

Seaside

SEASIDE CHRISTMAS

Our chefs have put together a Christmas menu with dishes inspired from cuisines around the world. The food is served family-style for sharing at the table and is always with a creative personal touch from each chef and each kitchen. Our line up of DJs are serving tunes during dinner and will be providing all the hits to get everyone on the dancefloor.

MENU

SNACK



Fresh spring rolls

w/ duck breast marinated in star anise, mirin, cucumber, cilantro, lemongrass & miso-aioli

Crispy gyoza

served w/ spicy cabbage, fresh bean sprouts, homemade kimchi & chili mayo

STARTERS



Cold-smoked salmon

ricotta, cognac-picked beets, dill & pistachio-crumble



Beef tartare

w/ pickled cranberries, crispy capers, smoked marrow & herb mayo served w/ homemade malt bread & butter

Nonna Regina

Fish soup

w/ lemon & salted granola

MAIN

PATAGONIA
GRILL

Confit duck

w/ Du Puy lentil ragout, kale salad w/ pomegranate & cranberry jus

DESSERT



Æbleskiver + DKK 60

traditional Danish Christmas dessert w/ powdered sugar & blackcurrant jam

PATAGONIA
GRILL

Creme brûlée + DKK 75

a la argentina w/ dulce de leche & christmas spices



Ris a la mande + DKK 75

w/ vanilla, white chocolate & cherry sauce



Cheese platter + DKK 95

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

SONORA
MEXICAN CATERING

Churros + DKK 90

w/ chocolate sauce & vanilla ice cream

DKK 650

Per person incl. water still & sparkling

WINE MENU

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 950

Menu incl. wine menu

GRAND DÉPART

WANT US TO PREPARE SOMETHING FOR THE BIG NIGHT?

Olives & crisps + DKK 55

Dark'n'Stormy + DKK 100

Homemade gløgg + DKK 95

10 cold brews from the case + DKK 550
1664 Blanc & Heineken

Schnapps O.P Andersen + DKK 845

LE GRAND FINALE

SWEET & AVEC

Freshly brewed coffee or tea + DKK 45 ☕

Avec + DKK 75 🍷

Luxury avec + DKK 125 🍷

Espresso Martini + DKK 100 🍸

Cocktail pitchers + DKK 500
Mojito / Red Passion

PACKAGES

AD LIBITUM

Menu with good wines ad libitum DKK 1125

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

Menu with wine & beer ad libitum DKK 1200

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

After 10 pm, it's time to put on your dancing shoes with music from the best DJs in town.