

Seaside

MENU FOR GROUPS

MAY 1 - JULY 31.

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 650	
SNACKS	WONTONS W/ TIGER PRAWN Lemon grass, red onion, ginger & sweet chilli sauce	
	FAROESE SALMON Pickled ginger, yuzu, radish & trout roe	
STARTERS	SQUID SALAD New Danish potatoes, lovage, olives, capers, celery & sundried tomatoes	MARINA
	HAMACHI CARPACCIO Grilled radishes, fennel & sorrel vinaigrette	
	HOMEMADE FOCCACIA	Nonna Regina
MAIN	FLANK STEAK W/ chimichurri, grilled summer vegetables & herb dressing	PATAGONIA GRILL
	RADICCHIO SALAD W/ cherry tomatoes, capers, olives, croutons & summer dressing w/ Italian herbs	Nonna Regina
	EXTRA - ADD DESSERT	
	PAVLOVA + DKK 75 W/ summer berries & lemon curd	SONORA
	CREME BRÛLÉE + DKK 75 Argentine variation w/ dulce de leche	PATAGONIA GRILL
	DANISH STRAWBERRIES + DKK 75 W/ vanilla cream	
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chocolate	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	