

# 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

**Crispy Ebi 65,-**  
Chili mayo & sweet-sour sauce

**Spicy Tuna Temaki 85,-**  
Cone-shaped roll, tuna, cucumber, avocado, soya marinated rice & coriander

### SMALLER DISHES

**Sushi Alaska Deluxe 8 pcs. 150,-**   
Salmon, avocado, cucumber & cream cheese, flame-grilled salmon, trout roe & seaweed salad

**Nigiri Special 8 pcs. 175,-**  
Soya marinated rice, tuna, salmon & fish of the day, freshly grated wasabi, soya & ponzu

### LARGER DISHES

**Tuna Steak 315,-**  
Creamy beurre blanc sauce, rice wine & ponzu, coconut rice

**Roasted Dorade 295,-**  
Chilli, spring onion, lemongrass, soya, 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

Seaweed salad, wasabi, ginger, soya & chilli mayo

### DESSERT

**Basque Cheesecake 90,-**  
Matcha & lemon

# SONORA

## MEXICAN GASTRONOMY

### SNACKS

**Pumpkin Tostada 55,-**   
Corn tostada, grilled pumpkin purée, fresh cheese, pickled onions, coriander, cinnamon & lime

### SMALLER DISHES

**Chicken Tinga Tacos 135,-**  
Chicken, avocado, feta, mango & habanero chilli salsa

**Quesadilla Al Pastor 4 pcs. 115,-**   
Wheat tortillas, pork - marinated Al pastor-style, cheese, onion, coriander, pineapple & salsa


### LARGER DISHES

**Birria Cassoulet 220,-**  
Tender shredded Birria beef, Mexican Oaxaca cheese, Comté & tortillas

**Chilli con Carne 185,-**  
Tex-Mex stew, 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 

Pico de gallo, guacamole, salsa & chips

### DESSERT


**Churros 85,-**  
W/ chocolate

# Dang Dang

ASIAN FLAVOURS

SNACKS

**Yakitori Chicken Skewers 75,-**   
Teriyaki marinade & spring onions

**Takoyaki 45,-**   
Japanese ball-shaped dumplings, 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

**Fried Dumplings 5 pcs. 140,-**  
Chinese dumplings w/ prawns & chicken, rice wine vinegar & chilli oil

LARGER DISHES

**Flame-grilled Teriyaki Salmon 215,-**  
Sesame, rice, pok choi & teriyaki sauce

**Redfish 195,-**  
Spicy coconut sauce, rice, seasonal vegetables & fresh herbs

**Pork Belly 210,-**  
Braised in Sapporo Beer, rice wine & soya. Served w/ leeks & rice

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 rolls, cheese & Bellota ham

**Croquette 55,-**   
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,-**   
- Mushrooms & provolone cheese   
- 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/ Christmas spices

**SIDE ORDERS +55,-**

- Grilled veggies
- Mashed potatoes w/ garlic
- Salad w/ kale & carrots
- Fries w/ béarnaise

**EXTRA SAUCES +15,-**

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

# PROJECT RAW

## COLD STARTERS

### SNACKS

**Grilled Duck on Flatbread 95,-**  
Browned butter emulsion & berries

**Truffle Rösti 45,-**    
Winter truffle cream & parmesan

**Roasted Soya almonds 35,-** 

### SMALLER DISHES

**Homemade Pâté en Croûte 145,-**  
Organic free-range pork, duck & pistachios in crispy puff pastry, fig jam, pickles & dijon mustard

**Wagyu Carpaccio 175,-**  
Finely sliced wagyu, served w/ a selection of mushrooms, hazelnuts & pickled pearl onions

**Lobster Roll 195,-**  
Lobster, Jerusalem Artichoke, crisp romaine lettuce, sour cream w/ lime, chives, dill & caramelised onions. Add extra lobster +95,-

### LARGER DISHES

**Tuna Tartare 215,-**  
Hand-cut tuna, avocado, seaweed salad, apples & soya-roasted onions

**Rossini Tartare 195,-**  
Classic hand-cut beef tartare, dijon mustard, egg yolk, cognac, chopped pickles & herbs. Served on crispy brioche & topped w/ grated duck liver. Add fries & herb mayo +50,-

### DESSERT

**Ris à la Mandé 75,-**  
Vanilla, white chocolate & homemade cherry sauce

*Nonna Regina*

## ITALIAN TRATTORIA

### SNACKS

**Antipasto Misto 165,-**  
Italian specialities, salumerie, cheeses, focaccia & olives

**Bruschetta 75,-**  
Eggplant, honey & lardo

**Olives 35,-** 

### SMALLER DISHES

**Fagottini 160,-**   
Stuffed pasta pockets, pumpkin, smoked butter & chestnut purée

**Pasta Pesto 150,-**   
Homemade pasta, walnuts, basil & parmesan

**Fish Soup 140,-**  
Lemon & salted granola

### LARGER DISHES

**Porchetta 230,-**  
Orzo & beef jus

**Rotolo 200,-**   
Pasta rolls w/ a filling of sautéed wild mushrooms & herb oil

**Pumpkin Risotto 200,-**   
Miso butter, balsamic & fried kale

### 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, aioli & grilled lemon

**Scallop 155,-**

Grilled celeriac, apples, hazelnuts & lobster bisque

**Cold-Smoked Salmon 110,-**

Ricotta, cognac-pickled beets, dill & pistachio crumble

LARGER DISHES

**Moules Frites 240,-**

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

**Butter-fried Cod 255,-**

Dinosaur kale, romesco, pearl onions & saturated butter sauce

SHARING

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

Pommés pureé, browned butter, dates, relish & lobster bisque

DESSERT

**Danish Apple Pie 85,-**

**Æbleskiver 45,-**

Powdered sugar & homemade jam

SALADS

PATAGONIA

**Steak Salad 155,-**

Grilled tenderloin, king mushrooms, grilled vegetables, kale, spinach & balsamic dressing w/ Parmesan cheese

PROJECT RAW

**Caesar Salad 165,-**

Juicy boneless chicken thighs, bread croutons, dressing & parmesan




MARINA

**Greek Salad 135,-** 

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,-**  

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

**Braised Pork 145,-** 

Red cabbage, rosemary, smoked mayo, celeriac & crispy pork rinds

**Shrimps on Toast 195,-** 

Hand-peeled shrimps, 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, vegetable stock & autumn berries

## CHEFS' CLASSICS

PATAGONIA

### Duck Confit 235,-

Ragout of Du Puy lentils, kale, pomegranate & cranberry jus

### Steak Sandwich 170,-

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

Dang Dang

### Wok w/ Beef 195,-

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



### Fish & Chips 220,-

Beer- & panko-breaded white fish, cream of caramelised onions, crispy red cabbage, walnuts & oranges. Served w/ fries & homemade mayo

MARINA

### Poké Bowl 185,-

Herbs, rice, salmon, tuna, white fish & poké sauce

### Banh Mi 115,-

Marinated pork, crispy cabbage, lemongrass, chilli & mustard mayo

SONORA

### Nachos 110,-

Homemade tortillas, 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 & topos +55,-

Choose filling:

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

### Rotolo 200,-

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

Nonna Regina

Nonna Regina

## BREAD SERVINGS

### Focaccia 40,-

### Focaccia & Olives 55,-

### Bruschetta Vitello 55,-

Thinly sliced beef, endive, tuna cream & capers



### Homemade Malt Bread 40,-

Whipped butter

PATAGONIA

### Fugazza 125,-

Argentinian speciality w/ mozzarella & onion, lettuce & balsamic vinegar

