

Seaside

Seaside Toldboden is a gastrohouse
with 7 independent kitchens.

The menu covers several continents and celebrates
some of the most flavoursome cuisines.

You will find delicate flavours and the best
ingredients of the season. Always with a creative
and personal touch from the chef.



VEGETARIAN



VEGAN

FOOD ALLERGIES & INTOLERANCES

For information on allergens in our foods
and drinks, please ask the staff.

A surcharge applies to all foreign cards and Danish company cards

SET MENUS 395,-

Enjoy a four-course menu from one of our seven kitchens.

Please note that if you order different menus, dishes may arrive at different times.

MARINA

Spicy Tuna Temaki

Rice, tuna, cucumber, avocado & coriander

AVAILABLE AS PESCETARIAN

Sushi Alaska Deluxe 8 pcs.

Rice, salmon, avocado, cucumber, cream cheese, flame-grilled salmon, trout roe & seaweed salad

Nigiri Special 8 pcs.

Rice, tuna, salmon & fish of the day

Basque Cheesecake

Matcha & lemon

SONORA

Pumpkin Tostada

Corn tostada, grilled pumpkin purée, fresh cheese, pickled onions, coriander,

Baja Taco

Breaded cod, red cabbage, salsa & pico de gallo

Birria Cassoulet

Shredded Birria beef, Mexican Oaxaca cheese, consommé & tortillas

Churros w/ chocolate

Dang Dang

Korean Fried Chicken

Sweet and sour glaze & miso aioli

AVAILABLE AS PESCETARIAN

Har Gow Dumplings 5 pcs.

Steamed dumplings w/ tofu, soya beans, glass noodles, cabbage & leek

Flame-grilled Teriyaki Salmon

Rice, pok choy, sesame & teriyaki sauce

Chocolate mousse

Hazelnut crumble & orange

PATAGONIA

Empanadas 2 pcs.

Mushrooms & provolone cheese

Carpaccio of Beef Tenderloin

Lightly grilled w/ browned butter, capers, lemon & herbs

Braised short ribs

Garlic mashed potatoes & red wine sauce

Crème Brûlée

Dulce de Leche

PROJECT RAW

Truffle Rösti

Winter truffle cream & parmesan

Salmon Tartare

Jerusalem Artichokes, sour cream & winter herbs

Beef Tartare

Pickled cranberries, crispy capers, smoked marrow, fries & herb mayo

Sweet Belgian waffle

Vanilla cream & berries

Nonna Regina

Bruschetta

Eggplant & honey

VEGETARIAN

Burrata

Pumpkin, pesto, salad & confit Italian vegetables

Cacio e Pepe Risotto

Pecorino, pepper, crispy panko & olive oil

Tiramisu

OCEAN BAR

Crab Cake

Potato, browned butter, fennel marmalade, herb emulsion & tuna flakes

PESCETARIAN

Scallop

Lobster bisque, grilled celeriac, apples & hazelnuts

Grilled Monkfish

Mashed potatoes, browned butter, dates, relish & lobster bisque

Danish Apple Pie

MARINA


FISH & SUSHI

SNACKS

Crispy Ebi 65,-
Deep-fried shrimps, chilli mayo & sweet-sour sauce

Spicy Tuna Temaki 85,-
Cone-shaped roll w/ soya-marinated rice, tuna, cucumber, avocado & coriander

SMALLER DISHES

Sushi Alaska Deluxe 8 pcs. 150,- 
Soya-marinated rice, salmon, avocado, cucumber, cream cheese, flame-grilled salmon, trout roe & seaweed salad

Nigiri Special 8 pcs. 175,-
Soya-marinated rice, tuna, salmon, fish of the day, wasabi, ginger & soya

LARGER DISHES

Tuna Steak 315,-
Coconut rice & creamy beurre blanc sauce w/ rice wine & ponzu

Roasted Dorade 295,-
Chilli, spring onion, lemongrass, soya, rice & stir-fried vegetables

SHARING

**Marina's Deluxe combo 525,-
(suitable for 2 people)**
8 pcs. Ebi Orange Sushi & 8 pcs. Alaska Deluxe Sushi
6 pcs. Crispy Ebi & 6 pcs. Fresh Spring Roll w/ salmon

Seaweed salad, wasabi, ginger, soya & chilli mayo

DESSERT

Basque Cheesecake 90,-
Matcha & lemon

SONORA

MEXICAN GASTRONOMY

SNACKS

Pumpkin Tostada 55,- 
Corn tostada, grilled pumpkin purée, fresh cheese, pickled onions, coriander, cinnamon & lime

