

Seaside

SEASIDE CHRISTMAS

14. NOVEMBER - 21. DECEMBER

Our chefs have put together a Christmas menu with dishes inspired from cuisines around the world. The food is served 'family-style' for sharing at the table and is always with a creative personal touch from each chef and each kitchen.

Our line up of DJs are serving tunes during dinner and will be providing all the hits to get everyone on the dancefloor.

	6 DISHES DKK 650	
SNACKS	FISH SOUP w/ lemon & salted granola	
	CRISPY GYOZA served w/ spicy cabbage, fresh bean sprouts, homemade kimchi & chili mayo	
STARTERS	COLD-SMOKED SALMON ricotta, cognac-picked beets, dill & pistachio-crumble	
	BEEF TARTARE w/ pickled cranberries, crispy capers, smoked marrow & herb mayo. Served w/ homemade malt bread & butter	
	FRESH SPRING ROLLS w/ duck breast marinated in star anise & mirin, cucumber, coriander, lemongrass & miso aioli	MARINA
MAIN	DUCK CONFIT w/ Du Puy lentil ragout, kale salad w/pomegranate & cranberry jus	
EXTRA - ADD DESSERT		
	ÆBLESKIVER + DKK 60 traditional Danish Christmas dessert w/ powdered sugar & blackcurrant jam	
	CREME BRÛLÉE + DKK 75 a la argentina w/ dulce de leche & christmas spices	
	RIS A LA MANDE + DKK 75 w/ vanilla, white chocolate & cherry sauce	
	CHEESE PLATTER + DKK 95 chef's choice of 3 cheeses w/ crisp bread & jam	
	CHURROS + DKK 90 w/ chocolate sauce & vanilla ice cream	
APERITIF		
APEROL SPRITZ + DKK 100		
COCKTAIL PITCHERS + DKK 450 Mojito/Red Passion		
10 BEERS + DKK 500 1664 Blanc & Heineken		
HOMEMADE GLØGG + DKK 95		
SNAPS O.P ANDERSEN + DKK 845		
WINE PAIRINGS DURING DINNER		
3 GLASSES OF WINE DKK 300 1 glass cava, 1 glass white wine & 1 glass red wine		
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		



BEVERAGE PACKAGES FOR CHRISTMAS PARTIES

AFTER DINNER DRINKS

1	BEER, HOUSE WINE & SODA 4 HOURS DKK 350 + DKK 100 PER ADDITIONAL HOUR
	BEER Royal øko Pilsner, Royal Xmas, Anarkist Bloody Wieze & 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, Royal Xmas, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers
	WINE crisp whites and bold reds, carefully selected to complement the menu

3	BEER, HOUSE WINE, SODA, MIXED DRINKS & COCKTAILS 4 HOURS DKK 600 + DKK 150 PER ADDITIONAL HOUR
	BEER Royal øko Pilsner, Royal Xmas, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers
	COCKTAILS Mojito, Dark'n Stormy, Red Passion & Espresso Martini
	WINE crisp whites and bold reds, carefully selected to complement the menu