

# Seaside

## SEASIDE CHRISTMAS

NOVEMBER 14TH - DECEMBER 31ST

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

Nonna Regina

##### Fish soup

w/ lemon & salted granola



##### 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

MARINA

##### Fresh spring rolls

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

#### 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 CUISINE -

##### 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.

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## AFTER DINNER

After dinner, we are opening the bar and dance floor.

Continue the festivities with an additional purchase of one of the following offers. We have three different types of open bar packages for you to choose from

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### BEER, HOUSE WINE & SODA

4 hours DKK 350 + DKK 100 per additional hour

#### BEER

Royal øko Pilsner, Royal Xmas,  
Anarkist Bloody Wieze & Nørrebro Bryghus IPA

#### WINE

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

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### BEER, HOUSE WINE, SODAS & MIXED DRINKS

4 hours DKK 475 + DKK 125 per additional hour

#### BEER

Royal øko Pilsner, Royal Xmas,  
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

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### BEER, HOUSE WINE, SODAS, MIXED DRINKS & COCKTAILS

4 hours DKK 600 + DKK 150 per additional hour

#### BEER

Royal øko Pilsner, Royal Xmas,  
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

