

Seaside

MENU FOR GROUPS

26 FEBRUARY - 30 APRIL

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	SPICY TUNA TEMAKI Cone shaped sushi w/ tuna, cucumber, avocado & coriander	MARINA
	SASHIMI OF SEABASS Pickled ginger, yuzu, radish & trout roe	
STARTERS	GNOCCHI W/ GAMBAS Leek & sage foam	
	BEEF TARTARE Wild spinach, lovage, pickled onions & rye bread crumble	
	FOCACCIA	<i>Nonna Regina</i>
MAIN	GRILLED CHICKEN BREAST Oven-roasted crushed potatoes, lemon & Ají Panka sauce	PATAGONIA GRILL
	RADICCHIO SALAD Arugula, feta & balsamic dressing w/ orange	<i>Nonna Regina</i>

	EXTRA - ADD DESSERT	
	CRÉME BRÛLÉE + DKK 75 Dulce de leche	PATAGONIA GRILL
	LEMON POSSET + DKK 75 Creamy lemon dessert	
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chocolate	<i>Nonna Regina</i>

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

MENU INCL. DRINKS

MENU INCL. 3 GLASSES OF WINE DKK 900
Cava, white wine & red wine paired to the menu

MENU INCL. GOOD WINE DKK 1050
2,5 hours ad libitum with white & red wine

MENU INCL. FREE SOFT BAR DKK 1125
2,5 hours ad libitum 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

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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