SMALLER DISHES

Chicken Tinga Tacos 135,-
Chicken, avocado, feta, mango & habanero chilli salsa


Quesadilla Al Pastor 4 pcs. 115,- 
Wheat tortillas, Al Pastor-style marinated pork, cheese, onion, coriander, pineapple & salsa


LARGER DISHES

Birria Cassoulet 220,-
Shredded Birria beef, Mexican Oaxaca cheese, consommé & tortillas

Chilli con Carne 185,-
Tex-Mex stew, minced beef, dried chillies, onion, garlic, tomato & spices

SHARING

Taco Feast 475,- 
(suitable for 2 people)

- 2 pcs. w/ slow-roasted, beef, salsa, coriander & onion
- 2 pcs. w/ cod, red cabbage, salsa & pico de gallo
- 2 pcs. w/ shredded chicken in tomato & chipotle sauce
- 2 pcs. w/ mushrooms & poblano sauce 

Pico de gallo, guacamole, salsa & chips

DESSERT


Churros w/ chocolate 85,-

Dang Dang

ASIAN FLAVOURS

SNACKS

Yakitori Chicken Skewers 75,- 
Teriyaki marinade & spring onions

Takoyaki 45,- 
Japanese ball-shaped dumplings w/ squid, spring onion, bonito tuna flakes & okonomiyaki sauce
Takoyaki to share? 12 pcs. 445,-

SMALLER DISHES

Har Gow Dumplings 5 pcs. 135,- 
Steamed dumplings w/ tofu, soya beans, glass noodles, cabbage & leek

Fried Dumplings 5 pcs. 140,-
Chinese dumplings w/ shrimps & chicken, rice wine vinegar & chilli oil

LARGER DISHES

Flame-grilled Teriyaki Salmon 215,-
Rice, pok choy, sesame & teriyaki sauce

Redfish 195,-
Spicy coconut sauce, rice, seasonal vegetables & fresh herbs

Pork Belly 210,-
Braised in Sapporo Beer, rice wine & soya w/ leeks & rice

SHARING

**Yakitori Grill Platter 545,-
(suitable for 2 people)**
Grilled meats w/ Japanese marinades

2 beef skewers, 2 chicken skewers & 2 meatball skewers,
1 rack of spareribs, cabbage & miso

NB: cooking time is 30-35 minutes

PATAGONIA

GRILLED MEAT

SNACKS

Argentinian Truffle Chipa 75,- 
Homemade bread rolls, cheese & Bellota ham

Croquette 55,- 
Juicy shredded meat & pickled peppers

SMALLER DISHES

Carpaccio of Beef Tenderloin 145,-
Lightly grilled w/ browned butter, capers, lemon & herbs

Empanadas 2 pcs. 115,- 
• Mushrooms & provolone cheese 
• Shredded beef & confit tomatoes

LARGER DISHES

Short Ribs 255,-
Braised in red wine w/ an optional side & sauce

Black Angus Ribeye
Grilled on a Churrasco charcoal grill for a rich barbecue flavour
w/ an optional side & sauce

250 gr. 335,- 400 gr. 475,- 600 gr. 625,-

SHARING

Bone-In Ribeye approx. 800 g. 845,-
Australian grass-fed Tomahawk cut
w/ an optional side & sauce

DESSERT

Crème Brûlée w/ Dulce de Leche 85,-

SIDE DISHES +55,-
• Grilled vegetables
• Garlic mashed potatoes
• Kale & carrots
• Fries & béarnaise

EXTRA SAUCES +15,-
• Smoked mushroom sauce
• Chimichurri
• Béarnaise
• Red wine sauce

PROJECT RAW

COLD STARTERS

SNACKS

Grilled Duck on Flatbread 95,-
Browned butter emulsion & berries

Truffle Rösti 45,-  
Winter truffle cream & parmesan

Roasted Soya Almonds 35,- 

SMALLER DISHES

Salmon Tartare 145,-
Jerusalem Artichokes, sour cream & winter herbs

Lobster Roll 195,-
Jerusalem Artichoke, marinated cabbage, caramelised onions
& sour cream w/ lime, chives & dill.
Add extra lobster +95,-

LARGER DISHES

Tuna Tartare 215,-
Hand-cut tuna, avocado, seaweed salad, apples & soya-roasted onions

Beef Tartare 210,-
Pickled cranberries, crispy capers, smoked marrow, fries & herb mayo

Nonna Regina

ITALIAN TRATTORIA


SNACKS

Antipasto Misto 165,-
Italian specialities, salumerie, cheeses, focaccia & olives

