

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

Dim Sum Dumplings

Shrimp & coriander

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

Cheesecake

Lemon & Vanilla

PESCETARIAN

SONORA

Salmon Ceviche

Marinated salmon, avocado & passion fruit

Baja Taco

Breaded cod, red cabbage, salsa & pico de gallo

Fried Chicken Burger

Chicken, crispy lettuce, tomato & mayo

Churros w/ chocolate

Dang Dang

Korean Fried Chicken

Sweet and sour glaze & miso aioli

Gyoza

Fried dumplings w/ chicken, ponzu & teriyaki

Flame-grilled Teriyaki Salmon

Rice, pok choy, sesame & teriyaki sauce

Mango Sticky Rice

Tangy mango, coconut milk & coconut crumble

AVAILABLE AS PESCETARIAN

PATAGONIA

Empanadas

Mozzarella & onion

Carpaccio of Beef Tenderloin

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

Short Ribs

Slow-braised short ribs, mashed potatoes & red wine sauce

Crème Brûlée

Dulce de Leche

PROJECT RAW

Truffle Rösti

Truffle cream & parmesan

Tuna Tartare

Avocado, seaweed salad, apples & soya-roasted onions

Beef Tartare

Beef tenderloin, dijon, cognac, egg yolk, pickles, herbs, fries & herb mayo

Belgian Waffle

Vanilla cream, wild berries & lemon balm

Nonna Regina

Bruschetta

Tomatoes, pesto & balsamic

Burrata

Radicchio, tomatoes, pickled eggplant & balsamic

Pasta Pesto Stracciatella

Walnuts, basil, parmesan & stracciatella

Tiramisu

Lady fingers, mascarpone, espresso & chocolate

VEGETARIAN

OCEAN BAR

Crab Cake

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

Scallop

Sage sauce, potato ribbons, sautéed leek, apples & hazelnuts

Grilled Monkfish Tail

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

Danish Apple Pie

PESCETARIAN

MARINA

FISH & SUSHI

SNACKS

Dim Sum Dumplings 3 pcs. 95,-

Shrimp & coriander

Crispy Ebi 65,-

Fried shrimps, chilli mayo & sweet-sour sauce

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

Har Gow Dumplings 5 pcs. 135,-

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

LARGER DISHES

Gu La Rou 195,-

Marinated pork, pineapple & rice

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

Cheesecake 95,-

Lemon & Vanilla

SONORA

MEXICAN GASTRONOMY

SNACKS

Tuna Tostada 95,-

Tuna, avocado, cucumber, soya & sesame

Fjord Shrimps 125,-

Fried w/ hot spices & guacamole

SMALLER DISHES

Tacos 2 pcs. 135,-

Choose between:

- Slow-roasted, beef, salsa, coriander & onion
- Cod, red cabbage, salsa & pico de gallo
- Shredded chicken in tomato & chipotle sauce
- Mushrooms & poblano sauce

Salmon Ceviche 155,-

Marinated salmon, avocado & passion fruit

Quesadillas 120,-

Tortillas & melted cheese

Choose between chicken, beef, shrimps or portobello mushrooms

LARGER DISHES

Fried Chicken Burger 165,-

Fried chicken, crispy lettuce, tomato & mayo

Add cheese or bacon +10,-

Add guacamole & tortilla chips +55,-

Burrito Bowl 185,-

Rice, avocado, beans, cheese, jalapeños & salsa

Choose between chicken, beef or portobello mushrooms

SHARING

Taco Feast 475,- (suitable for 2 people)

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

Pico de gallo, guacamole, salsa & chips

DESSERT

Churros w/ chocolate 85,-

Dang Dang

ASIAN FLAVOURS

SNACKS

Korean Fried Chicken 95,-

Sweet and sour glaze & miso aioli

Takoyaki 45,-

Japanese ball-shaped dumplings w/ squid, spring onion, bonito tuna flakes & okonomiyaki sauce

Takoyaki to share? 12 pcs. 445,-

SMALLER DISHES

Gyoza 135,-

Fried dumplings w/ chicken, ponzu & teriyaki

Char Siu Bao 105,-

Fluffy wheat buns, BBQ-marinated pork & kimchi

LARGER DISHES

Flame-grilled Teriyaki Salmon 215,-

Rice, pok choi, sesame & teriyaki sauce

Crispy Duck Breast 225,-

Stir-fried vegetables, spring onions, sweet soya & 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

DESSERT

Mango Sticky Rice 95,-

Tangy mango, coconut milk & coconut crumble

PATAGONIA

GRILLED MEAT

SNACKS

Argentinian Truffle Chipa 75,-

Homemade bread rolls, cheese & Bellota ham

Croquettes 95,-

Portobello mushrooms & béchamel sauce

SMALLER DISHES

Empanadas 2 pcs. 115,-

- Mozzarella & onion
- Beef, bell pepper & caramelised onions

Carpaccio of Beef Tenderloin 145,-

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

LARGER DISHES

Short Ribs 255,-

Slow-braised short ribs, mashed potatoes & red wine sauce

Black Angus Ribeye

Grilled on Churrasco Charcoal Grill
Chimichurri & optional side

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

SHARING

Bone-In Ribeye approx. 800 g. 845,-

Australian grass-fed Tomahawk cut
Béarnaise & optional side

DESSERT

Crème Brûlée 85,-

Dulce de Leche

SIDE DISHES +55,-

- Grilled vegetables w/ chimichurri
- Garlic mashed potatoes
- Rocket & parmesan
- Fries & béarnaise

