



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
- grilled pineapple salsa with cilantro, honey & lime
- natural w/ lemon

Oysters 12 pcs. 440,-

the perfect start - served in three flavours:
bloody mary w/ dill & celery, pineapple salsa
& natural w/ lemon

Truffle fries "Pommes Anna" 95,-

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

Lumpfish roe 265,-

w/ a homemade waffle, sour cream, herbs & shallots



Crab cakes 2 pcs. 95,-

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

Calamari 155,-

w/ aioli & grilled lemon

Mussels 135,-

creamy white wine sauce w/ garlic oil, chili, leeks & herbs
served with bread



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
GRILL

Empanadas 1 pc. 55,- / 2 pcs. 105,- / 3 pcs. 155,-
with onions & mozzarella or with beef, olives, egg & bell pepper

Croquettes 75,-

2 pcs. w/ cheese & strips of juicy meat

SONORA
• MEXICAN GASTRONOMY •

Nachos 110,-

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

Taco gobernador 75,-

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

Guacamole & totopos 55,-

homemade guacamole & tortilla chips

Tacos 55,-

choose from the following:

- wheat tortilla with sautéed black ribeye, red salsa, onions & cilantro
- corn tortilla with juicy shredded chicken in tomato & chipotle sauce, cheese, avocado & cilantro
- variation of mushrooms, crispy quinoa, onions & salsa w/ poblano & jalapeños. Vegan option available

PATAGONIA
GRILL

Fugazza 125,-

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



Homemade malt bread 40,-

w/ whipped butter

Olives 30,-

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,-**
Christián Pelegri, Champagne Brut Réserve Blanc de Blanc **125/595,-**

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,-

skewers with grilled Argentinean meat, potatoes & huancaína sauce

Steak sandwich 170,-

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

Steak salad 155,-

grilled Black Angus flank steak, pickled oyster mushrooms,
cherry tomatoes, seasonal greens, roasted bell pepper
& balsamic dressing w/ parmesan

Mushroom toast 135,-

stir-fried mushrooms w/ radicchio, pickled fennel &
grated 'Karamelsten' from Arla Unika

Caesar salad 155,-

juicy deboned chicken thighs, bread croutons,
dressing & parmesan

Lobster roll 190,-

lobster, sour cream, lime, chives, dill & celery
and topped with watercress
extra lobster 95,-



Dumplings 140,-

prawns & chicken w/ balsamic vinegar & chilli oil

Ramen 165,-

organic egg noodles, shiitake mushrooms, pak 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

Cod cheeks 155,-

miso grilled cod w/ a variety of Jerusalem artichokes

Greek salad 135,-

w/ tomatoes, capers, cucumber, red onions, olives, feta & bell pepper

Gambas with gnocchi 120,-

sage sauce, pickled gooseberries & 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 "Al pastor" 4 pieces 115,-

wheat tortillas w/ pork - marinated "al pastor"-style
topped with cheese, onions, cilantro, pineapple & salsa

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/ cucumber, leeks, radishes & lovage cream, and topped with fried shallots

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 choi, quail eggs, crystallised sugar & rice

PATAGONIA
GRILL

Short ribs 255,-

slow-cooked short ribs served w/ baked sweet potato & red wine sauce

Ribeye churrasco 250g 325,-

Black Angus ribeye w/ chimichurri, grilled leeks & lemon
400g ribeye 475,-
add fries & béarnaise 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,-

creamy white wine sauce with garlic oil, chili, leeks & herbs served with 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,-
vegan option available

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"

600g Black Angus Ribeye, fries, grilled romaine lettuce, chimichurri & béarnaise

625,- suitable for 2 persons

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Taco feast

- birria taco with shredded meat, cheese & spicy broth
 - breaded fish with chipotle & cabbage
 - juicy shredded chicken in tomato & chipotle sauce, cheese, avocado & cilantro
 - mushroom & poblano sauce
- sides: 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

PATAGONIA
GRILL

Crème brûlée 85,-
dulce de leche

SONORA
MEXICAN CATERING

Churros 85,-
w/ chocolate sauce or caramel sauce



Danish apple pie 75,-
w/ vanilla cream



Tiramisu 75,-

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

cocktails



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

Negroni 125,-
tanqueray gin, campari, Cuciello vermouth & orange zest

Lemon Fromage 125,-
winner of internal cocktail championship
tiqueur 43, limoncello, lemon, vanilla, cream, milk

hot drinks



Espresso 30,-

Cortado 32,-

Flat white 35,-

Tea 35,-

Americano 38,-

Latte 45,-

Cappuccino 45,-

Ice coffee 55,-

Hot chocolate 55,-

Chai latte 45,-

Irish Coffee 95,-

kitchens

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.

