

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.

MARINA

FISH & SUSHI

SNACKS

Tempura Tiger Prawn 95,-

Beer batter w/ organic gin, chilli mayo & homemade sweet & sour sauce

Spicy Tuna Temaki 85,-

Cone-shaped roll w/ tuna, cucumber, avocado, soy marinated rice & coriander

SMALLER DISHES

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. 175,-

Soy-marinated rice topped w/ tuna, salmon & fish of the day.

Served w/ freshly grated wasabi, soya & ponzu

LARGER DISHES

Tuna Steak 315,-

Creamy beurre blanc sauce flavoured w/ rice wine & ponzu.

Served w/ coconut rice

Roasted Dorade 295,-

W/ chilli, spring onion, lemongrass & soy.

Served w/ rice & stir-fried vegetables

SHARING

Marina's Deluxe combo 525,- (suitable for 2 people)

8 sushi Ebi Orange & 8 Alaska Deluxe
6 fresh spring rolls w/ salmon & 6 crispy ebi

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

DESSERT

Basque Cheesecake 90,-

W/ matcha & lemon

SONORA

MEXICAN GASTRONOMY

SNACKS

Ceviche Tostada 60,-

Shrimp & cod marinated in lime juice, tomato, onion, coriander & chilli

SMALLER DISHES

Chicken Tinga Tacos 135,-

Chicken, avocado, feta, mango & habanero chilli salsa

Quesadilla Al Pastor 4 pcs. 115,-

Wheat tortillas w/ pork - marinated Al pastor-style.

Topped w/ cheese, onion, coriander, pineapple & salsa

LARGER DISHES

Birria Cassoulet 220,-

Tender shredded Birria beef served w/


Mexican Oaxaca cheese, Comté & tortillas

Chile con Carne 185,-

Tex-Mex stew w/ minced beef, dried chillies, onion,
garlic, tomato & spices

SHARING

Taco Feast 475,- (suitable for 2 people)

- 2 tacos w/ slow-roasted shredded beef, salsa, coriander & onion
- 2 tacos w/ cod, crispy red cabbage salad, red salsa & 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

DESSERT

Churros 85,-

W/ vanilla ice cream

Dang Dang

ASIAN FLAVOURS

SNACKS

Yakitori Chicken Skewers 65,-

W/ teriyaki marinade & spring onions

Takoyaki 45,-

Japanese ball-shaped dumplings w/ squid, spring onion, bonito tuna flakes & okonomiyaki sauce

Takoyaki to share? 12 pcs. 445,-

SMALLER DISHES

Har Gow Dumplings 5 pcs. 135,-

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

Pan-fried Dumplings 5 pcs. 140,-

Chinese dumplings w/ prawns & chicken, rice wine vinegar & chilli oil

LARGER DISHES

Flame-grilled Teriyaki Salmon 215,-

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

Redfish 195,-

Served in a spicy coconut sauce w/ rice, seasonal vegetables & fresh herbs

SHARING

Yakitori Grill Platter 545,- (suitable for 2 people)

Juicy skewers & ribs grilled w/ Japanese marinades

2 pcs. w/ juicy beef

2 pcs. w/ chicken

2 pcs. w/ meatballs

1 rack of grilled spare ribs with BBQ marinade, miso & cabbage

NB: Cooking time is 30-35 minutes

PATAGONIA

GRILLED MEAT

SNACKS

Argentinian Truffle Chipa 75,-

Homemade bread w/ Bellota ham

Croquette 55,-

W/ juicy shredded meat & pickled peppers

SMALLER DISHES

Carpaccio of Beef Tenderloin 145,-

Served lightly grilled w/ browned butter, capers, lemon & herbs

Empanadas 2 pcs. 115,-

- W/ mushrooms & provolone cheese

- W/ shredded beef & confit tomatoes

LARGER DISHES

Short Ribs 255,-

Slow red wine-braised short ribs.

Served w/ an optional side order & sauce

Black Angus Ribeye

Grilled to perfection on a Churrasco charcoal grill, offering the juiciest meat & an exceptional barbecue flavour

250 gr. 335,- 400 gr. 475,- 600 gr. 625,-

Served w/ an optional side order & sauce

SHARING

Bone-In Ribeye approx. 800 g. 845,-

Australian grass-fed Tomahawk cut

Served w/ an optional side order & sauce

DESSERT

Crème Brûlée 85,-

W/ dulce de leche

SIDE ORDERS + 55:

- Seasonal mushrooms, aioli & parsley salad
- Mashed potatoes w/ garlic
- Rocket, pears, walnuts, blue cheese & vinaigrette
- Fries w/ béarnaise

EXTRA SAUCES +15:

- Smoked mushroom sauce
- Chimichurri
- Béarnaise
- Red wine sauce

PROJECT RAW

COLD STARTERS

SNACKS

Grilled Duck on Flatbread 95,-

W/ browned butter emulsion & berries

Truffle Rösti 45,-

W/ winter truffle cream & parmesan

Roasted Soy almonds 35,-

SMALLER DISHES

Homemade Pâté en Croûte 145,-

Organic free-range pork, duck & pistachios in crispy puff pastry.

