

Seaside

SEASIDE CHRISTMAS

13. NOVEMBER - 19. DECEMBER

Our chefs have curated a Christmas menu featuring dishes inspired by kitchens from around the world. The food is served family-style for sharing at the table.

Our DJ will keep the energy high throughout the evening, and after dinner, the dance floor will open.

	6 DISHES DKK 650	
SNACKS	SALMON ROLL W/ CRISPY EBI Lime cream, avocado, ponzu & sweet chilli	
	GYOZA W/ DUCK Cabbage, onion, carrot, soybeans & sesame	
STARTERS	CURED COD Smoked cream, hazelnuts, brussels sprouts & pickled mustard seeds	
	BEEF TARTARE Christmas salad, horseradish mayo, malt crumble, lingonberries & smoked marrow	
	RAVIOLI W/ SHRIMP Shrimp bisque & focaccia	MARINA
MAIN	CONFIT DUCK Potatoes tossed in duck fat, red cabbage & cranberry jus	

	EXTRA - ADD DESSERT	
	ÆBLESKIVER + DKK 60 Powdered sugar & blackcurrant jam	
	CREME BRÛLÉE + DKK 75 Dulce de leche & Christmas spices	
	RIS A LA MANDE + DKK 75 Vanilla, white chocolate & cherry sauce	
	CHURROS + DKK 90 Chocolate sauce	

APERITIF
APEROL SPRITZ + DKK 100
COCKTAIL PITCHERS + DKK 450 Mojito/Red Passion
10 BEERS + DKK 500 1664 Blanc & Heineken
HOMEMADE GLØGG + DKK 95
SNAPS O.P ANDERSEN + DKK 845

DINNER INCL. DRINKS
3 GLASSES OF WINE DKK 950 Cava, white wine & red wine paired to the menu
GOOD WINE AD LIBITUM DKK 1100 2,5 hours with white wine & red wine
OPEN BAR AD LIBITUM DKK 1175 2,5 hours with four different kinds of beer, white wine, red wine, rosé, organic soda & alcohol free alternatives

COFFEE & AVEC
COFFEE OR TEA + DKK 40
AVEC + DKK 75
LUXURY AVEC + DKK 125
ESPRESSO MARTINI + DKK 100

BEVERAGE PACKAGES

AFTER-DINNER DRINKS

1	BEER, HOUSE WINE & SODA 4 HOURS DKK 350 + DKK 100 PER ADDITIONAL HOUR
	BEER Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA
	WINE crisp whites and bold reds, carefully selected to complement the menu

2	BEER, HOUSE WINE, SODA & MIXED DRINKS 4 HOURS DKK 475 + DKK 125 PER ADDITIONAL HOUR
	BEER Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA
	WINE crisp whites and bold reds, carefully selected to complement the menu
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers

3	BEER, HOUSE WINE, SODA, MIXED DRINKS & COCKTAILS 4 HOURS DKK 600 + DKK 150 PER ADDITIONAL HOUR
	BEER Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA
	WINE crisp whites and bold reds, carefully selected to complement the menu
	MIXED DRINKS Gin, vodka, tequila, whisky & bourbon w/ various mixers
	COCKTAILS Mojito, Dark'n Stormy, Red Passion & Espresso Martini