

Seaside

MENU FOR GROUPS

AUGUST 1ST - OCTOBER 10TH

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



Gyoza w/ chicken

fried japanese dumplings, ponzu, herbs & teriyaki sauce

STARTERS



Tuna tataki

w/ seaweed salad, edamame & sesame seeds



Beef tartare

w/ mushroom emulsion, walnuts, pickled berries, forest sorrel & grated salted egg yolk

Nonna Regina

Radichio w/ straciatella

served w/ nuts & focaccia

MAIN

PATAGONIA
G R I L L

Striploin

w/ broccolini, sautéed green beans & demi glaze w/ shallots



Greek salad

w/ tomatoes, capers, red onion, olives, feta & bell pepper

DESSERT (+ DKK 75)



Rhubarb tart

w/ mascarpone & vanilla

PATAGONIA
G R I L L

Creme brûlée

a la argentina w/ dulce de leche

SONORA
- MEXICAN GASTRONOMY -

Pavlova

w/ red berries & lemon curd

Nonna Regina

Panna cotta

w/ limoncello, rhubarb & cocoa crumble

DKK 600

Per person incl. still/sparkling water

WINE PAIRING

Bubbles

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

White wine

1 glass of Chardonnay, Maddie Lane, California

Red wine

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

DKK 900

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

Rosé Rosé Rosé + DKK 1750

2 Magnum Saint Max & chips

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 1000

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 1050

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 1125

2,5 hours with four types of beer from Nørrebro Bryghus, Royal, white wine, rosé, juice and alcohol free alternatives