

Seaside

SEASIDE WINTER MENU

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

The food is served family style on large platters for sharing.
Each kitchen prepares their dishes with a creative and personal touch.

SNACK



Fresh Spring rolls

w/ cold smoked salmon & goma-dressing, crispy ebi w/ chili mayo

APPETIZER

PATAGONIA
GRILL

Argentinian focaccia

w/ cheese & crunchy salad

STARTER



Beef tartare

w/ pickled chanterelles, hazelnuts & herbs



Roasted pointed cabbage

w/ fried dab, sauce & chestnut

MAINS



Rooster breast

Salt baked beets, red onions & mushrooms.
Creamy sauce w/ salted lemon & horseradish

Seasonal salad

our kitchens have joined forces to serve a salad that changes with the season and brings together the very best ingredients the season has to offer

VEGETARIAN



SNACK

Fresh spring rolls

w/ avocado & goma-dressing, tofu, rice & seaweed salad

PATAGONIA
GRILL

APPETIZER

Argentinian focaccia

w/ cheese & crunchy salad

STARTER



Beetroot tartare

w/ pickled chanterelles, hazelnuts & herbs



Roasted pointed cabbage

w/ sauce & fried chestnut

MAIN



Vegetable pie

w/ late summer greens and goat cheese

Seasonal salad

our kitchens have joined forces to serve a salad that changes with the season and brings together the very best ingredients the season has to offer

WINE MENU

Crémant

1 gl. Crémant D'Alsace Extra Brut,
Domaine Bott Geyl 'NV - BIO

White

1 gl. Vermentino, La Spinetta,
Toscana '21

Red

1 gl. Côtes du Rhône Réserve, Grenache/
Syrah, Château Mont-Redon, Rhône '20

DKK 625 Price per person excl. VAT + add ons (all prices are excl. VAT)

LUXURY WINE MENU + 50

1 gl. Champagne - Cuvée Prestige NV, Taittinger, France

1 gl. Chablis - Jean Marc Brocard, Organic '20, France

1 gl. Antidoto Tempranillo - Ribera del Duero, '19, Spain

LE GRAND FINALE

Pitchers + 295

One pitcher consists of 5 glasses

Espresso Martini + 75

Crème brûlée + 65

Freshly brewed coffee or tea + 30

+ DRINKS DURING DINNER

Welcome drink: Dark'n Stormy + 30
(instead of Crémant)

Wine menu ad libitum + 100
(2,5 hrs)

Good wines ad libitum + 155
(2,5 hrs - instead of wine menu)

Luxury wine menu ad libitum +225
(2,5 hrs - instead of wine menu)

Soft Bar ad libitum + 155
(Nørrebro Bryghus IPA, organic
juices & good wines - 2,5 hrs instead
of wine menu)

Still/sparkling water + 30