

Seaside brunch

Brunch at Seaside offers breakfast specialities from all corners of the world prepared by Seaside's different kitchens. The dishes come in different sizes and are perfect for combining or to be enjoyed on their own.



FOOD ALLERGIES & INTOLERANCES

Before ordering, please contact us regarding your requirements.

SONORA

• MEXICAN GASTRONOMY •

Tropical fruit salad 45,-

mix of seasonal tropical fruits, lime, chilli & salt

Huevos rancheros 65,-

fried egg served on tortilla w/ beans, salsa, avocado & cheese

Churros 65,-

w/ chocolate or caramel sauce

Breakfast tacos 95,-

tortillas filled w/ scrambled eggs, chorizo, red peppers, onions & topped w/ guacamole

Breakfast burrito 125,-

wheat tortilla filled w/ scrambled eggs, black beans, cheese, avocado. Choose between bacon or slow-cooked chicken

PATAGONIA G R I L L

Crepês 45,-

Argentinian pancakes filled w/ dulce de leche

Chia porridge 45,-

chia, almond milk, blueberries & toasted almonds

Chorizo 55,-

grilled Argentinian sausage w/ criolla, salsa & mustard

Grilled provoleta 125,-

grilled provolone cheese, tomato, oregano, cherries & crunchy bread

Bearnaise steak sandwich 145,-

sliced tenderloin, egg & béarnaise sauce



Oyster mushrooms 55,-

fried oyster mushrooms in homemade beer batter w/ aioli & herbs

Sweet Belgian waffle 85,-

w/ vanilla cream & seasonal berries

"Caesar dog" 105,-

fluffy brioche bread w/ garlic butter, fried chicken, crispy salad, caesar dressing & parmesan

Crispy Belgian waffle 140,-

served w/ smoked cream cheese, lemon, herbs, lamb's lettuce
choose between: fried oyster mushrooms, salmon tartare or fried chicken

Rösti tartare 165,-

crispy fried rösti w/ classic steak tartare, pickled onions & truffle mayo

**Yoghurt & granola 55,-**

drained yoghurt w/ homemade compote & granola w/ chia, coconut & nuts

Grandma's oatmeal porridge 85,-

apple, cinnamon & browned butter

Scrambled eggs 85,-

Lasse's own recipe w/ 38% crème fraiche, butter, salt, 'gammel knas' & homemade rye bread

Avocado toast 130,-

feta, slow-baked tomatoes, balsamic vinegar & basil

Bacon & brunch sausage 45,-

2 pieces of organic bacon & a spicy sausage

Cheese & cold cuts 65,-

'Vesterhavs'-cheese, brie, country ham & cured sausage w/ fennel

Soft-boiled egg & rye bread 65,-

2 organic eggs, toasted rye bread & butter

Gravad salmon 85,-

homemade gravad salmon, lime cream, radishes & crispy spinach

Bagel "BEC" 105,-

classic breakfast bagel w/ eggs, bacon & melted cheese

Shumai dumplings 2 stk. 65,-

traditional Chinese open dumplings w/ peas, carrot, Asian sausage & prawns

Tamagoyaki 95,-

authentic Japanese omelette w/ spring onions

Chicken katsu 155,-

panko fried chicken w/ coriander, radish, spring onions, tonkatsu, spicy mayo & fried rice

Sourdough bread w/butter 40,-**Parmesan omelette 95,-**

classic Italian omelette w/ parmesan cheese. Choose between n'duja or onion

Burrata 105,-

balsamic vinegar & ripe figs

Melone e culatta 125,-

w/ sweet melons from the south & high quality Italian ham

MARINA



Need a bubbly start to
your day? Try our

bottomless brunch

With our bottomless brunch we pour a free flow
of Cava & Prosecco into your glass for 2 hours

185,- per person.

brunch cocktails

Bloody Mary 85,-

Tomato juice, vodka, lime juice, tabasco, worcestershire sauce,
salt, pepper, celery stalk & cucumber sticks

Mimosa 75,-

freshly squeezed orange juice, cava & flower petals

Lemosa 75,-

homemade lemonade, cava & mint

coffee & juice

Espresso 20,-

Americano 38,-

Café latte 45,-

Cortado 32,-

Cappuccino 45,-

Hot chocolate 55,-

Organic juice from

Depanneur 50,-

celebrating with brunch

At Seaside you can celebrate any occasion. Whether it's a baptism, birthday or wedding – we have room for you and we take great pride in creating an atmosphere that suits your event. You just provide the guest list and we take care of the rest.

For large groups, the kitchens team up and serve a selection of their favourites from the brunch menu which are shared at the table.

The brunch offers scrambled eggs, salmon, avocado, sausages & bacon, Mexican-inspired breakfast tacos, yoghurt w/ granola, homemade bread and for the sweet tooth there are Argentinian pancakes filled w/ caramel love,

Filter coffee and filtered water is included and you have the table for 2.5 hours. If you want to sit longer it's 85,-

335,- per person.

Children 4-12 years - 150,- Children 0-4 years - 75,-

contact us for booking

(+45) 33 93 07 60
reservations@seasidecph.dk

