

Seaside

MENU FOR GROUPS

11. OCTOBER - 13. NOVEMBER

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.

7 DISHES DKK 600		
SNACKS	SALMON CROQUETTES pickled ginger, sesame seeds & shiitake mushrooms	
	FISH FUMÉ chestnut crumble, cranberries, roasted beech mushrooms & 'bakskuld'-fish oil	
	HOMEMADE FOCACCIA	<i>Nonna Regina</i>
STARTERS	SPRING ROLLS w/ shrimp, pork, wood ear mushrooms, carrots, fish sauce, taro root & sweet chilli sauce	MARINA
	BEEF TARTARE horseradish cream, ramson capers, kale, black salsify & herbs	
	ENDIVE W/ STRACCIATELLA served w/pumpkin	<i>Nonna Regina</i>
MAIN	BRAISED SHORT RIBS w/ purée of sweet potatoes & red wine sauce	PATAGONIA GRILL
EXTRA - ADD DESSERT		
	CARAMEL MOUSSE + DKK 75 jerusalem artichoke & hazelnuts	
	CREME BRÛLÉE + DKK 75 a la argentina w/ dulce de leche	PATAGONIA GRILL
	APPLE PIE + DKK 75 w/ vanilla cream	
	CHEESE PLATTER + DKK 95 chef's choice of 3 cheeses w/ crisp bread & jam	
		APERITIF
		APEROL SPRITZ + DKK 100 COCKTAIL PITCHERS + DKK 450 Mojito/Red Passion 10 BEERS + DKK 500 1664 Blanc & Heineken ROSÉ ROSÉ ROSÉ + DKK 1750 2 Magnum Saint Max & chips
		WINE PAIRINGS DURING DINNER
		3 GLASSES OF WINE DKK 300 1 glass cava, 1 glass white wine & 1 glass red wine paired to the menu GOOD WINE AD LIBITUM DKK 450 2,5 hours ad libitum with white & red OPEN BAR AD LIBITUM DKK 525 2,5 hours with four different kinds of beer, red wine, white wine & rosé as well as organic soda & alcohol free alternatives
		COFFEE & AVEC
		COFFEE OR TEA + DKK 40 AVEC + DKK 75 LUXURY AVEC + DKK 125 ESPRESSO MARTINI + DKK 100

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BEVERAGE PACKAGES

AFTER-DINNER DRINKS

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 crisp whites and bold reds, carefully selected to complement the menu

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
	WINE crisp whites and bold reds, carefully selected to complement the menu
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers

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
	WINE crisp whites and bold reds, carefully selected to complement the menu
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers
	COCKTAILS Mojito, Dark'n Stormy, Red Passion & Espresso Martini