

# 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.

Dive into seasonal winter produce and big flavours from every corner of the world in our Winter menu



# KITCHENS

SÖLVEIG  
NORDIC EATERY

## SOLVEIG A NORDIC EATERY

Naveed Kronholm makes space for creativity in the classic kitchen. He loves the Danish classic, but reinterprets them with surprising and exciting twists as a fine balancing act. His aim is to give every guest a unique experience that they will remember.

PATAGONIA  
GRILL

## PATAGONIA GRILL GRILLED MEAT

Juan Alvarez is an experienced chef in 'asado - grill in Argentinean. He brings the essence of the Argentinean soul to Seaside in his kitchen with simple, classic and juicy meats of the highest quality.



## DANG DANG ASIAN FLAVOURS

Zhaoye Li is a magician when it comes to Asian flavours. On his menu, you will find his favourite dishes from the East showcasing the diversity of the Asian cuisine. Common for all the dishes is the simplicity and the right balance of flavours.



## PROJECT RAW COLD STARTERS

Lasse is dedicated to his craftsmanship. The menu at Project Raw reflects his passion for tartare and cold starters. He plays with all the elements in his dishes to obtain a counterplay between textures, structures, combinations and flavours to create the perfect mouthful.



## DORADO SEAFOOD BISTRO

To Naveed Kronholm, it is fundamental that the produce he works with are of the best quality and have been sourced as sustainably as possible. On the menu, you will taste the flavours of the Mediterranean sea in well-known seafood dishes packed with flavour and creativity

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# CONTENT

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LUNCH

SNACKS

SMALLER DISHES

LARGER DISHES

SHARING

THE GRAND FINALE



# LUNCH

## SMØRREBRØD

### Solveig's lunch

(395,- per person – min. 2 persons)

Solveigs Curry herring  
Egg og shrimp & fish fillet  
Chicken salad & Roastbeef  
Served w/ two kinds of bread & butter

SÖLVEIG  
NORDIC EATERY

We recommend 3 pcs. per person

**95,- per piece / 3 pcs. for 270,-**

### Curry herring

traditional cured herring, mango chutney, egg, red onion, capers & dill

### Solveig's fried herring

w/ tarragon, potato, mustard cream & cress

### Egg & shrimp

organic egg, lemon mayo, dehydrated tomato, toasted almonds & hand-peeled shrimps

### Smoked salmon

w/ sundried tomato cream, fennel, rye bread crumble & watercress

### Fish fillet

breaded fish of the day w/ herb-remoulade, pickled red onion & herb salad  
the catch of the day varies between plaice, brill or flounder

### Chicken salad

baked mushrooms, honey, parsley, lovage, bacon & garden cress

### Avocado

lemon-mayo, crispy cabbage, egg, chives & piment d'espelette

### Potato

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

### Roastbeef

medium roasted veal, horseradish cream, pickled green tomatoes, puffed rice & chervil

### Danish 'frikadelle'

meatball w/ lovage, potato & red onion

### 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

PATAGONIA  
GRILL

### Steak salad 155,-

tenderloin, green salad w/ balsamic & garlic dressing, baked bell pepper, pickled oyster mushrooms, onions & grilled avocado

### Steak sandwich 165,-

black angus ribeye, salad, chimichurri & chipotle mayo



### Poké bowl 165,-

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



### Fish & chips 245,-

white fish in homemade beer batter, fries & herb salt, pea salad, tartare sauce, paprika mayo & pickled cucumbers



### Lobster roll 190,-

langoustine tossed in grilled onion mayo, chives, lime, salt-baked celeriac, pickled pearl onions in a soft brioche bun. Topped w/ lobster. Add extra lobster 95,-

### Mushroom toast 130,-

w/ mushroom 'marmalade', parmesan & lemon thyme

### Caesar salad 155,-

w/ butter milk marinated, breaded & fried chicken, croutons, dressing & parmesan

## 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 Seafood croquettes 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,-**



**DORADO**

### Lumpfish roe 145,-

w/ soured cream, red onion, dill, chives & blinis

### Razor shell "Escabeche" 95,-

w/ bell pepper, shallots, airy foam & aromatic herbs

### Seafood croquettes 2 pcs. 95,-

crab, crayfish tails, herbs, pickled red onions & smoked chili cream



**铛铛**  
Dang Dang

### Tempura giant prawn 85,-

Black tiger prawn, spicy mayo and teriyaki sauce.

