

Senside breakfast & brunch

Brunch at Seaside offers breakfast and brunch 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 & INTOLERENCES Before ordering, please contact us regarding your requirements.

SONORA

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/ quacamole

Breakfast burrito 125,- 🏼 🖤 wheat tortilla filled w/ scrambled eggs, black beans, cheese, avocado. Choose between bacon, slow-cooked chicken or portobello mushrooms

PATAGONIA GRILL Crepês 45,-Argentinian pancakes filled w/ dulce de leche & seasonal marmelade

Chia porridge 45,- 🎙 🕅 chia, almond milk, blueberries & toasted almonds

Chorizo 45.served w/ criolla salsa & pickled mustard seeds

Bacon 45.-2 pieces of grilled bacon

"Beef 'n' Cheese" Sandwich 125,tender slow-roasted short ribs and melted cheese in homemade focaccia, add avocado 20,-



Small sourdough rolls w/ cheese 40,- 🌒 2 small sourdough buns with butter and firmly ripened cheese slices

Oyster mushrooms 55,- 🏼 fried oyster mushrooms in homemade beer batter w/ aioli & herbs

Sweet Belgian waffle 85,- 🖗 w/ vanilla cream & seasonal berries

Fried Chicken "Dog" 95,fluffy brioche bread w/ garlic butter, fried chicken, crispy salad, caesar dressing & parmasan





Crispy Belgian waffle 120,- 🌵

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

Rösti tartare 55,crispy fried rösti w/ classic steak tartare, pickled onions & truffle mayo



Home-baked sourdough rye bread 35,- 🏶 w/butter

Home-baked sourdough malt bread 35,-
 \circledast
 w/butter

Yoghurt & granola 55, drained yoghurt w/ homemade compote & granola w/ chia, coconut & nuts

Scrambled eggs 85,- Lasse's own recipe w/ 38% crème fraiche, butter, salt, 'gammel knas' & homemade rye bread

Avocado toast 130,- ⁽⁴⁾ feta, slow-baked tomatoes, balsamic vinegar & basil



Salmon & avocado 85,homemade smoked salmon, avocado & sesame seeds

Tamagoyaki 90,-

Dumplings 125,prawns & chicken w/ balsamic & chili oil

Chicken Katsu "Sando" 115,panko crusted chicken in soft bread w/ cabbage, tonkatsu & chili mayo 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



Espresso 20,-Americano 38,-Café latte 45,-Cortado 32,- Cappuccino 45,-Hot chocolate 55,-Organic juice from Depanneur 50,-

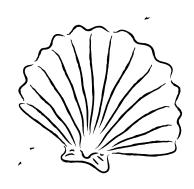
celebrating with brunch

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 have teamed up and serve a selection of their favourites from the brunch menu.

Enjoy 7 different dishes for sharing at the table including filter coffee & water for 2.5 hours. Would you like to sit for longer? 85,- per hour

355,- per person. Children 4-12 years - 150,- Children 0-4 years - 75,-



contact us for booking

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