



Seaside

Seaside Toldboden is a gastro-house
with 7 independent kitchens.

The menu covers several continents and celebrates
some of the most flavoursome cuisines.

You will find delicate flavours and the best
ingredients of the season. Always with a creative
and personal touch from the chef.



VEGETARIAN



VEGAN

FOOD ALLERGIES & INTOLERANCES

For information on allergens in our foods
and drinks, please ask the staff.

snacks

Grab a snack for a light bite of food - for when you're not quite needing a full-on meal or simply something to nibble on while you wait for the big meal. We offer snacks from all corners of the world and light treats made with attention to detail and good craftsmanship.



All oysters are seasonally sourced from Fiskerikajen

Oysters 3 pcs. 130,-

choose 3 pcs. of the same variant:

- bloody mary w/ dill & celery
- vinaigrette w/ elderflower & gooseberry
- natural w/ lemon

Oysters 12 pcs. 440,-

the perfect start - a mix of bloody mary w/ dill & celery, vinaigrette w/ elderflower & gooseberry & natural w/ lemon

Truffle fries 95,-

w/ freshly grated truffle & truffle mayo



Crab cakes 2 pcs. 95,-

crab, potato, fennel jam, herb mayo & tuna flakes

Scallops on grilled bread 135,-

w/ white pickled asparagus, cucumber, chervil & oyster emulsion



Korean fried chicken 95,-

crispy chicken w/ sour, sweet & spicy glaze w/ miso-aioli

Takoyaki 3 pcs. 95,-

Japanese ball-shaped dumplings w/ squid, spring onion, bonito tuna flakes & okonomiyaki sauce
Takoyaki to share? 12 pcs. 345,-

PATAGONIA
GRILL

Pimientos de Padron 75,-
grilled padron peppers w/ lemon, flaky salt & aioli

Croquettes 75,-

2 pcs. w/ cheese & strips of juicy meat

SONORA
- MEXICAN GASTRONOMY -

Nachos 110,-

homemade tortillas w/ salsa, cheese & jalapeños
Add guacamole 35,-

Crab tostada 3 pcs. 120,-

crab, chilli, lime, avocado & coriander

Nonna Regina

Antipasto Misto 165,-

Italian specialities, salumerie, cheeses, focaccia & olives

Sardines in olive oil 105,-

served w/ crispy focaccia, pickled shallots & lemon zest

Olives 35,-

MARINA

Spicy tuna bites 105,-

tuna mixed w/ chilli & soya in crispy daikon, ponzu & plum sesame

Crispy ebi 6 pcs. 105,-

fried prawns w/ seasonal herbs & chilli mayo

Bread specialities

Nonna Regina

Focaccia 40,-

Focaccia & olives 55,-

Bruschetta 45,-

w/ cherry tomatoes, pesto & basil



Homemade malt bread 40,-

PATAGONIA
GRILL

Fugazza 125,-

Argentinian speciality stuffed w/ mozzarella & onions
Topped w/ lettuce & balsamic vinegar

smaller dishes

Explore our smaller dishes. These dishes are perfect for a light meal, but can also be enjoyed as a full meal. We recommend ordering 2-3 dishes which serve as one main course.

Nonna Regina

Ravioli "Quattro Formaggi" 155,- 🌿
homemade ravioli w/ Italian cheeses, lemon butter & sage

Italian radicchio w/ stracciatella 135,- 🌿
topped w/ nuts

Creamy ricotta spread 120,- 🌿
stirred w/ lemon & served w/ chilli olive oil, herb-marinated ripe tomatoes & crispy focaccia

PATAGONIA
GRILL

Gambas 'al Ajillo' 145,-
w/ olive oil, parsley, garlic & chilli

Grilled asparagus 120,- 🌿
grilled Danish asparagus w/ herb dressing

Empanadas 2 pcs. 110,-
choose between prawns & chilli, beef & peppers or mozzarella & onions 🌿