Topped with chives & rice crunch

2 pcs. 160,-

3 pieces. 235,-

### Korean fried chicken 85,-

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

### Crispy ebi 6 pcs. 110,-

deep fried tiger prawns w/ chili mayo & sweet chili sauce

PATAGONIA  
G R I L L

### Empanadas 2 pcs. 105,- // 3 pcs. 155,-

w/ seasonal mushrooms & criolla empanada

w/ beef, olives, egg & bell pepper

### Fugazza 125,-

Argentinean focaccia w/ filling of cheese & crunchy salad



*All oysters are seasonally sourced from Fiskerikajen*

### Oysters 3 pcs. 120,-

choose between yuzu & elderflower foam w/ dill oil, wasabi & seaweed pearl, butter milk or lemon

### Oysters 12 pcs. 410,-

the perfect start - served w/ yuzu & elderflower foam w/ dill oil, wasabi & seaweed pearl, butter milk or lemon

### Rossini Black Label Caviar 30 gr. 495,-

served m/ fermented cream, red onions, herbs & blinis

### Arancini 2 stk. 75,-

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

### Homemade giant truffle fries 95,-

w/ truffle



**DORADO**

### Sourdough buns & butter 45,-

## 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 collar 155,-**

blanquette, spinach, roe, chives & herbs

### **Calamari of Danish squid 165,-**

w/ romesco, aioli, parsley & lemon

### **Halibut 145,-**

smoked halibut, dill, pickled red onion & caper flowers



### **Sushi 8 pcs. 135,-**

spicy tuna, leek, cucumber, avocado, tobiko, topped w/ salmon, katafi & herbs

### **Bao 2 pcs. 110,-**

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

### **Poké bowl 165,-**

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

### **Gyoza w/ chicken 6 pcs. 125,-**

fried Japanese dumplings, ponzu w/ herbs & teriyaki sauce

### **Spring rolls w/ salmon 6 pcs. 125,-**

seasonal salad, cucumber, avocado, cilantro, salmon, trout roe, miso aioli & goma sauce

### **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,-**



### **Halibut 145,-**

cured halibut w/ salt-baked jerusalem artichoke, ginger mayo, kohlrabi, pickled lemon & dried seaweed

### **Mushroom toast 130,-**

w/ mushroom 'marmalade', parmesan & lemon thyme



### **Steak salad 155,-**

tenderloin, green salad w/ balsamic & garlic dressing, baked bell pepper, pickled oyster mushrooms, onions & grilled avocado

