

Seaside

MENU FOR GROUPS

1. AUGUST - 10. OCTOBER

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.

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| | 7 DISHES DKK 600 | |
| SNACKS | GYOZA W/ CHICKEN fried japanese dumplings, ponzu, herbs & teriyaki sauce |  |
| | TUNA TATAKI w/ seaweed salad, edamame & sesame | MARINA |
| STARTERS | BEEF TARTARE w/ mushroom emulsion, walnuts, pickled berries, forest sorrel & grated salted egg yolk |  |
| | RADICCHIO W/ STRACCIATELLA served w/ nuts | Nonna Regina |
| | HOMEMADE FOCACCIA | |
| MAINS | STRIPLOIN w/ broccolini, sautéed green beans & demi glaze w/ shallots | PATAGONIA GRILL |
| | GREEK SALAD w/ tomatoes, capers, red onion, olives, feta & bell pepper |  |
| EXTRA - ADD DESSERT | | |
| | RHUBARB TART + DKK 75 w/ mascarpone & vanilla |  |
| | CREME BRÛLÉE + DKK 75 a la argentina w/ dulce de leche | PATAGONIA GRILL |
| | PAVLOVA + DKK 75 w/ red berries & lemon curd | SONORA - MEDICAL GASTRONOMY - |
| | PANNA COTTA + DKK 75 w/ limoncello, rhubarb & cocoa crumble | Nonna Regina |
| 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

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| 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 |

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| 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 |

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| 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 |