Lumpfish roe 155,-
w/ homemade waffle, sour cream, herbs & shallots

Peel and eat shrimps 165,-
500 gr. w/ aioli, lemon & grilled bread

Lobster roll 195,-
lobster, fresh peas, sour cream, lime, chives, dill & pickled celery. Topped w/ pea shoots
Add extra lobster 95,-



Deep fried spring rolls 115,-
w/ pork, soy, cabbage, carrot, bean sprouts & shiitake mushrooms

Deep fried gyoza w/ chicken 6 pieces 125,-
Japanese dumplings w/ ponzu, herbs & teriyaki sauce

Fried dumplings 140,-
w/ shrimps, chicken, rice wine vinegar & chilli oil

MARINA

Sushi orange ebi 8 pcs. 150,-
w/ crispy ebi & avocado. Topped w/ tuna, chilli mayo, tobiko & spring onions

Sushi Alaska deluxe 8 pcs. 150,-
w/ salmon, avocado, cucumber & cream cheese
Topped w/ flame-grilled salmon, trout roe & seaweed salad

Nigiri special 8 pcs. 155,-
w/ salmon, tuna & kisu. Served w/ wasabi & soy

Fresh spring rolls w/ salmon 6 pcs. 125,-
cucumber, avocado, coriander, trout roe, miso aioli & goma sauce

SONORA
MEXICAN GASTRONOMY

Ceviche 145,-
cod marinated in lemon and "leche de tigre" w/ onions, peppers, mango, avocado & coriander

"Baja" tacos 135,-
breaded cod, crispy fennel salad, creamy chipotle sauce & pico de gallo

Quesadilla "Al Pastor" 4 pcs. 115,-
wheat tortillas w/ pork - marinated "Al Pastor"-style
Topped w/ cheese, onions, cilantro, pineapple & salsa



Calamari 155,-
w/ aioli & grilled lemon

Pulpo 165,-
braised pulpo w/ olives, celery, red onion, new Danish potatoes & herbs

Shrimps on toast 195,-
hand-peeled shrimps w/ radishes, pickled gooseberries, wild garlic capers, aioli & herbs

smørrebrød (open sandwiches)

We serve smørrebrød from 12.00 - 17.00
We recommend 2 pieces per person

Our smørrebrød is served on Project Raw's homemade rye bread and Ocean Bar's homemade sourdough malt bread. The recipes are Lasse's own, using organic ingredients & developed over many years.



Avocado 145,-

w/ grilled leek, pickled fennel, herb mayo & herb salad
Add cold-smoked salmon 65,-

Fish fillet 165,-

panko breaded Danish plaice w/ homemade remoulade & herb salad

Chicken salad 145,-

w/ fried mushrooms, truffle cream, celery, apples & mint
Served w/ crispy chicken skin



Shrimps on toast 195,-

hand-peeled shrimps w/ radishes, pickled gooseberries, wild garlic capers, aioli & herbs

Nonna Regina

Kids' Pasta 100,-

pasta w/ butter & cheese

Several of our dishes are adaptable for kids.
Please ask our staff for options.

sandwiches & salads

Nonna Regina

Focaccia sandwich 'Soprano' 135,-

mortadella, mozzarella & pistachio pesto
add stracciatella 35,-

or

vegetarian version w/ caponata, red onion chutney, rocket & mozzarella
add stracciatella 35,-

PATAGONIA
G R I L L

Steak sandwich 170,-

Grilled Black Angus ribeye, salad, tomato, chimichurri & chipotle mayo
add fries & bearnaise 55,-

Steak salad 155,-

grilled Black Angus flank steak, sugar snap peas, cherry tomatoes, seasonal salad, baked capsicum & balsamic dressing w/ parmesan



Caesar salad 165,-

juicy boneless chicken thighs, bread croutons, dressing & parmesan



Greek salad 135,-

tomatoes, capers, cucumber, red onion, olives, feta & peppers

MARINA

Vietnamese seafood salad 195,-

tiger prawns, salmon, rice noodles, coriander, cabbage, daikon, lime, Thai basil & peanuts

SONORA
- MEXICAN GASTRONOMY -

Burrito 175,-

cheese, red salsa, quinoa, beans, pico de gallo & poblano chilli sauce
Add guacamole & totopos 55,-

Choose your filling:

- tender 'barbacoa' marinated beef
- chicken in tomato & chipotle sauce
- portobello mushrooms (vegan version available)
- pork seasoned "Al Pastor"-style

larger dishes

Our larger dishes include the signature dishes from each kitchen. If you want the food to yourself, then we recommend picking one of our larger dishes.



