

Seaside

# MENU FOR GROUPS

1 MAY – 31 JULY

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.

<b>7 DISHES DKK 650</b>		
<b>SNACKS</b>	<b>WONTONS W/ TIGER PRAWN</b> Lemon grass, red onion, ginger & sweet chilli sauce	
	<b>FAROESE SALMON</b> Pickled ginger, yuzu, radish & trout roe	
<b>STARTERS</b>	<b>MEDITERRANEAN SALAD</b> New Danish potatoes, grilled octopus, lovage, olives, capers, celery & sun-dried tomatoes	MARINA
	<b>HAMACHI CARPACCIO</b> Grilled radishes, fennel & sorrel vinaigrette	
	<b>FOCACCIA</b>	Nonna Regina
<b>MAIN</b>	<b>FLANK STEAK</b> Grillet sommergrønt, chimichurri & urtedressing	PATAGONIA G R I L L
	<b>RADICCHIO SALAD</b> Cherry tomatoes, capers, olives, croutons, summer dressing & Italian herbs	Nonna Regina
<b>EXTRA - ADD DESSERT</b>		
	<b>PAVLOVA + DKK 75</b> Summer berries & lemon curd	SONORA
	<b>CREME BRÛLÉE + DKK 75</b> Dulce de leche	PATAGONIA G R I L L
	<b>DANISH STRAWBERRIES + DKK 75</b> Vanilla cream	
	<b>TIRAMISU + DKK 75</b> Lady fingers, mascarpone, espresso & chocolate	Nonna Regina
<b>APERITIF</b>		
	<b>APEROL SPRITZ + DKK 100</b>	
	<b>COCKTAIL PITCHERS + DKK 450</b> Mojito/Red Passion	
	<b>10 BEERS + DKK 500</b> 1664 Blanc & Heineken	
	<b>ROSÉ ROSÉ ROSÉ + DKK 1750</b> 2 Magnum Saint Max & chips	
<b>MENU INCL. DRINKS</b>		
	<b>MENU INCL. 3 GLASSES OF WINE DKK 950</b> Cava, white wine & red wine paired to the menu	
	<b>MENU INCL. GOOD WINE DKK 1100</b> 2,5 hours ad libitum with white & red wine	
	<b>MENU INCL. FREE SOFT BAR DKK 1175</b> 2,5 hours ad libitum with four different kinds of beer, white wine, red wine, rosé, organic soda & alcohol free alternatives	
<b>COFFEE &amp; AVEC</b>		
	<b>COFFEE OR TEA + DKK 40</b>	
	<b>AVEC + DKK 75</b>	
	<b>LUXURY AVEC + DKK 125</b>	
	<b>ESPRESSO MARTINI + DKK 100</b>	

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# BEVERAGE PACKAGES

## AFTER-DINNER DRINKS

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

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

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