

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



AL DENTE HOMEMADE PASTA

Ivan del Sordo and Ricardo Lara were both raised on Italian food – a cuisine their hearts beat passionately for. Only the best ingredients and finest delicacies from Italy find their way to Al Dente's kitchen where Ivan and Ricardo make pasta from scratch every day. The result is dishes where excellent ingredients and good craftsmanship come together and make wonders.

Seaside
WEEKEND BRUNCH

EVERY SATURDAY & SUNDAY

**ARGENTINE-INSPIRED
BRUNCH**

The brunch offers 10 classic brunch dishes and 10 Argentinian specialities, which can vary from time to time. Indulge in everything from sourdough bread, Argentinian medialunas, pancakes and fruit to scrambled eggs, various salads, salmon, chorizo, Argentinian barbacoa wraps and Black Angus cuvette.

BRUNCH BUFFET 335 DKK
2 HOURS

Including organic filter coffee from Coffee By Storm & organic tea from Bradley's

CHILDREN (UNDER 12 YEARS) DKK 165
1 EXTRA HOUR + DKK 165

CONTENT

LUNCH

SNACKS

SMALLER DISHES

LARGER DISHES

SHARING

THE GRAND FINALE



LUNCH

SMØRREBRØD

Solveig's lunch

(395,- per person – min. 2 persons).
5 courses in 3 servings, with two types of bread & organic open sandwiches. We typically start with a herring, two fish dishes and two meat dishes.

SÖLVEIG
NORDIC EATERY

We recommend 3 pcs. per person
95,- per piece / 3 pcs. for 270,-

Homemade fried herring

creme fraiche, potato, capers & dill

Curried herring

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

Egg & Tomato

tomatoes, organic eggs, chives, red onions & dill

Smoked salmon

smoked salmon, sundried tomato cream, fennel, rye bread crumble & watercress

Fish fillet

breaded fish of the day w/ herb remoulade, pickled red onion & herb salad

Chicken salad

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

Avocado

mizuna, lemon mayo, toasted nuts & aromatic spices

Potato

new potatoes, radishes, herb cream, watercress & granulate

Fishcake

chives, tartare sauce, dill & lemon

Roast beef

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

Shrimps 175,-

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

Parisian steak 195,-

classic garnish, demi-glace & organic egg yolk

Shooting star 225,-

deep-fried & steamed fish fillet, hand-peeled shrimps, asparagus, thousand islands dressing & roe riteret og dampet fiskefilet, håndpillede rejer, asparges, tusind øer dressing & rogn

LUNCH FAVOURITES

OF OUR CHEF'S

PATAGONIA
GRILL

Steak salad 155,-

grilled 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 & lemon.



Caesar salad 155,-

w/ buttermilk marinated, breaded and fried chicken, croutons, dressing & parmesan



Lasagna al dente, w/ ragú 5 meat

small portion 135,- / large portion 180,-

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 95,-
- 5 x Empanadas 105,-
- 2 x Crispy ebi 95,-
- 5 x Croquettes 75,-
- 4 x Roasted soy almonds 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,-**



Crab cakes 2 pcs. 95,-

shellfish, herbs, pickled pumpkins & lemon mayo

Calamari 165,-

aioli, lime, spring onion & seasoning salt

Tuna Tostada 2 pcs. 95,-

tuna, avocado, chipotle & coriander

Lumpfish roe 145,-

creme fraiche, dill, chives, red onion & blinis



Korean fried chicken 95,-

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

New style crispy ebi 3 pcs. 105,-

deep-fried large tiger prawns in kataifi pastry. Served w/ chili mayo & sweet chili sauce & seasonal salad.



Papas bravas 65,-

fried potatoes w/ tomato, spicy paprika sauce & aioli

Chorizo 85,-

grill Argentinian chorizo & salted pickles

Fugazza 125,-

argentinian focaccia w/ filling of cheese & crisp salad



All oysters are seasonally sourced from Fiskerikajen

Oysters 3 pcs. 130,-

choose 3 pcs of same variant:
- yuzu & elderflower foam w/ dill oil
- buttermilk, seaweed & wasabi pearls
- natural w/ lemon

Homemade giant fries w/ truffle mayo 95, add-on fresh truffle 95,-

Croquettes 75,-

w/ Old crunch & Shiitake mushrooms

Rossini Black Label Caviar 30 gr. 495,-

served w/ fermented cream, red onion, herbs & blinis



Freshly baked sourdough bread 45,-

w/ olives, olive oil & semi-dried tomatoes

Olives 50,-

w/ olive oil

Almonds 45,-

Mixed salad w/ burrata 145,-

w/ olive oil dressing



Homemade sourdough bread & 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



Argentinian gambas prawns 145,-
w/ saffron aioli, smoked paprika & grilled lime

Taco (2 pcs) 125,-
fried fish, red cabbage, jalapeno mayo & coriander

Fjord prawns 155,-
asparagus, lemon mayo, roe & herbs. As fjord prawns are a seasonal product, we reserve the right to substitute w/ horse prawns

Self-peel rose shrimps 165,-
lemon mayonnaise, toasted sourdough bread & grilled lemon



Sushi 8 pcs. 135,-
spicy tuna, leek, cucumber, avocado tobiko, topped w/ salmon, kataifi & herbs

Bao 2 pcs. 120,-
w/ crispy ebi & wasabi mayo
w/ fried chicken & chili-goma

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, coriander, salmon, trout roe, miso aioli & goma sauce



Charcuterie 115,-
mortadella, coppa, culatta.
Add-on freshly baked sourdough bread 25,-

Mixed charcuterie 195,-
mortadella, coppa, culatta, salami, pecorino, parmesan 36 months & pickled cucumbers.
Add-on freshly baked sourdough bread w/ olive oil 45,-