Butter-fried tender coalfish 255,-

w/ freshly harvested small Danish potatoes, carrot purée & saturated butter sauce

Fish & chips 220,-

beer and panko breaded white fish, pea purée & pickled summer vegetables. Served w/ fries & tartare sauce

Moules frites 225,-

mussels in creamy white wine sauce w/ garlic oil, chilli, leek & herbs. Served with fries & aioli

Grilled flatfish 290,-

browned butter sauce, capers, parsley, dill & lemon
add small potatoes 45,-



Tuna tartare 215,-

w/ grilled leek, cucumber, radishes & spring onion cream
Topped w/ herbs & served w/ toasted bread

Beef tartare 210,-

w/ cognac, egg yolk, capers, gherkins, hazelnuts & herb salad
Served w/ coarse fries & herb mayo



Flame-grilled teriyaki salmon 215,-

served w/ sesame, rice, pok choy & teriyaki sauce

Wok w/ beef 195,-

finely sliced beef, noodles, stir-fried vegetables & peanuts in sauce w/ black pepper

MARINA

Poké bowl 185,-

w/ herbs, rice, salmon, tuna, white fish & poké sauce

Roasted dorade 295,-

w/ chilli, spring onion, lemongrass & soy
Served w/ rice, tamarind sauce & stir-fried vegetables

PATAGONIA GRILL

Short ribs 255,-

slow roasted glazed short ribs served w/ new Danish potatoes, peas & beans

Ribeye churrasco 250g 325,-

Black Angus ribeye w/ chimichurri, grilled cabbage & lemon
400g ribeye 475,-
Add fries & béarnaise 55,-

Oven-roasted chicken 230,-

oven-baked potatoes, grilled lemon & criolla salad

SONORA MEXICAN GASTRONOMY

Seafood Fritto Mixto 245,-

Variation of deep-fried seafood with lime, coriander & jalapeños dressing

Tuna steak 290,-

marinated tuna in Mexican spice mix w/ bean salad w/ peas & corn

Nonna Regina

Spaghetti Alle Vongole 215,-

cockles, garlic, peperoncino & parsley

Lasagna di la Nonna 300gr. 170,-

classic Italian Lasagne w/ ragù, béchamel, parmesan & seasonal salad

Pasta Pesto 155,-

pasta w/ homemade herb pesto w/ feta, asparagus & lemon oil

dishes for sharing

Food can do much more than fill our stomachs - it's all about gathering the family or a group of friends around a table to enjoy the food and each other's company. Our dishes for sharing are served family style on platters to share at the table.



Seafood platter

oysters, lobster with sour cream and herbs on homemade waffle, prawns, crab claws, scallop ceviche with cucumber, lime & saffron, aioli, grilled bread, summer salad & fries

745,- suitable for 2 persons

PATAGONIA
GRILL

Ribeye Churrasco "Mariposa"

600g Black Angus ribeye, fries, cabbage w/ lemon & browned butter, chimichurri & béarnaise

625,- suitable for 2 persons

SONORA
MEXICAN GASTRONOMY

Taco feast

- 2 tacos w/ slow-roasted shredded beef, salsa, coriander & onion
- 2 tacos w/ breaded cod, crispy fennel salad, creamy chipotle sauce & pico de gallo
- 2 tacos w/ juicy shredded chicken in tomato & chipotle sauce
- 2 tacos w/ mushrooms & poblano sauce

Served w/ pico de gallo, guacamole, salsa & chips

475,- suitable for 2 persons

Nonna Regina

Nonna Regina "Tutti a Tavola"

