

Seaside

# MENU FOR GROUPS

1 AUGUST - 2 OCTOBER

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>	
SNACKS	<b>ASIAN CUCUMBER SALAD</b> Soy sauce, rice vinegar & sesame	
	<b>ONIGIRI</b> Rice, salmon, shiitake mushrooms, shiso & furikake	MARINA
	<b>FRESH SPRING ROLLS</b> Crispy ebi, cucumber, lemongrass, coriander & miso aioli	
STARTERS	<b>GRILLED CABBAGE &amp; SMOKED FLATFISH</b> Pistachio & lime	
	<b>BEEF TARTARE</b> Salted lemon cream, hazelnuts & parmesan	
	<b>FOCACCIA</b>	Nonna Regina
MAIN	<b>PARRILLADA MIX GRILL</b> South American family-style grill tradition Meat, oven-baked potatoes, grilled corn & chimichurri	PATAGONIA GRILL
	<b>RADICCHIO SALAD</b> Arugula, feta & balsamic dressing w/ orange	Nonna Regina
	<b>EXTRA - ADD DESSERT</b>	
	<b>PAVLOVA + DKK 75</b> Late summer berries & lemon curd	SONORA
	<b>CREME BRÛLÉE + DKK 75</b> Dulce de leche	PATAGONIA GRILL
	<b>TIRAMISU + DKK 75</b> Lady fingers, mascarpone, espresso & chokolade	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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## MENU FOR GROUPS

1 AUGUST - 2 OCTOBER

VEGETARIAN

A sample of the very best flavours at Seaside. The menu changes to reflect the best ingredients that are available throughout the changing seasons.

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<p><b>SNACKS</b></p>	<p><b>7 DISHES DKK 650</b></p> <p><b>ASIAN CUCUMBER SALAD</b> Soy sauce, rice vinegar &amp; sesame</p> <p><b>ONIGIRI</b> Rice, shiitake mushrooms, shiso &amp; furikake</p> <p><b>FRESH SPRING ROLLS</b> Tofu, cucumber, lemongrass, coriander &amp; miso aioli</p> <p> MARINA</p>	<p><b>APERITIF</b></p> <p><b>APEROL SPRITZ + DKK 100</b></p> <p><b>COCKTAIL PITCHERS + DKK 450</b> Mojito/Red Passion</p> <p><b>10 BEERS + DKK 500</b> 1664 Blanc &amp; Heineken</p> <p><b>ROSÉ ROSÉ ROSÉ + DKK 1750</b> 2 Magnum Saint Max &amp; chips</p>
<p><b>STARTERS</b></p>	<p><b>GRILLED CABBAGE &amp; CRISPY POTATOES</b> Pistachio &amp; lime</p> <p><b>ZUCCHINI TARTARE</b> Salted lemon cream, hazelnuts &amp; parmesan</p> <p><b>FOCACCIA</b></p> <p>  Nonna Regina</p>	<p><b>MENU INCL. DRINKS</b></p> <p><b>MENU INCL. 3 GLASSES OF WINE DKK 950</b> Cava, white wine &amp; red wine paired to the menu</p> <p><b>MENU INCL. GOOD WINE DKK 1100</b> 2,5 hours ad libitum with white &amp; red wine</p> <p><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 &amp; alcohol free alternatives</p>
<p><b>MAIN</b></p>	<p><b>AUBERGINE MILANESA</b> Breaded aubergine, oven-baked potatoes, grilled corn &amp; chimichurri</p> <p><b>RADICCHIO SALAD</b> Arugula, feta &amp; balsamic dressing w/ orange</p> <p> Nonna Regina</p>	
<p><b>EXTRA - ADD DESSERT</b></p>	<p><b>PAVLOVA + DKK 75</b> Late summer berries &amp; lemon curd</p> <p><b>CREME BRÛLÉE + DKK 75</b> Dulce de leche</p> <p><b>TIRAMISU + DKK 75</b> Lady fingers, mascarpone, espresso &amp; chocolate</p> <p>  Nonna Regina</p>	<p><b>COFFEE &amp; AVEC</b></p> <p><b>COFFEE OR TEA + DKK 40</b></p> <p><b>AVEC + DKK 75</b></p> <p><b>LUXURY AVEC + DKK 125</b></p> <p><b>ESPRESSO MARTINI + DKK 100</b></p>

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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