

# 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,-**  
Served w/ chili mayo & sweet-sour sauce

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

### SMALLER DISHES

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

**Nigiri Special 8 pcs. 175,-**  
Soy-marinated rice topped w/ tuna, salmon & fish of the day.  
Served w/ freshly grated wasabi, soya & ponzu

### LARGER DISHES

**Tuna Steak 315,-**  
Creamy beurre blanc sauce flavoured w/ rice wine & ponzu.  
Served w/ coconut rice

**Roasted Dorade 295,-**  
W/ chilli, spring onion, lemongrass & soy.  
Served w/ 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

Served w/ seaweed salad, wasabi, ginger, soy & chilli mayo

### DESSERT

**Basque Cheesecake 90,-**  
W/ matcha & lemon

# SONORA

## MEXICAN GASTRONOMY

### SNACKS

**Pumpkin Tostada 55,-**   
Corn tostada w/ 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 w/ pork - marinated Al pastor-style.  
Topped w/ cheese, onion, coriander, pineapple & salsa


### LARGER DISHES

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

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

Served w/ pico de gallo, guacamole, salsa & chips

### DESSERT

**Churros 85,-**  
W/ chocolate

# Dang Dang

ASIAN FLAVOURS

SNACKS

## Yakitori Chicken Skewers 75,-

W/ teriyaki marinade & spring onions

## Takoyaki 45,-

Japanese ball-shaped dumplings w/ 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,-

Served w/ sesame, rice, pok choy & teriyaki sauce

## Redfish 195,-

Served in a spicy coconut sauce w/ 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 w/ cheese & Bellota ham

## Croquette 55,-

W/ 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,-

- W/ mushrooms & provolone cheese

- W/ 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,-

W/ browned butter emulsion & berries

### Truffle Rösti 45,-

W/ winter truffle cream & parmesan

### Roasted Soy almonds 35,-

SMALLER DISHES

### Homemade Pâté en Croûte 145,-

Organic free-range pork, duck & pistachios in crispy puff pastry.

Served w/ 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 w/ 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,-

W/ vanilla, white chocolate & homemade cherry sauce

*Nonna Regina*

SNACKS

### Antipasto Misto 165,-

Italian specialities, salumerie, cheeses, focaccia & olives

### Bruschetta 75,-

w/ eggplant, honey & lardo

### Olives 35,-

SMALLER DISHES

### Fagottini 160,-

Stuffed pasta pockets w/ pumpkin, smoked butter & chestnut purée

### Pasta Pesto 150,-

Homemade pasta w/ walnut, basil & parmesan

### Fish Soup 140,-

W/ lemon & salted granola

LARGER DISHES

### Porchetta 230,-

Served w/ orzo & beef jus

### Rotolo 200,-

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

### Pumpkin Risotto 200,-

W/ miso butter, balsamic & fried kale

DESSERT

### Tiramisu 75,-

Lady fingers, mascorpone, 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 w/ aioli & grilled lemon

##### Scallop 155,-

W/ grilled celeriac, apples, hazelnuts & lobster bisque

##### Cold-Smoked Salmon 110,-

Served w/ ricotta, cognac-pickled beets, dill & pistachio crumble

#### LARGER DISHES

##### Moules Frites 240,-

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

##### Butter-fried Cod 255,-

W/ dinosaur kale, romesco, pearl onions & saturated butter sauce

#### SHARING

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

Served w/ pommés purée, browned butter, dates, relish & lobster bisque

#### DESSERT

##### Danish Apple Pie 85,-

##### Æbleskiver 45,-

Served w/ powdered sugar & homemade jam

## SALADS

#### PATAGONIA

##### Steak Salad 155,-

W/ 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,-

W/ 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,-

W/ 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,-

W/ red cabbage, rosemary, smoked mayo, celeriac & crispy pork rinds

##### Shrimps on Toast 195,-

Hand-peeled shrimps w/ 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 w/ vegetable stock & autumn berries

## CHEFS' CLASSICS

PATAGONIA

### Duck Confit 235,-

W/ 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 w/ finely sliced beef, stir-fried vegetables & black pepper sauce



### Fish & Chips 220,-

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

MARINA

### Poké Bowl 185,-

W/ herbs, rice, salmon, tuna, white fish & poké sauce

### Banh Mi 115,-

W/ marinated pork, crispy cabbage, lemongrass, chilli & mustard mayo

SONORA


### Nachos 110,-

Homemade tortillas w/ 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) 

Nonna Regina

### Rotolo 200,-

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

## BREAD SERVINGS

Nonna Regina

### Focaccia 40,-

### Focaccia & Olives 55,-

### Bruschetta Vitello 55,-

Thinly sliced beef, endive, tuna cream & capers



### Homemade Malt Bread 40,-

W/ whipped butter

PATAGONIA

### Fugazza 125,-

Argentinian speciality w/ mozzarella & onion.  
Topped w/ lettuce & balsamic vinegar

