

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.

	7 DISHES DKK 650	
SNACKS	WONTONS W/ TIGER PRAWN Lemon grass, red onion, ginger & sweet chilli sauce 	
	FAROESE SALMON Pickled ginger, yuzu, radish & trout roe 	
STARTERS	SQUID SALAD New Danish potatoes, lovage, olives, capers, celery & sundried tomatoes MARINA	
	HAMACHI CARPACCIO Grilled radishes, fennel & sorrel vinaigrette 	
	FOCACCIA Nonna Regina	
MAIN	FLANK STEAK Grillet sommergrønt, chimichurri & urtedressing PATAGONIA GRILL	
	RADICCHIO SALAD Cherry tomatoes, capers, olives, croutons, summer dressing & Italian herbs Nonna Regina	
EXTRA - ADD DESSERT		
	PAVLOVA + DKK 75 Summer berries & lemon curd SONORA	
	CREME BRÛLÉE + DKK 75 Dulce de leche PATAGONIA GRILL	
	DANISH STRAWBERRIES + DKK 75 Vanilla cream 	
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chocolate Nonna Regina	
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 950 Cava, white wine & red wine paired to the menu		
MENU INCL. GOOD WINE DKK 1100 2,5 hours ad libitum with white & red wine		
MENU INCL. FREE SOFT BAR DKK 1175 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