

Seaside

BREAKFAST & BRUNCH

Brunch at Seaside offers breakfast and brunch specialities from all corners of the world prepared by Seaside's different kitchens. The dishes come in different sizes and are perfect for combining or to be enjoyed on their own.



VEGETARIAN



VEGAN

FOOD ALLERGIES & INTOLERANCES

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

Nonna Regina

Focaccia 40,-

Served w/ butter & sea salt

Carbonara 120,-

Eggs & bacon – brunch like an Italian rigatoni w/ guanciale, pecorino, egg yolks & black pepper

Cold cuts 70,-

Selection of Italian charcuterie & focaccia

Omelette w/ focaccia 105,-

Add-ons +15,-

Ham, cheese, mushrooms or tomatoes

Crêpes 70,-

Served w/ nutella & ice cream

Choose your favourite flavour at Nonna Regina

SONORA

• MEXICAN GASTRONOMY •

Fruit salad 65,-

Mix of seasonal fruits

Huevos rancheros 95,-

Fried egg served on tortilla w/ beans, salsa, avocado & cheese

Add slow roasted chicken +35,-

Breakfast tacos 95,-

Tortillas filled w/ scrambled eggs, chorizo, red peppers, onions & topped w/ guacamole

Breakfast burrito 125,-

Wheat tortilla filled w/ scrambled eggs, black beans, cheese & avocado. Choose between bacon, slow-cooked chicken or portobello mushrooms

PATAGONIA GRILL

Hash browns 95,-

Served w/ chorizo, avocado & criolla salsa

Chia porridge 55,-

Chia, almond milk, blueberries & toasted almonds

Chorizo 45,-

Served w/ criolla salsa & pickled mustard seeds

Bacon 45,-

2 pieces of grilled bacon

Breakfast burger 125,-

Bacon, provolone cheese, mustard, honey & pickles. Add a fried egg +25,-

Eggs benedict 95,-

Spinach, turkey, poached egg & hollandaise. Add an extra egg +25,-

Medialunas 45,-

3 mini croissants glazed in citrus syrup

铛铛

Dang Dang

Salmon & avocado 85,-

Homemade smoked salmon, avocado & sesame seeds

Tamagoyaki 90,-

Authentic Japanese omelette w/ spring onions

Dumplings 125,-

Prawns & chicken w/ balsamic & chili oil

Chicken katsu sando 115,-

Panko crusted chicken in soft bread w/ cabbage, tonkatsu & chili mayo

Har gow dumplings 5 pcs. 135,-

Steamed w/ tofu, soya beans, glass noodles, cabbage & leek



Organic sourdough bun w/ sesame 40,- 🌿

W/ whipped butter & "Gammel Knas" cheese

Deep-fried cauliflower nuggets 55,- 🌿

In homemade beer batter w/ aioli & herbs

Sweet Belgian waffle 85,- 🌿

W/ vanilla cream & seasonal berries

Fried chicken dog 95,-

Fluffy brioche bread w/ garlic butter, fried chicken, crispy salad, caesar dressing & parmasan

Crispy Belgian waffle 120,- 🌿

Served w/ smoked cream cheese, lemon, herbs & salad. Choose between: deep-fried cauliflower nuggets or cold-smoked salmon

Rösti tartare 100,-

2 pcs. of fried rösti w/ classic steak tartare, pickled onions & truffle mayo



OCEAN BAR

Organic soft boiled egg 20,- 🌿

Avocado toast 130,- 🌿

Feta, slow-baked tomatoes, balsamic vinegar & basil

Yoghurt & granola 55,- 🌿

Drained yoghurt w/ homemade compote & granola w/ chia, coconut & nuts

Scrambled eggs 85,- 🌿

Lasse's own recipe w/ 38% crème fraîche, butter, salt, Gammel Knas & homemade rye bread

Home-baked sourdough malt bread w/butter 35,- 🌿

Home-baked sourdough rye bread w/ butter 35,- 🌿

COFFEE, TEA & JUICE

Espresso 30,-

Cortado 32,-

Americano 38,-

Flat white 35,-

Cappuccino 45,-

Latte 45,-

Perch's Tea 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,-

Need a bubbly start to
your day? Try our

BOTTOMLESS BRUNCH

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

185,-

BRUNCH COCKTAILS

Bloody Mary 85,-

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

Mimosa 80,-

freshly squeezed orange juice, cava & flower petals

Lemosa 80,-

homemade lemonade, cava & mint

CELEBRATING WITH BRUNCH

At Seaside you can celebrate any occasion. Whether it's a baptism,
birthday or wedding – we have room for you and we take great pride
in creating an atmosphere that suits your event. You just provide the
guest list and we take care of the rest.

For large groups, the kitchens have teamed up and serve
a selection of their favourites from the brunch menu.

Enjoy 7 different dishes for sharing at the table including
filter coffee & water for 2.5 hours.
Would you like to sit for longer? 85,- per hour

355,- per person

Children 4-12 years - 150,-

Children 0-4 years - 75,-

CONTACT US FOR BOOKING

(+45) 33 93 07 60
reservations@seasidecph.dk

