



# Seaside

Seaside Toldboden is a unique restaurant concept, and we call ourselves a gastro house with independent kitchens where we mix the best from street food with the very best from restaurants.

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



VEGETARIAN



VEGAN

## FOOD ALLERGIES & INTOLERANCES

Before ordering, please contact us regarding your requirements.

# 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.



*All oysters are seasonally sourced from Fiskerikajen*

## Oysters 3 pcs. 130,-

choose 3 pcs. of the same variant:  
- bloody mary w/ dill & celery  
- fried oyster w/ sauce tartare  
- natural w/ lemon

## Oysters 12 pcs. 440,-

the perfect start - served in three flavours:  
bloody mary w/ dill & celery, deep fried  
w/ sauce tartare & natural w/ lemon

## Truffle fries "Pommes Anna" 95,-

baked & crispy-fried with truffle butter. Served w/ truffle mayo

## Hamachi rösti 95,-

fine-cut hamachi, mint cream & horseradish

**SONORA**  
• MEXICAN GASTRONOMY •

## Nachos 110,-

homemade tortillas w/ salsa, cheese & jalapeños  
add guacamole 35,-

## Asada taco 75,-

wheat tortilla w/ black angus ribeye, onion, cilantro  
& poblano chili sauce

## Taco gobernador 75,-

wheat tortilla w/ shrimps 'al ajillo', cheese, onion & cilantro

PATAGONIA  
G R I L L

**Empanadas 1 pc. 55,- / 2 pcs. 105,- / 3 pcs. 155,-**  
w/ seasonal mushrooms or w/ beef, olives, eggs & peppers

## Croquettes 75,-

2 pcs. w/ cheese & strips of juicy meat



## Crab cakes 2 pcs. 95,-

crab, potato, fennel jam, ramson mayo & tuna flakes

## Calamari 155,-

w/ aioli & grilled lemon



## Korean fried chicken 95,-

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

## Crispy ebi 6 pcs. 105,-

fried prawns w/ seasonal herbs & chili mayo

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

fried Japanese dumplings, served w/ ponzu sauce, herbs  
and teriyaki sauce

PATAGONIA  
G R I L L

## Fugazza 125,-

argentinian speciality bread w/ filling of mozzarella & onion.  
Topped w/ salad & balsamic vinegar



## Homemade malt bread 40,-

w/ whipped butter

### 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 '17 **535,-**  
Champagne Taittinger, Cuvee Prestige, Brut Reserve, Champagne 'NV **145,- / 695,-**

# 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.

PATAGONIA  
GRILL

## **Pintxos skewers 155,-**

w/ grilled meat, vegetables, huancaína sauce & olive mayo

## **Steak sandwich 170,-**

black angus ribeye, salad, tomato chimichurri & chipotle mayo  
Add fries & bearnaise 55,-



## **Mushroom toast "a la crème" 135,-**

Karl-Johan mushrooms, brussels sprouts & herb salad

## **Caesar salad 155,-**

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

## **Lobster roll 190,-**

lobster, lime, caramelised onions, salt baked celeriac, sour cream, tarragon & romaine lettuce.  
Add extra lobster 95,-



## **Dumplings 140,-**

prawns & chicken w/ balsamic vinegar & chilli oil

## **Ramen 165,-**

organic egg noodles, shiitake mushrooms, pok choy, egg & pork belly

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

seasonal salad, cucumber, avocado, coriander, salmon, trout roe, miso aioli & goma dressing



## **Cold-smoked faroese salmon 110,-**

Ricotta, cognac-pickled beets, dill & pistachio crumble

## **Lobster bisque 145,-**

Scallop, fermented celeriac, smoked marrow & dill

## **Onion tartlet 115,-**

variation of onion, cheese sauce & herbs

## **Gnocchi w/ Gambas 120,-**

pan-seared gnocchi w/ gambas, chimichurri, pickled gooseberry & herbs

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## **"Cheesy" birria 135,-**

quesadilla w/ juicy slices of beef & melted cheese.  
Served w/ spicy stock

## **"Baja" tacos 135,-**

breaded cod, red cabbage, creamy chipotle sauce & pico de gallo

## **Quesadilla "de pastor" 4 pcs. 115,-**

wheat tortilla w/ pork 'al pastor' style topped w/ cheese, onion, cilantro, pineapple & salsa verde

# smørrebrød

We serve smørrebrød from 11.30 am - 3.30 pm.  
We recommend 2 pieces per person

## MARINA

**Herring 105,-**  
herring, apple, red onions, capers, beetroot & creme fraiche

**Curried herring 105,-**  
red onion, apple & capers

**Cold-smoked salmon 135,-**  
chives, dill, cress & lime cream

**Fish fillet 125,-**  
plaice, crunchy salad, cucumber, lemon & homemade remoulade

**Chicken salad 120,-**  
chicken, white & green asparagus, leek, apple, tarragon & yuzu

**Avocado 115,-** 🌿  
avocado, fried egg, pickled red onions, cottage cheese,  
hemp seeds & herbs

**Homemade roastbeef 125,-**  
w/ horse radish cream, pickled cucumber, fried onions &  
homemade remoulade

**Shrimps deluxe 175,-**  
w/ egg, mayo, cucumber, lemon & dill. Served on toasted white bread

**'Stjernes kud' 225,-**  
w/ steamed cod, breaded plaice, hand-peeled shrimps, white asparagus,  
mayo, homemade dressing, lemon & roe

# sushi

Li from Dang Dang is specialised in the Japanese kitchen, its seasons, techniques and traditions. He beautifully prepares an array of different sushi for you to explore.



