

# Seaside

## SEASIDE MENU FOR GROUPS

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

#### SNACKS



MARINA

**Cabbage wrap w/ tiger prawns**  
peanut sauce, mushrooms & bell pepper

**Smoked salmon**

'rygeost' - smoked danish cheese, red onion, cucumber, dill & puff pastry

#### STARTERS



OCEAN BAR  
SEASIDE AND MARINA

**Gnocchi w/ gambas**

pan-fried gnocchi, gambas, chimichurri, pickled gooseberries & herbs



PRODUCT BAR  
TATAR

**Salt-cured white fish ballotine**

w/ gooseberries, brussel sprouts & split sauce

#### MAIN

PATAGONIA  
GRILL

**Grilled flank steak**

w/ green pepper sauce & root vegetables dauphinoise

#### DESSERT



OCEAN BAR  
SEASIDE AND MARINA

**Homemade tiramisu**

w/ mascarpone, espresso & lady fingers

DKK 550

Per person incl. still/sparkling water

### WINE PAIRING

#### Bubbles

1 glass of cava Corpinnat Brut Reserva, Castellroig, organic, vegan

#### White wine

1 glass of Soave Classico, Inama, Italy

#### Red wine

1 glass of Château du Courlat, Merlot & Cabernet Franc, Bordeaux

DKK 850

Menu incl. wine pairing

### GRAND DÉPART

WANT US TO PREPARE SOMETHING FOR THE BIG NIGHT?

**Aperol Spritz + DKK 100**

**Cocktail pitchers + DKK 450**

Mojito/Red Passion

**10 cold brews from the case + DKK 500**

1664 Blanc & Heineken

### LE GRAND FINALE

AVEC & DRINKS

**Freshly brewed coffee or tea + DKK 40** ☕

**Avec + DKK 75** 🍷

**Luxury avec + DKK 125** 🍷

**Espresso Martini + DKK 100** 🍸

**Cheese platter + DKK 100**

Chef's choice of 3 cheeses w/ crisp bread & jam

### BEVERAGE PACKAGES

FOR DINNER

**Menu with good wines ad libitum DKK 950**

2,5 hours with a crisp and friendly Sauvignon Blanc from Loire & a rich berry bomb from Rioja

**Menu with rosé wines ad libitum DKK 1000**

2,5 hours with rosé flowing in your glass. Dry and refreshing Cabernet Franc from Loire and our juicy rosé darling Saint Max from Côtes de Provence with herbs and fresh red berries.

**Menu with wine & beer DKK 1075**

4 different types of beer from Nørrebro Bryghus, Royal, white wine, rosé, organic juice and alcohol free alternatives