Served w/ fig jam, pickles & dijon mustard

Lobster Roll 195,-

Lobster, grilled corn, crispy romaine lettuce, sour cream w/ lime, chives, dill & caramelised onions. Add extra lobster 95,-

LARGER DISHES

Tuna Tartare 215,-

W/ grilled pumpkin, pickled ginger, sesame & smoked chilli cream.

Topped w/ tuscan kale & sea buckthorn

Rossini Tartare 195,-

Classic hand-cut beef tartare w/ dijon mustard, egg yolk, cognac, chopped pickles & herbs. Served on crispy brioche & topped w/ grated duck liver.

Add fries & herb mayo 50,-

DESSERT

Rhubarb Tart 80,-

Vanilla cream, summer rhubarb variations & lemon balm

Nonna Regina

SNACKS

Antipasto Misto 165,-

Italian specialities, salumerie, cheeses, focaccia & olives

Bruschetta 75,-

w/ eggplant, honey & lardo

Olives 35,-

SMALLER DISHES

Fagottini 160,-

Stuffed pasta pockets w/ pumpkin, smoked butter & chestnut purée

Carbonara 'Nduja 150,-

Pasta w/ guanciale, spicy 'Nduja, pecorino, egg yolk & black pepper

LARGER DISHES

Porchetta 230,-

Served w/ orzo & beef jus

Rotolo 200,-

Pasta rolls w/ a filling of sautéed wild mushrooms & herb oil

DESSERT

Tiramisu 75,-

Lady fingers, mascarpone, espresso & chocolate



OCEAN BAR

SEAFOOD BISTRO

SNACKS

Crab Cake 1 pc. 65,- 

Crab, browned butter, potato, fennel marmalade, herb emulsion & tuna flakes

Oyster 1 pc. 45,- 

Fermented jalapeños, limoncello granita & olive oil or natural w/ lemon

SMALLER DISHES

Calamari 155,-

Squid w/ aioli & grilled lemon

Scallop 155,-

W/ grilled celeriac, apples, hazelnuts & lobster bisque

LARGER DISHES

Moules Frites 240,-

Mussels in a creamy pepper sauce w/ fennel & parsley root.
Topped w/ chives & Danish chilli oil

Butter-fried Cod 255,-

W/ dinosaur kale, romesco, pearl onions & saturated butter sauce

SHARING

**Grilled Monkfish Tail 395,-
(suitable for 2 people)**

W/ cabbage, dates, relish & lobster bisque

DESSERT

Danish Apple Pie 85,-

SALADS

PATAGONIA

Steak Salad 155,-

Grilled Black Angus flank steak, cherry tomatoes, seasonal salad, baked peppers, parmesan & balsamic dressing

PROJECT RAW

Caesar Salad 165,-

Juicy boneless chicken thighs, bread croutons, dressing & parmesan




MARINA

Greek Salad 135,- 

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

Vietnamese Seafood Salad 195,-

Tiger prawns & salmon on a bed of rice noodles, coriander, cabbage, daikon, lime, Thai basil & peanuts.
Vegetarian option w/ tofu also available 

SMØRREBRØD

PROJECT RAW

Avocado 145,-  

W/ finely sliced kohlrabi, homemade lemon vinaigrette, almonds, 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/ mushrooms, truffle cream, celery, apples, mint & crispy chicken skin

Shrimps on Toast 195,- 

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



Mushroom Toast à la Crème 140,- 

A variation of sautéed & pickled mushrooms tossed in a reduced cream sauce w/ vegetable stock & autumn berries

CHEFS' CLASSICS

PATAGONIA

Steak Sandwich 170,-

Grilled Black Angus ribeye, lettuce, tomato, chimichurri & chipotle mayo.
Add fries & béarnaise 55,-

Dang Dang

Wok w/ Beef 195,-

Noodles w/ finely sliced beef, stir-fried vegetables & black pepper sauce



Fish & Chips 220,-

Beer- & panko-breaded white fish w/ seasonal greens, fries
& homemade mayo

MARINA

Poké Bowl 185,-

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

SONORA


Nachos 110,-

Homemade tortillas w/ salsa, pico de gallo, jalapeños & feta.
Add guacamole, slow roasted beef, pork or chicken 35,-

Burrito 175,-

Cheese, red salsa, red cabbage, beans, pico de gallo,
jalapeños & poblano chilli sauce. Add guacamole & totopos 55,-

Choose filling:

- Tender barbacoa marinated beef
- Chicken in tomato & chipotle sauce
- Pork Al Pastor-style
- Portobello mushrooms (vegan version available) 

Rotolo 200,-

Pasta w/ a filling of sautéed wild mushrooms & herb oil

Nonna Regina

BREAD SERVINGS

Nonna Regina

Focaccia 40,-

Focaccia & Olives 55,-

Bruschetta Vitello 55,-

Thinly sliced beef, endive, tuna cream & capers



Homemade Malt Bread 40,-

W/ whipped butter

PATAGONIA

Fugazza 125,-

Argentinian speciality w/ mozzarella & onion.
Topped w/ lettuce & balsamic vinegar

