

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.

	<b>7 DISHES DKK 600</b>	
SNACKS	<b>SPICY TUNA TEMAKI</b> Cone shaped sushi w/ tuna, cucumber, avocado & coriander	MARINA
	<b>SASHIMI OF SEABASS</b> Pickled ginger, yuzu, radish & trout roe	
STARTERS	<b>GNOCCHI W/ GAMBAS</b> Leek & sage foam	
	<b>BEEF TARTARE</b> Wild spinach, lovage, pickled onions & rye bread crumble	
	<b>FOCACCIA</b>	<i>Nonna Regina</i>
MAIN	<b>GRILLED CHICKEN BREAST</b> Oven-roasted crushed potatoes, lemon & Ají Panka sauce	PATAGONIA GRILL
	<b>RADICCHIO SALAD</b> Arugula, feta & balsamic dressing w/ orange	<i>Nonna Regina</i>
	<b>EXTRA - ADD DESSERT</b>	
	<b>CRÉME BRÛLÉE + DKK 75</b> Dulce de leche	PATAGONIA GRILL
	<b>LEMON POSSET + DKK 75</b> Creamy lemon dessert	
	<b>TIRAMISU + DKK 75</b> Lady fingers, mascarpone, espresso & chocolate	<i>Nonna Regina</i>
	<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 900</b> Cava, white wine & red wine paired to the menu	
	<b>MENU INCL. GOOD WINE DKK 1050</b> 2,5 hours ad libitum with white & red wine	
	<b>MENU INCL. OPEN SOFT BAR DKK 1125</b> 1 glass of welcome bubbles & 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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## MENU FOR GROUPS

26 FEBRUARY - 30 APRIL

VEGETARIAN

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7 DISHES DKK 600	
SNACKS	<b>TOFU TEMAKI</b> Cone-shaped sushi w/ tofu, cucumber, avocado & coriander MARINA
	<b>ASIAN CUCUMBER SALAD</b> Soya, Rice Vinegar & Sesame 
STARTERS	<b>GNOCCHI</b> Leek & sage foam 
	<b>VARIATION OF CARROT</b> Dehydrated & Grilled Carrot, Wild Spinach, Lovage & Pickled Onions 
	<b>FOCACCIA</b> 
MAIN	<b>CABBAGE STEAK</b> Miso Glaze, Pine Nuts, Oven-Baked Crushed Potatoes, Lemon & Ají Panca Sauce PATAGONIA GRILL
	<b>RADICCHIO SALAD</b> Arugula, feta & balsamic dressing w/ orange 

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

### 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. OPEN SOFT BAR DKK 1125**

1 glass of welcome bubbles & 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

<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