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,-**



Mushroom toast 135,-
w/ mushroom jam, palm cabbage, parmesan & lemon thyme

Salmon carpaccio 145,-
w/ fennel salad, cabbage mayo & pistachios

Scallop & crab tartare 155,-
w/ pickled fennel, chives & grilled citrus oil on crusty bread

PATAGONIA
GRILL

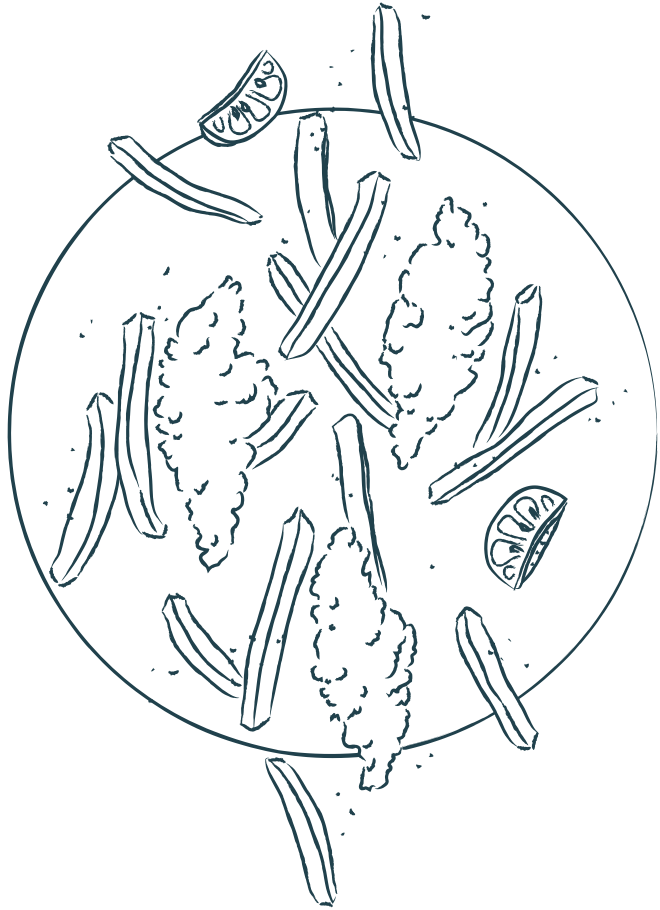
Empanadas 2 pcs. 105,- // 3 pcs 155,-
w/ mozzarella, onion, criolla empanada w/ beef, olives, eggs & peppers

Brochette 135,-
grilled tenderloin, chorizo & vegetables served w/ chimichurri

Steak salad 155,-
grilled cuvette, seasonal salad w/ balsamic & garlic dressing, baked peppers, pickled oyster mushrooms, cherry tomatoes, onion & grilled avocado

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,-**



Tuna tartare 210,-

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

Beef tartare 195,-

w/ smoked marrow, capers, coarse mustard mayo, malt crumble w/ pine nuts & dried olives. Served w/ coarse fries & chive mayo
Add-on 10 g of caviar (Black Label) 150,-

Lobster roll 210,-

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

Caesar salad 155,-

w/ buttermilk marinated, breaded & fried chicken, croutons, dressing & parmesan



Flame-grilled teriyaki salmon 195,-

w/ rice, teriyaki sauce & crisp salad

Poké bowl 165,-

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

Dumplings 175,-

steamed dumplings w/ prawns, pak choi, soya ponzu, bean sprouts, coriander, chilli & 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 & herb salt.
Pea salad, tartare sauce, paprika mayo & lemon.

Moules frites 245,-

variety of mussels steamed in white wine, fennel, pastis & rosemary. Served w/ fries & aioli

Fish of the day 325,-

meunier roast, potatoes, variety of carrots & sauce nage

Dorade 265

sea bream, green beans, roasted nuts, potatoes & mustard vinaigrette



Steak sandwich 165,-

black angus ribeye, salad, chimichurri & chipotle mayo

Ribeye churrasco 325,-

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



Caserecce w/ cime di rapa

small portion 90g 145,- / large portion 120g 185,-

Laminata 220,-

w/ lemon butter & caviar

Ravioli 170,-

w/ sheep's cheese, honey & braised onion

Lasagna al dente, w/ ragú 5 meat

small portion 135,- / large portion 180,-

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

PATAGONIA
GRILL

Churrasco mariposa

600 gr black angus ribeye, fries, green salad, chimichurri

625,- suitable for 2 persons

Lomo en caña (Chateaubriand)

500 g black angus tenderloin, grilled vegetables, red wine sauce, fries & béarnaise

675,- suitable for 2 persons



Dang Dangs deluxe combo

24 pcs. of Dang Dang's sushi w/ seasonal fish & toppings, 4 pcs. crispy ebi w/ chilli mayo, 6 pcs. dumplings

585,- suitable for 2 persons



Project Raw's Seafood Platter

4 oysters w/ lemon, butter-steamed lobster, scallops & crab tartare w/ pickled fennel, chives, grilled citrus oil on crispy bread, mussels in spicy pepper sauce, summer salad, grilled bread & herb mayo

695,- suitable for 2 persons

Add-on caviar (Black Label) 490,-



Taco Family Feast

Warm corn tortilla, gambas, fried fish & tuna ceviche. Pickled onions, salsa, cabbage, coriander, jalapeno mayo & salsa

275,- per. person - minimum 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

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 85,-
w/ dulce de leche



Tiramisu 85,-



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



Basque cheesecake 75,-
Add-on caviar (Black label) 10 gr. 150,-



Tarte au citron 95,-
Tart base, passion curd, coconut & hibiscus

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,-