Share the best of Italian cuisine

Focaccia & Italian snacks, radicchio w/ stracciatella

Choose between:

pasta w/ herb pesto, feta, asparagus & lemon oil

or

Spaghetti Alle Vongole w/ cockles, peperoncino, garlic & parsley

395,- Suitable for 2 persons



Yakitori grill platter

juicy Japanese skewers & ribs grilled w/ Japanese marinades

2 pcs. w/ juicy beef tenderloin

2 pcs. w/ chicken

2 pcs. w/ Japanese meatballs & sesame

1 rack of barbecued spare ribs w/ BBQ marinade, miso & cabbage salad

545,- suitable for 2 persons

NB. Cooking time is 35-40 minutes

MARINA

Marina's deluxe 'combo'

16 pcs. of Sushi "Ebi Orange" & "Alaska Deluxe"

6 pcs. fresh salmon spring rolls

6 pcs. of crispy ebi w/ seasonal herbs & chilli mayo

Served w/ seaweed salad, wasabi, ginger, soya & chilli mayo

525,- suitable for 2 persons

grand finale

Get the perfect ending to your meal with the grand finale. What are you craving?

desserts

MARINA **Basque cheesecake 90,-**
w/ matcha & lemon

PATAGONIA
GRILL **Crème brûlée 85,-**
w/ dulce de leche

SONORA
- MEXICAN CULINARY - **Churros 85,-**
w/ chocolate sauce



Danish strawberries 80,-
w/ vanilla cream, crumble & white chocolate



Tiramisu 75,-

Port wine 75,-
Colheita Port Coroa de Rei,
Manoel D. Pocas Junior, Porto '07

gelato

Nonna Regina's homemade Italian ice cream
ask for seasonal flavours



1 scoop 35,-
2 scoops 65,-
3 scoops 90,-

Try our special gelato flavour of the week 45,-

cocktails

Espresso Martini 120,-
vodka, homemade coffee liquor, coffee

Negroni 125,-
tanqueray gin, campari, Cuciello vermouth & orange zest

Lemon Fromage 125,-
winner of internal cocktail championship
Liqueur 43, limoncello, lemon, vanilla, cream, milk



hot drinks

Espresso 30,-

Cortado 32,-

Flat white 35,-

Tea 35,-

Americano 38,-

Latte 45,-

Cappuccino 45,-

Ice latte 55,-

Hot chocolate 55,-

Chai latte 45,-

Irish Coffee 95,-



kitchens

MARINA

MARINA COLD FISH & SUSHI

With experience from Kyoto, Marina creates Asian-inspired fish dishes. The harbour and the beautiful views close to the water are Marina's main inspiration.



DANG DANG ASIAN FLAVOURS

Zhaoye Li is a magician when it comes to Asian flavours. On his menu, you will find his favourite dishes from the East showcasing the diversity of the Asian cuisine. Common for all the dishes is the simplicity and the right balance of flavours.



PROJECT RAW COLD STARTERS

Lasse is dedicated to his craftsmanship. The menu at Project Raw reflects his passion for tartare and cold dishes. He plays with all the elements in his dishes to obtain a counterplay between textures, structures, combinations and flavours to create the perfect mouthful.



OCEAN BAR SEAFOOD BISTRO

Lasse runs the kitchen Ocean Bar, where his love for the ocean is evident - both as a sailor, fisherman and chef. He regards the ocean as a treasure trove for the very best foods



PATAGONIA GRILL GRILLED MEAT

Juan Alvarez is an experienced chef in 'asado - grill in Argentinean. He brings the essence of the Argentinean soul to Seaside in his kitchen with simple, classic and juicy meats of the highest quality.



SONORA MEXICAN GASTRONOMY

At Sonora, they have a passion for the Mexican kitchen, where you can try home-made tacos filled with different types of braised meats. Visit Juan and his team to get the authentic flavours from the Mexican state Sonora.



NONNA REGINA ITALIAN PASTA

At Nonna Regina, Valentin Gorbalan creates heavenly Italian dishes where excellent ingredients and craftsmanship come together. Valentin has a strong connection to his Italian grandmother's cooking - so much so that Nonna Regina is named after her.

