



SEASIDE SUMMER 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.

MENU



SNACK  
Faroese salmon  
w/ daikon, kizami wasabi & ponzu

FIRST SERVING



Beef tartare  
w/ horse radish, sesame seeds,  
summer onions & marjoram



Blue mussels & cauliflower  
variation of cauliflower, blue mussels  
w/ herb cream & wild herbs



Lasagne  
w/ late summer mushrooms from Italy



Homemade sourdough bread



Braised short ribs  
w/ purée of white corn, vanilla & jus



Quesadilla  
w/ chicken 'al pastor', onion,  
red peppers & mozzarella



Broccolini  
w/ garlic & soy sauce

DKK 525

Price per person incl. VAT + add ons (all prices are incl. VAT)

VEGETARIAN



SNACK  
Tofu  
w/ daikon, kizami wasabi & cous cous

FIRST SERVING



Oyster mushroom & cauliflower  
variation of cauliflower, oyster mushrooms  
w/ herb cream & wild herbs



Tartare of zucchini  
marinated zucchini, horse radish, sesame  
seeds & marjoram



Lasagne  
w/ late summer mushrooms from Italy



Homemade sourdough bread



Burrito de portobello & rajas  
wheat tortillas w/ portobello mushrooms,  
roasted poblano peppers, bell peppers,  
cheese, quinoa & poblano chili sauce,  
guacamole & totopos



Broccolini  
w/ garlic & soy sauce

WINE MENU

Bubbles

1 gl. Cava Corpinnat Brut Reserva,  
Castellroig Organic/Vegan

White

1 gl. Riesling Trocken, Immel Erben,  
Wittmann, Rheinessen - Organic

Red

1 gl. Il Nero di Casanova, Sangiovese,  
La Spinetta, Toscana

DKK 825

Menu incl. wine menu

LUXURY WINE MENU

Bubbles

1 gl. Champagne, Brut Reserve,  
Blanc de Blanc, Pélegri NV

White

1 gl. Abadia de San Campio, Albarino,  
Terras Gauda, Rias-Baixas

Red

1 gl. Ca' di Pian, Barbera,  
Barbera d'Asti Piemonte, La Spinetta

DKK 950

Menu incl. luxury wine menu

ADD ONS

Still/sparkling water + DKK 40

Welcome drink  
Dark'n Stormy or Aperol Spritz + DKK 100

Cocktail pitchers + DKK 400  
One pitcher consists of 5 glasses

Freshly brewed coffee or tea + DKK 40

BEVERAGE PACKAGES

Menu w/ good wines ad libitum DKK 950  
(2,5 hrs)

Menu w/ better wines ad libitum DKK 1025  
(2,5 hrs - instead of wine menu)

Menu w/ soft bar ad libitum DKK 1025  
(Nørrebro Bryghus IPA, organic juices & good wines  
- 2,5 hrs instead of wine menu)

LE GRAND FINALE  
DESSERTS & AVEC

Avec + DKK 75

Luxury avec + DKK 125

Espresso Martini + DKK 100

Creme brûlée + DKK 75

Mango Sticky rice + DKK 75

Tiramisu + DKK 75

Strawberries w/ vanilla cream  
& crumble w/ white chocolate + DKK 75