EXTRA SAUCES +15,-

- Chimichurri
- Béarnaise
- Red wine sauce

PROJECT RAW

COLD STARTERS

SNACKS

Truffle Rösti 45,- 🌿
Truffle cream & parmesan

Oysters 3 pcs. 135,-
Fermented jalapeños, limoncello granita & olive oil or natural w/ lemon

Oysters to share? 12 pcs. 440,-

Soya Roasted Almonds 35,- 🌿

SMALLER DISHES

Gambas 110,-
Shrimp fried in coconut beer batter & aioli

Lobster Roll 195,-
Lobster, crème fraîche, lime, chives, dill, cabbage & caramelised onions
Add extra lobster +95,-

LARGER DISHES

Tuna Tartare 215,-
Avocado, seaweed salad, apples & soya-roasted onions

Beef Tartare 210,-
Beef tenderloin, dijon, cognac, egg yolk, pickles, herbs, fries & herb mayo
Add egg yolk +10,-

SHARING

Seafood Platter 895,-
(suitable for 2 people)
Scallops w/ herb oil, snow crab, mussels in escabeche, shrimps, watermelon salad, grilled bread, fries & herb mayo

DESSERT

Belgian Waffle 85,-
Vanilla cream, wild berries & lemon balm

Nonna Regina

ITALIAN TRATTORIA

SNACKS

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

Bruschetta 55,-
Tomatoes, pesto & balsamic

Olives 35,- 🌿

SMALLER DISHES

Ravioli Quattro Formaggi 170,- 🌿
Ravioli w/ Italian cheeses, lemon butter & sage

Cozze alla Napoletana 165,-
Mussels, spicy bisque w/ tomato & white wine & focaccia

Burrata 150,- 🌿
Radicchio, tomatoes, pickled eggplant & balsamic

LARGER DISHES

Pappardelle al Ragù 190,-
Nonna Regina's classic ragù

Pasta Pesto Stracciatella 170,- 🌿
Walnuts, basil, parmesan & stracciatella

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

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

Truffle Fries 95,-

Freshly grated truffle & truffle mayo

SMALLER DISHES

Calamari 155,-

Deep-fried squid, aioli & grilled lemon

Scallop 155,-

Sage sauce, potato ribbons, sautéed leek, apples & hazelnuts

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

Goat Cheese & Quinoa 155,-

Fried goat cheese, quinoa, spinach, grilled bell pepper, zucchini, onions, parmesan & balsamic dressing

PROJECT RAW

Caesar Salad 165,-

Breaded chicken, parmesan & mezcalt dressing

Watermelon Salad 135,-

Feta, mint, cucumber, lettuce & spring onions



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,-

Rye bread, kohlrabi, lemon vinaigrette, almonds, herb salad & mayo
Add cold-smoked salmon +65,-

Fish Fillet 165,-

Rye bread, panko-breaded Danish plaice, remoulade & herb salad

Chicken Salad 145,-

Rye bread, lovage, celery, apple & crispy chicken skin



Shrimp 195,-

Toast, hand-peeled shrimp, soft-boiled egg, radishes, pickled gooseberries, wild ramsons & aioli

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 & panko-battered white fish, pea purée, tartar sauce, fennel, cabbage, miso, sesame & fries

Fish & Salad 220,-

Beer & panko-battered white fish, pea purée & greek salad

MARINA

Poké Bowl 185,-

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

SONORA

Nachos 110,-

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

Burrito 175,-

- Crunchy rice, beans, cheese, jalapeños & salsa
- Choose between beef, chicken, shrimp & portobello mushrooms
- Add guacamole & tortilla chips +55,-

Nonna Regina

Lasagna di la Nonna 195,-

Ragù, béchamel, pesto, parmesan & seasonal salad

Focaccia Sandwich 145,-

Mortadella, mozzarella & pesto
Add stracciatella +35,-
Vegetarian option available

Nonna Regina

BREAD SERVINGS

Focaccia 40,-

Focaccia & Olives 65,-

Bruschetta 55,-

Tomatoes, pesto & balsamic

Malt Bread 40,-

Whipped butter



PATAGONIA

Fugazza 125,-

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

KIDS MENU

Nonna Regina

Pasta 95,-

Butter & parmesan

Pasta Bolognese 125,-

MARINA

Hosomaki & sticks 110,-

8 pcs. mini sushi w/ cucumber
2 pcs. chicken skewers

SONORA

Quesadillas 110,-

Tortillas, melted cheese & chicken

PATAGONIA

Kids Steak 155,-

Fries, ketchup & béarnaise