



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

Shiitake mushroom croquettes

saffron mayo & Sorrel 75,-



Crab cakes 2 pcs. 95,-

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

Calamari 155,-

w/ aioli & grilled lemon

Scallops on grilled bread 135,-

w/ white asparagus & oyster emulsion



Korean fried chicken 95,-

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

Tsukune 65,-

yakitori grilled chicken meatballs w/ shiso, onion, soy, sake & teriyaki

Takoyaki 3 pcs. 95,-

japanese ball-shaped dumplings w/ squid, spring onions, bonito flakes & okonomiyaki sauce

PATAGONIA
GRILL

Empanadas 1 pc. 55,- / 2 pcs. 105,- / 3 pcs. 155,-

w/ onions & mozzarella or w/ beef, olives, egg & bell pepper

Croquettes 75,-

2 pcs. w/ cheese & strips of juicy meat

Pimientos de Padron 75,-

grilled Padron peppers w/ lemon, sea salt & aioli

SONORA
MEXICAN GASTRONOMY

Nachos 110,-

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

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 w/ juicy shredded chicken in tomato & chipotle sauce, cheese, avocado & cilantro
- variation of mushrooms, crispy quinoa, onions & salsa w/ poblano & jalapeños. Vegan option available

Nonna Regina

Antipasto Misto 165,-

Italian specialities, salumerie, cheeses, focaccia & olives

Bruschetta 40,-

w/ cherry tomatoes, pesto & basil

Focaccia & olives 45,-

homemade Italian sourdough bread w/ olive oil & balsamic vinegar

MARINA

Tuna tataki 115,-

w/ freshly grated wasabi & sesame

Fresh salmon spring rolls 6 pcs. 125,-

w/ cucumber, avocado, coriander, salmon, trout roe, miso aioli & goma sauce

Crispy ebi 6 pcs. 105,-

fried prawns w/ seasonal herbs & chilli mayo

PATAGONIA
GRILL

Fugazza 125,-

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

Nonna Regina

Oliven 35,-



Homemade malt bread 40,-

w/ whipped butter

Focaccia 35,-

smaller dishes

Explore our smaller dishes. These dishes are perfect for a light meal, but can also be enjoyed as a full meal. We recommend ordering 2-3 dishes which serve as one main course.



Cold-smoked Faroese salmon 110,-

w/ ricotta, cognac-pickled beets, dill & pistachio crumble

Grilled langoustine 225,-

w/ herb butter & grilled lemon

Greek salad 135,-

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

Mussels 135,-

in a creamy white wine sauce w/ garlic oil, chilli, leek & herbs.
Served w/ bread

PATAGONIA
GRILL

Pintxos skewers 155,-

w/ grilled beef tenderloin, chorizo, onions & peppers

Steak sandwich 170,-

w/ 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



Lumpfish roe 195,-

w/ homemade waffle, sour cream, herbs & shallots

Caesar salad 155,-

juicy deboned chicken thighs, bread croutons, dressing & parmesan

Lobster roll 215,-

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



Deep fried spring rolls 115,-

w/ pork, soy, cabbage, carrot, bean sprouts & shitake mushrooms

Gyoza w/ chicken 6 pcs. 125,-

fried Japanese dumplings w/ ponzu, herbs & teriyaki sauce

Fried dumplings 140,-

w/ shrimps, chicken, balsamic vinegar & chili oil

MARINA

Sushi orange ebi 8 pcs. 135,-

w/ crispy ebi & avocado. Topped w/ tuna, chilli mayo, tobiko & spring onions

Sushi Alaska deluxe 8 pcs. 135,-

w/ salmon, avocado, cucumber & cream cheese. Topped w/ flamegrilled salmon, trout roe & seaweed salad

Nigiri special 8 pcs. 155,-

w/ salmon, tuna, hamachi, wasabi, soy & various toppings

Hiramasa carpaccio 125,-

finely sliced Danish king mackerel w/ ponzu, wasabi & truffle oil

SONORA
MEXICAN CULINARY

Ceviche 145,-

cod marinated in lemon and "leche de tigre" w/ onions, peppers, mango, avocado & coriander

Chiles Relleno 125,-

stuffed poblano peppers w/ quinoa, tomatoes, dried fruits, almonds & walnut sauce

"Baja" tacos 135,-

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

Quesadilla "Al pastor" 4 pcs. 115,-

wheat tortillas w/ pork - marinated "Al Pastor"-style topped w/ cheese, onions, cilantro, pineapple & salsa

Nonna Regina

Ravioli "Quadro Formaggi" 155,-

homemade ravioli /w Italian cheeses, lemon butter & sage

Stracciatella salad 135,-

w/ Italian radicchio & nuts

"Soprano" focaccia sandwich 125,-

mortadella, mozzarella & pistachio pesto or caponata, red onion chutney, rocket & mozzarella. Add stracciatella 35,-

smørrebrød (open sandwiches)

We serve smørrebrød from 12.00am - 17.00 pm
We recommend 2 pieces per person



Tartar 165,-

tartar whipped in tartar sauce & cognac. Topped w/ capers, hazelnuts & herb salad

Avocado 145,-

w/ grilled leek, pickled fennel, herb mayo & herb salad
Add cold smoked salmon 65,-

Fish fillet 175,-

panko breaded Danish plaice w/ homemade remoulade & herb salad

Chicken salad 165,-

w/ fried mushrooms, truffle cream, celery, apples & mint.
Served w/ crispy chicken skin



Shrimps on toast 195,-

hand peeled shrimps w/ large French white asparagus, aioli & dill

Our smørrebrød is served on ProjectRaw's homemade rye bread and Ocean Bar's homemade sourdough malt bread. The recipes are Lasse's own, using organic ingredients & developed over many years.

