

Seaside

MENU FOR GROUPS

FEBRUARY 26. - APRIL 30.

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	SPICY TUNA TEMAKI Cone shaped sushi w/ tuna, cucumber, avocado & coriander	MARINA
	SASHIMI OF SEABASS Pickled ginger, yuzu, radish & trout roe	
STARTERS	GNOCCHI WITH GAMBAS W/ leek & sage foam	
	LUMPFISH ROE W/ ramson, brussel sprouts & homemade soured fraiche	
	HOMEMADE FOCACCIA	<i>Nonna Regina</i>
MAIN	GRILLED CHICKEN BREAST W/ oven-roasted crushed potatoes, lemon & Ají Panka sauce	PATAGONIA GRILL
	RADICCHIO SALAD W/ arugula & feta in orange- & balsamic vinegar dressing	<i>Nonna Regina</i>
	EXTRA - ADD DESSERT	
	CRÉME BRÛLÉE + DKK 75 Argentine variation w/ dulce de leche	PATAGONIA GRILL
	LEMON POSSET + DKK 75 Creamy lemon dessert	
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chocolate	<i>Nonna Regina</i>
	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 ava, 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	