**Nigiri special 8 pcs. 165,-**  
2 nigiri w/ tuna  
2 nigiri w/ salmon w/garlic  
2 nigiri w/ kisu  
2 nigiri w/ ama ebi (sweet prawn)

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

**Dang Dang sushi combo 24 pcs. 350,-**  
2 nigiri w/ salmon  
2 nigiri w/ tuna  
2 nigiri w/ kisu  
2 nigiri w/ ama ebi (sweet prawn)  
2 house-rolls w/ 8 pcs. each

## Wine of the month

Try our white Bourgogne from the underestimated area around Ladoix and the producer Moillard-Grivot. A creamy Chardonnay with green reflexions of mirabelle plums and citrus fruits with a twist of acacia, quince and apple.

**675,-**

# 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.



## Tuna tartare 210,-

w/ spicy pumpkin, kale, ginger, sesame & grilled bread

## Beef tartare 195,-

w/ cognac, egg yolk, capers, gherkins, seasonal herbs, crispy lettuce & Jerusalem artichoke crisps. Served w/ coarse fries & mayo



## Thai curry w/ chicken 175,-

coconut milk, fish sauce, peanut butter, lemon grass, chili & rice

## Poké bowl 165,-

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

## Braised pork belly 185,-

soy sauce, sake, pak choy, quail eggs, crystallised sugar & rice

PATAGONIA  
G R I L L

## Short Ribs 255,-

slow-roasted short ribs w/ potato- & Jerusalem artichoke puree & red wine sauce

## Ribeye churrasco 250 gr. 325,-

black angus ribeye w/ chimichurri & parsnip purée  
400 gr. ribeye 475,-  
Add fries & bearnaise 55,-



## Butter-fried tender coalfish 255,-

pearl barley, carrot puree, lacinato kale & rich butter sauce

## Fish & chips 210,-

breaded white fish in homemade beer batter w/ sauce tartare & pea purée, cabbage, oranges & fries

## Moules frites 210,-

danish blue mussels in spicy coconut sauce w/ fries & aioli



## Burrito de asada 175,-

wheat tortillas w/ grilled Argentinian Black Angus beef, cheese, quinoa & poblano chili sauce. Add guacamole & topos 55,-

## Burrito de portobello & rajas 175,-

wheat tortillas w/ portobello mushrooms, fried poblano peppers, cheese, quinoa & poblano chili sauce. Add guacamole & topos 55,-

## Chili con carne 165,-

beans, meat, tomatoes, aromatic spices, cheddar, creme fraiche, cilantro & tortilla chips



# 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.

PATAGONIA  
GRILL

## Ribeye Churrasco "Mariposa"

600 gr. black angus ribeye m/ chimichurri, fries, bearnaise and green salad

625,- suitable for 2 persons

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## Taco feast

- w/ strips of beef, cheese & spicy stock
- breaded fish w/ chipotle & cabbage
- pork "al pastor" w/ green salsa & pineapple
- mushrooms & poblano sauce

served with Pico de Gallo, guacamole, salsa & chips

245,- suitable for 1-2 persons

Add extra person 235,-



## Rock 'n' rolls 32 pcs. 495,-

4 house rolls (inside out or topped)  
w/ salmon, tuna, kisu, vegetarian



## Fish of the day

served with seasonal garnish & sauce

495,- suitable for 2 persons

The dinner is complete when drinks are served.  
Ask our bartenders and we'll find the right cocktail for you.



# grand finale

Get the perfect ending to your meal with the grand finale. What are you craving?

## desserts

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GRILL

**Crème brûlée 85,-**  
dulce de leche

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**Churros 85,-**  
w/ chocolate sauce or caramel sauce



**Cheese plate 95,-**  
selection of three cheeses w/ crispy bread & jam

**Basque Cheesecake 75,-**  
cream cheese, vanilla & cream

## Port wine

Colheita Port Coroa de Rei,  
Manoel D. Pocas Junior, Porto '07 **75,-**

## cocktails



**Espresso martini 115,-**  
vodka, homemade coffee liquor, coffee

**Negroni 125,-**  
Tanqueray gin, campari, Cuciolo vermouth & orange zest

**Lemon Fromage 125,-**  
**Winner of internal cocktail championship**  
Liqueur 43, limoncello, lemon, vanilla, cream, milk

## 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,-**

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# kitchens

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## MARINA

### MARINA

#### OPEN FACED SANDWICHES / SMØRREBRØD

With experience from Rungsted havn, Marina prepares 'smørrebrød' that stack high. The harbour is the source of inspiration behind the Danish classics, that can even be enjoyed with the beautiful view.



### 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.



### OCEAN BAR

#### SEAFOOD BISTRO

Lasse runs the kitchen Ocean Bar, where his love for the ocean is evident - both as a sailor, fisherman and chef. He regards the ocean as a treasure trove for the very best foods



### 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.



### SONORA

#### MEXICAN GASTRONOMY

At Sonora, they have a passion for the Mexican kitchen, where you can try home-made tacos filled with different types of braised meats. Visit Juan and his team to get the authentic flavours from the Mexican state Sonora.



