

Seaside

MENU FOR GROUPS

OCTOBER 11TH - NOVEMBER 13TH

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



Salmon croquettes

pickled ginger, sesame seeds & shiitake mushrooms



Fish fumé

chestnut crumble, cranberries, roasted beech mushrooms & 'baskuld'-fish oil

Nonna Regina

Homemade foccacia

STARTERS

MARINA

Spring rolls

w/ shrimp, pork, wood ear mushrooms, carrots, fish sauce, taro root & sweet chilli sauce



Beef tartare

horse radish creme, ramson capers, kale, black salsify & herbs

Nonna Regina

Endive w/ straciatella

served w/pumpkin

MAIN



Braised short ribs

w/ purée of sweet potatoes & red wine sauce

DESSERT



Caramel mousse + DKK 75

jerusalem artichoke & hazelnuts



Creme brûlée + DKK 75

a la argentina w/ dulce de leche



Apple pie + DKK 75

w/ vanilla cream

Cheese platter + DKK 95

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

DKK 550

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 850

Menu incl. wine pairing

GRAND DÉPART

WANT US TO PREPARE SOMETHING FOR THE BIG NIGHT?

Dark N' Stormy + DKK 100

A sparkling aperitif DKK 395

gentle italian bubbles with mature lemon & subtle sweetness

Cocktail pitchers + DKK 450

Mojito/Red Passion

LE GRAND FINALE

AVEC & DRINKS

Freshly brewed coffee or tea + DKK 40

Avec + DKK 75

Luxury avec + DKK 125

Espresso Martini + DKK 100

BEVERAGE PACKAGES

FOR DINNER

Menu with good wines ad libitum DKK 950

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 1000

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 1075

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, 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

Gin, vodka, tequila, whisky & bourbon w/ various mixers

WINE

Sauvignon Blanc Les Rafelieres, Maison Sauvion, Loire
Rioja Tempranillo, 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

Gin, vodka, tequila, whisky & bourbon w/ various mixers

COCKTAILS

Mojito, Dark'n Stormy,
Red Passion & Espresso Martini

WINE

Sauvignon Blanc Les Rafelieres, Maison Sauvion, Loire
Rioja Tempranillo, Spain

