

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	
	LUMPFISH ROE Brussel sprouts, ramson & sour cream	
	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