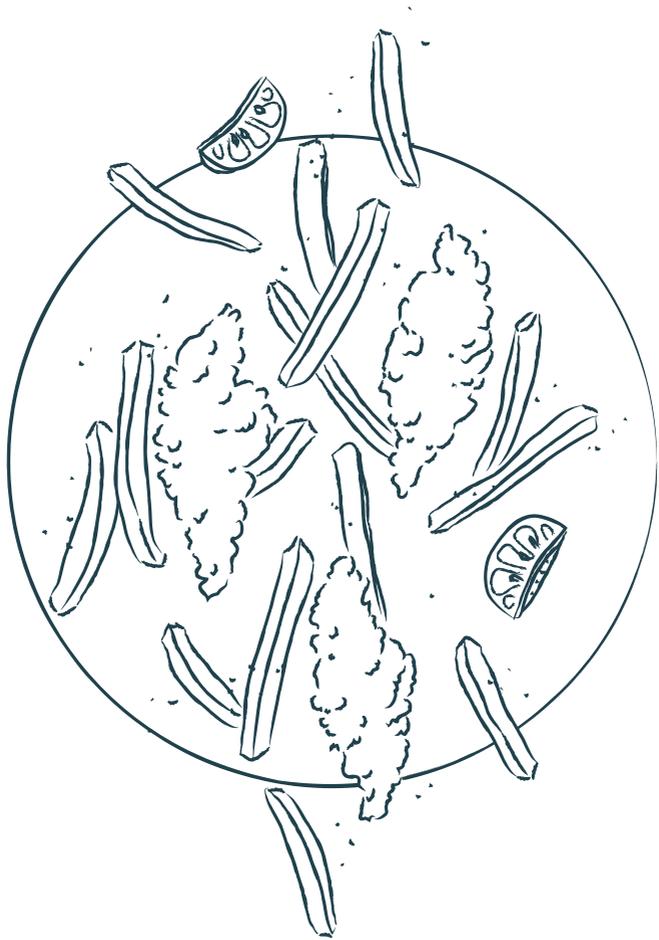
crayfish tails in homemade mayo w/ salt-baked celeriac in soft brioche bun topped w/ lobster
Add extra lobster 95,-

Langoustines 175,-

4 pcs. of grilled langoustine w/ garlic butter, lemon & grilled bread
8 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,- / 395,-**

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

Noodle soup w/ duck 165,-

warm, aromatic soup w/ bean sprouts & Asian herbs



Tuna tartare 195,-

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

Classic steak tartare 195,-

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

Mushroom risotto with saffron 135,-

pickled mushrooms, parsley, Parmesan cheese & mushroom dust.
Add grated truffle 60,-

Falafel salad 140,-

couscous, grilled cauliflower, pickled carrot, baked butternut squash & mint dressing



DO
RA
DO

Seafood risotto 195,-

arborio rice, Danish squid, mussels, swordfish & herbs

Fish of the day 245,-

Ask your waiter about the fish of the day
Kale, Parmesan, pine nuts, lemon vinaigrette & pumpkin
Add rosemary gnocchi 45,-

Moules aromatique 215,-

Classic mussels in Asian guise
Coconut, ginger, lemongrass & aromatic herbs
Add Nori fries 35,-

Fish & chips 235,-

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

Tuna steak 285,-

mojo rojo, mizuna, pine nuts & grilled lime

Dorado 245,-

roasted sea bream, tomato & aubergine ragout, fennel & baked olives



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

Baked cod 210,-

sauteed & crispy cabbage, browned butter, capers, bacon & cauliflower purée w/ almond oil.
Add-on: potatoes w/ parsley butter 30,-



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

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

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

Argentinian crème brulée 80,-
w/dulce de leche



Tiramisu 75,-
mascarpone, marsala, amaretto, lady fingers,
espresso & Valrhona cocoa

Chocolate mousse 75,-
dark Belgian Callebaut chocolate 70.5%, blackcurrant
compote, oat crumble & powdered sugar



**Crispy waffle w/ vanilla ice cream
& berries 80,-**



White chocolate mousse 65,-
caramelized milk, lingonberries &
meringue w/ tarragon

CHEESE



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,-



