

Seaside

SEASIDE WINTER MENU

16 JANUARY - 28 FEBRUARY

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	KOREAN FRIED CHICKEN sweet/sour & spicy glaze w/ miso aioli 	
	OYSTER MUSHROOMS deep fried in beer batter, salted yoghurt & kale pesto 	
STARTERS	HOMEMADE FOCACCIA <i>Nonna Regina</i>	
	SALMON TARTARE w/ winter herbs, a variation of Jerusalem artichoke & sour cream 	
	HOMEMADE RAVIOLI w/ lemon butter & sage <i>Nonna Regina</i>	
MAIN	BRAISED BEEF CHEEKS w/ mashed potatoes, oaxaca cheese, ancho chilli sauce, beans, nopales & crispy tortilla 	
DESSERT	OOLONG ICE CREAM & POACHED PLUMS MARINA	

APERITIF
STONE FENCE + DKK 100
W/ BOURBON & APPLE CIDER
DARK AND STORMY + DKK 100
w/ dark rum, lime, angostura bitters & ginger beer
COCKTAIL PITCHERS + DKK 450
Mojito/Red Passion

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