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,-



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

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.



Butter-fried tender coalfish 255,-

w/ Danish white asparagus potatoes, carrot puree & rich butter sauce

Fish & chips 220,-

beer battered white fish, pea puree & fresh coleslaw w/ gherkins & sesame seeds. Served w/ fries & tartar sauce.

Moules frites 225,-

creamy white wine sauce w/ mussels, garlic oil, chili, leeks & herbs served with fries & aioli

Grilled monkfish 295,-

w/ sautéed spring cabbage, dates, relish & lobster bisque

Tuna tartare 215,-

w/ grilled leek, cucumber, radish & leaf stalk cream. Topped w/ fried shallots & served w/ toasted bread

Beef tartare 210,-

w/ cognac, egg yolk, capers, gherkins, hazelnuts & herb salad. Served w/ coarse fries & herb mayo

Flame grilled teriyaki salmon 215,-

served w/ sesame, rice, pok choy & teriyaki sauce

Wok w/ beef 195,-

finely sliced beef, noodles & stir-fried vegetables in sauce w/ black pepper

Poké bowl 165,-

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

Noodle salad w/ prawns 155,-

prawns in sesame sauce, rice noodles, coriander, cabbage, radish, lime, Thai basil & peanuts

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,-

Grilled lamb chops 275,-


w/ grilled carrot hummus, kohlrabi & peppers

SONORA
- MEXICAN GASTRONOMY -

Burrito de asada 175,-

wheat tortillas w/ grilled Argentinian Black Angus beef, cheese, quinoa & poblano chili sauce add guacamole & totopos 55,-

Burrito de portobello & rajas 175,-

wheat tortillas w/ portobello mushrooms, fried poblano peppers, cheese, quinoa & poblano chili sauce add guacamole & totopos 55,-
vegan option available 

Prawn Quesadilla "Gobernator" 155,-

wheat tortilla w/ prawns "al ajillo", cheese, onion & coriander

Nonna Regina

Spaghetti "Ai Frutti di Mare" 185,-

clams, mussels & homemade spaghetti in tomato sauce

Cacio e pepe 165,-

homemade pasta w/ pecorino, Grana Padano, smoked oil & pepper

Lasagna di la Nonna 300gr. 160,-

classic Italian Lasagne w/ ragù, béchamel, parmesan & seasonal salad

MARINA



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.



Yakitori grill platter

juicy Japanese skewers & ribs grilled w/ Japanese marinades

2 pcs. w/ juicy beef tenderloin
2 pcs. w/ chicken
2 pcs. w/ Japanese meatballs & sesame
1 rack of barbecued spare ribs w/ BBQ marinade, miso & cabbage salad

545,- suitable for 2 persons

NB. Cooking time 35-40 minutes.

MARINA

Marina's deluxe 'combo'

8 pcs of Sushi "Ebi Orange"
8 pcs "Alaska Deluxe"
6 pcs fresh salmon spring rolls
6 pcs of crispy ebi w/ seasonal herbs & chilli mayo

served w/ seaweed salad, wasabi, ginger, soya & chilli mayo

495,- suitable for 2 persons

Nonna Regina

dine like "Lady and the Tramp" and share one of Nonna Regina's pasta dishes. Suitable for 2 persons and served w/ mixed radicchio salad

Spaghetti "Ai Frutti di Mare" 345,-

clams, mussels & homemade spaghetti in tomato sauce

Cacio e pepe 320,-

homemade pasta w/ pecorino, Grana Padano, smoked oil & pepper



Seafood platter

oysters, rosé shrimps, luxury crab claws, scallop tartar served w/ white asparagus & saffron, aioli, grilled bread, summer salad & coarse fries

745,- suitable for 2 persons

PATAGONIA
GRILL

Ribeye Churrasco "Mariposa"

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

625,- suitable for 2 persons

SONORA
- MEXICAN GASTRONOMY -

Taco feast

- 2 tacos w/ sautéed black ribeye, red salsa, onion & cilantro
- 2 tacos w/ fried fish, chipotle & cabbage
- 2 tacos w/ juicy shredded chicken in tomato & chipotle sauce
- 2 tacos w/ mushrooms & poblano sauce
served w/ pico de gallo, guacamole, salsa & chips

475,- suitable for 2 persons

grand finale

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

desserts

MARINA

Matcha cheesecake 90,-

Basque version w/ matcha & lemon

PATAGONIA
GRILL

Crème brûlée 85,-

dulce de leche

SONORA
• MEXICAN CUISINE •

Churros 85,-

w/ chocolate sauce or caramel sauce



Apple cake 75,-

w/ vanilla cream & white chocolate crumble

Nonna Regina

Panna cotta 65,-

w/ limoncello, rhubarb & cocoa crumble



Tiramisu 75,-

Portvin 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 COLD FISH & SUSHI

With experience from Kyoto, Marina creates Asian-inspired fish dishes. The harbour and the beautiful views close to the water are Marina's main inspiration.



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 dishes. 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.



NONNA REGINA ITALIAN PASTA

At Nonna Regina, Valentin Gorbalan creates heavenly Italian dishes where excellent ingredients and craftsmanship come together. Valentin has a strong connection to his Italian grandmother's cooking - so much so that Nonna Regina is named after her.