Bruschetta 75,-
Eggplant, honey & lardo

Olives 35,- 

SMALLER DISHES

Fagottini 160,- 
Stuffed pasta pockets, pumpkin, smoked butter & chestnut purée

Pasta Pesto 150,- 
Homemade pasta, walnuts, basil & parmesan

Burrata 145,- 
Pumpkin, pesto, salad & confit Italian vegetables

LARGER DISHES

Lasagna di la Nonna 195,-
Ragù, béchamel, pesto, parmesan & seasonal salad

Cacio e Pepe Risotto 170,- 
Pecorino, pepper, crispy panko & olive oil

DESSERT

Tiramisu 75,-
Lady fingers, mascarpone, espresso & chocolate



OCEAN BAR

SEAFOOD BISTRO

SNACKS

Crab Cake 1 pc. 65,-

Potato, browned butter, fennel marmalade, herb emulsion & tuna flakes

Oyster 1 pc. 45,-

Fermented jalapeños, limoncello granita & olive oil or natural w/ lemon

SMALLER DISHES

Calamari 155,-

Deep-fried squid, aioli & grilled lemon

Scallop 155,-

Lobster bisque, grilled celeriac, apples & hazelnuts

Grilled BBQ Cod 145,-

Cod collar, carrots, celeriac & ranch dressing

LARGER DISHES

Moules Frites 240,-

Mussels, creamy pepper sauce, fennel, parsley root, chives, Danish chilli oil & fries

Grilled Monkfish Tail 220,-

Pommes purée, browned butter, dates, relish & lobster bisque

DESSERT

Danish Apple Pie 85,-

PATAGONIA

Steak Salad 155,-

Grilled tenderloin & vegetables, king mushrooms, kale, spinach, parmesan & balsamic dressing

PROJECT RAW

Caesar Salad 165,-

Breaded chicken, parmesan & mezcal dressing




MARINA

Greek Salad 135,-

Tomatoes, cucumber, peppers, red onion, capers, olives & feta

Vietnamese Seafood Salad 195,-

Tiger prawns, salmon, rice noodles, cabbage, daikon, lime, coriander, Thai basil & peanuts. Vegetarian option w/ tofu available 

SMØRREBRØD

PROJECT RAW

Avocado 145,-

Kohlrabi, lemon vinaigrette, almonds, herb salad & mayo
Add cold-smoked salmon +65,-

Fish Fillet 165,-

Panko-breaded Danish plaice, remoulade & herb salad

Braised Pork 145,-

Red cabbage, rosemary, smoked mayo, celeriac & crispy pork rinds

Shrimps on Toast 195,-

Hand-peeled shrimps, radishes, pickled gooseberries, wild garlic capers, aioli & herbs



Mushroom Toast à la Crème 140,-

Sautéed & pickled mushrooms, reduced cream sauce, vegetable stock & autumn berries

CHEFS' CLASSICS

PATAGONIA

Steak Sandwich 170,-

Grilled Black Angus ribeye, lettuce, tomato, chimichurri & chipotle mayo
Add fries & béarnaise +55,-

Dang Dang

Wok w/ Beef 195,-

Noodles, stir-fried vegetables & black pepper sauce



Fish & Chips 220,-

Beer- and panko-breaded white fish, cream of caramelised onions, red cabbage, walnuts, oranges, fries & mayo

MARINA

Poké Bowl 185,-

Rice, salmon, tuna, white fish, herbs & poké sauce

Banh Mi 115,-

Pork, cabbage, lemongrass, chilli & mustard mayo

SONORA

Nachos 110,-

Tortilla chips, salsa, pico de gallo, jalapeños & feta
Add guacamole, beef, pork or chicken +35,-

Burrito 175,-

Red cabbage, beans, cheese, salsa, pico de gallo, jalapeños & poblano chilli sauce
Add guacamole & topos +55,-

Choose between:

- Barbacoa beef
- Pork Al Pastor-style
- Chicken in tomato & chipotle sauce
- Portobello mushrooms (vegan option)  

Nonna Regina

Lasagna di la Nonna 195,-

Ragù, béchamel, pesto, parmesan & seasonal salad

Pasta Pesto 150,-

Homemade pasta, walnuts, basil & parmesan

BREAD SERVINGS

Nonna Regina

Focaccia 40,-

Focaccia & Olives 65,-

Bruschetta Vitello 55,-

Thinly sliced beef, endive, tuna cream & capers



Malt Bread 40,-

Whipped butter

PATAGONIA

Fugazza 125,-

Argentinian speciality w/ mozzarella, onion, lettuce & balsamic vinegar