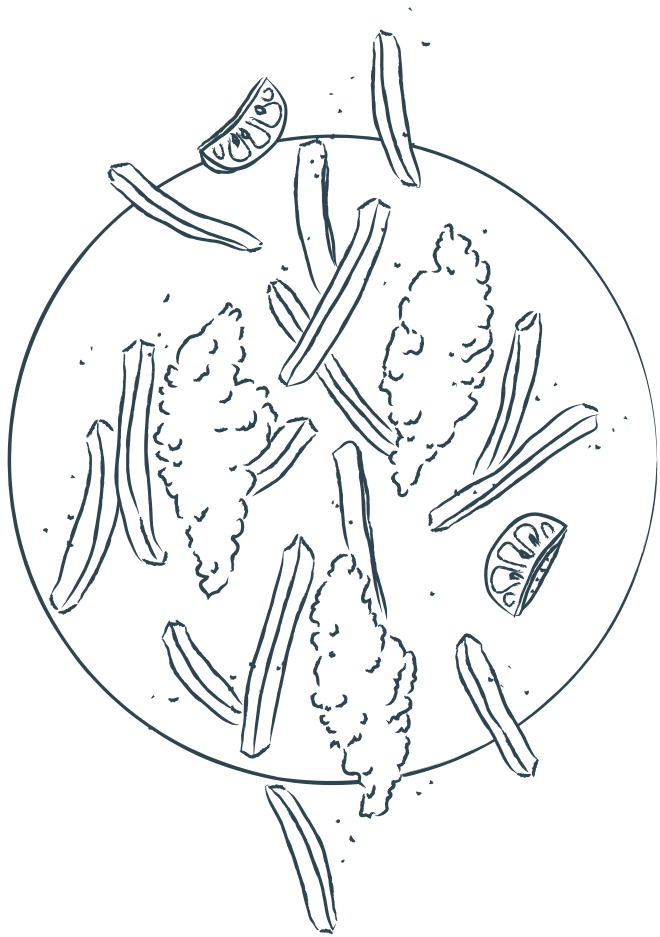
### **Steak sandwich 165,-**

black angus ribeye, salad, chimichurri & chipotle mayo



## FISH & CHIPS

245,-



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.

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

Riesling Trocken, Immel Erben,  
Wittmann, Rheinsessen, øko **90,- / 425,-**

Chablis, Jean-Marc Brocard, Bourgogne `21  
**110,- / 500**

## Red

Cote du Rhône Réserve, Chateau  
Mont-Redon `21 **90,- / 425,-**

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



### Lobster roll 190,-

langoustine tossed in grilled onion mayo, chives, lime, salt-baked celeriac, pickled pearl onions in a soft brioche bun. Topped w/ lobster. Add extra lobster 95,-

### Tuna tartare 195,-

w/ grilled spring onions, pickled ginger, ponzu marinated cucumber, seaweed salad, soy almonds & grilled bread

### Beef tartare 195,-

capers berries, coarse mustard mayo, malt crumble, wild watercress, rustic fries & chive mayo  
Add 10 g caviar 125,-



### Flame-grilled teriyaki salmon 195,-

w/ rice, teriyaki sauce & crisp salad

### Dumplings 175,-

steamed dumplings w/ prawns, pak choi, soya ponzu, bean sprouts, coriander, chili & pomegranate

### Wok w/ beef 195,-

finely sliced beef, japanese udon noodles, carrot, eggplant, zucchini, bell pepper, baby broccoli, onion family & salty Asian sauce



### Fish & chips 245,-

white fish in homemade beer batter, fries & seasoned salt, pea salad, tartare sauce, paprika mayo & pickled cucumbers

### Moules frites 245,-

variation of mussels, mascarpone, lemon & all kinds of herbs  
Served w/ fries & aioli

### Vol au vent 225,-

seafood blanquette, baked celeriac, seafood & freshly grated truffle

### Brandade 195,-

cod, gruyere, bitter salads, white balsamic vinegar & rouille

### Dorado 245,-

roasted dorado w/ cauliflower, vadouvan, almonds, sesame & mint



### Ribeye churrasco 325,-

250 gr black angus ribeye w/ chimichurri & grilled leeks  
Add fries & béarnaise 35,-

### Grilled lamb shank 265,-

w/ celery puree & demi-glace w/ dark beer & apples

### Fun fact

At Seaside, you can actually spend a full day. We start at 11 with the first cup of brew, when hunger strikes our chefs are ready with their lunch faveourites. Afternoon calls for a drink at the bar or by the harbour front before grabbing dinner. During the weekends, you can stay for DJs, dancing and great vibes.

CHURRASCO MARIPOSA  
600 GR. 625,-  
w/ chimichurri, bearnaise, fries & salad

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.



### Project Raw Family Style

tuna tartare w/ grilled spring onions, pickled ginger, ponzu marinated cucumber & seaweed salad. Cold smoked salmon with feta cream & dill, seasonal salad, fried onion rings, french fries w/ herb mayo, soya almonds & grilled bread

**495,- suitable for 2 persons**



### 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. dumplings  
w/ goma dressing

**565,- suitable for 2 persons**

PATAGONIA  
GRILL

### Butterfly ribeye churrasco

600 g black angus ribeye, fries, green salad,  
chimichurri & béarnaise

**625,- 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 **495 DKK**.



### 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 cream, marsala,  
amaretto & Valrhona cocoa



**Purple pillow w/ fruit 95,-**  
sweet potato, tremella, coconut & sago  
porridge of fruit

## CHEESE



**Cheese platter 155,-**  
3 good cheeses, quince compote & rye bread crisps

**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 55,-**

**Chai latte 45,-**

**Irish Coffee 95,-**

**Extra shot 5,-**



