

Seaside Brunch for groups

At Seaside, we provide the ideal setting for celebrating any occasion – whether it's a birthday, christening, or another special event. You create the guest list, and we handle the rest. Simply relax and enjoy the culinary delights and company for 2.5 hours. Dishes are served for sharing at the table.

MENU

FIRST SERVING



Avocado & salmon
homemade smoked salmon, avocado,
miso aioli & sesame seeds



Yoghurt & granola
drained yoghurt w/ homemade
compote & granola w/ chia,
coconut & nuts

Nonna Regina

**Homemade focaccia
& Italian salumerie**



SECOND SERVING

PATAGONIA
GRILL

Bacon & sausage
1 chorizo w/criolla salsa & picked
mustard seeds



Scrambled eggs
Lasse's recipe with sour cream
38% with butter & salt

SONORA
MEXICAN GASTRONOMY

Breakfast burrito
wheat tortilla w/ scrambled eggs,
slow-roasted chicken, black beans,
cheese & avocado

THIRD SERVING

PATAGONIA
GRILL

Crêpes
Argentinian pancakes w/ dulce de
leche & seasonal marmelade

DKK 355 PER PERSON

includes filter coffee & filtered water

Kids 4-12 years - 150,- Kids 0-4 years - 75,-

BRUNCH COCKTAILS

Mimosa 80,-

freshly squeezed orange juice,
cava & flower petals

Bloody Mary 85,-

tomato juice, vodka, lime juice, tabasco, worcestershire
sauce, salt, pepper, celery stalk & cucumber sticks

Lemosa 80,-

homemade lemonade,
cava & mint

BOTTOMLESS BRUNCH

Need a bubbly start to your day?

with our Bottomless Brunch, we let our gentle
Italian bubbles float in your glass for 2 hours

185,- per person

COFFEE & JUICE

Espresso 30,-
Cortado 32,-
Americano 38,-
Flat white 35,-
Cappuccino 45,-
Latte 45,-
Perch's Te 40,-

Hot chocolate 55,-
Chai latte 45,-
Ice latte 55,-
Café latte 45,-
Orange juice 50,-
Orange juice 0,75L 110,-
Orange juice 2L 250,-