

# 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/ endive, parmesan, pine nuts & dijon mayo



#### Roasted pointed cabbage

w/ bakskuld, lingonberries,  
blanquette & chestnuts

### MAINS



#### Duck confit

sauce romesco, mizuna, citrus vinaigrette  
& salt-baked potatoes

#### Seasonal salad

our kitchens have joined forces to serve a  
salad that 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/ endive, parmesan, pine nuts  
& dijon mayo



#### Roasted pointed cabbage

w/ roasted bakskuld, lingonberries,  
blanquette & roasted chestnuts

### MAIN



#### Vegetable pie

w/ late summer greens and goat cheese

#### Seasonal salad

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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 + 100

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 + 350  
(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