

Seaside

MENU FOR GROUPS

APRIL 25TH - JULY 31ST

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



Gazpacho
variation of seasonal tomatoes,
chili & herb oil

Nonna Regina

Focaccia

STARTERS



Scallops on grilled bread
pickled white asparagus,
oyster emulsion & herbs

MARINA

Fresh spring rolls
fresh spring rolls w/ soft shell crab,
miso aioli, cilantro & lemon grass



Sushi tuna kaburimaki
4 pcs. of sushi topped w/ tuna, asparagus,
avocado, chili mayo, pickled red onion
& herbs

MAIN

PATAGONIA
GRILL

Rib-eye churrasco mariposa
sliced Black Angus Ribeye churrasco,
oven-baked potatoes, grilled corn,
whipped herb butter & chimichurri

Nonna Regina

Radichio w/ straciatella
served w/ nuts

DESSERT (+ DKK 75)



Danish strawberries w/ vanilla cream
& crumble w/ white chocolate

PATAGONIA
GRILL

Creme brûlée
a la argentina w/ dulce de leche

SONORA
VEGETAL RESTAURANT

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

Rosé

1 glass of Saint Max, Côtes de Provence

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, organic juice and alcohol free alternatives

Seaside

BEVERAGE PACKAGES

BEVERAGE PACKAGES FOR AFTER-DINNER

1

BEER, HOUSE WINE & SODA

4 hours DKK 350 + DKK 100 per additional hour

BEER

Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen
& Nørrebro Bryghus IPA

WINE

Sauvignon Blanc Les Rafelieres, Maison Sauvion, Loire
Rioja Tempranillo, "Palacio de Primavera", La Rioja, Spain

2

BEER, HOUSE WINE, SODA & MIXED DRINKS

4 hours DKK 475 + DKK 125 per additional hour

BEER

Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen
& Nørrebro Bryghus IPA

MIXED DRINKS

Tanqueray gin & tonic, Bulliet Bourbon & cola, Smirnoff Vodka & soda

WINE

Sauvignon Blanc Les Rafelieres, Maison Sauvion, Loire
Rioja Tempranillo, "Palacio de Primavera", La Rioja, Spain

3

BEER, HOUSE WINE, SODA, MIXED DRINKS & COCKTAILS

4 hours DKK 600 + DKK 150 per additional hour

BEER

Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen
& Nørrebro Bryghus IPA

MIXED DRINKS

Tanqueray gin & tonic, Bulliet Bourbon & cola, Smirnoff Vodka & soda

COCKTAILS

Mojito, Dark'n Stormy, Cucumber Ginger Collins,
Red Passion & Espresso Martini

WINE

Sauvignon Blanc Les Rafelieres, Maison Sauvion, Loire
Rioja Tempranillo, "Palacio de Primavera", La Rioja, Spain

