

Seaside

MENU FOR GROUPS

1. AUGUST - 2. OKTOBER

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	ASIAN CUCUMBER SALAD Soy sauce, rice vinegar & sesame	
	ONIGIRI Rice, salmon, shiitake mushrooms, shiso & furikake	MARINA
	FRESH SPRING ROLLS Crispy ebi, cucumber, lemongrass, coriander & miso aioli	
STARTERS	GRILLED CABBAGE & SMOKED FLATFISH Pistachio & lime	
	BEEF TARTARE Salted lemon cream, hazelnuts & parmesan	
	FOCACCIA	Nonna Regina
MAIN	PARRILLADA MIX GRILL South American family-style grill tradition Meat, oven-baked potatoes, grilled corn & chimichurri	PATAGONIA GRILL
	RADICCHIO SALAD Arugula, feta & balsamic dressing w/ orange	Nonna Regina
	EXTRA - ADD DESSERT	
	PAVLOVA + DKK 75 Late summer berries & lemon curd	SONORA
	CREME BRÛLÉE + DKK 75 Dulce de leche	PATAGONIA GRILL
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chokolade	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 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. FREE SOFT BAR DKK 1125 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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MENU FOR GROUPS

1. AUGUST - 2. OKTOBER

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.

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	ASIAN CUCUMBER SALAD Soy sauce, rice vinegar & sesame	
	ONIGIRI Rice, shiitake mushrooms, shiso & furikake	MARINA
	FRESH SPRING ROLLS Tofu, cucumber, lemongrass, coriander & miso aioli	
STARTERS	GRILLED CABBAGE & CRISPY POTATOES Pistachio & lime	
	ZUCCHINI TARTARE Salted lemon cream, hazelnuts & parmesan	
	FOCACCIA	Nonna Regina
MAIN	AUBERGINE MILANESA Breaded aubergine, oven-baked potatoes, grilled corn & chimichurri	PATAGONIA GRILL
	RADICCHIO SALAD Arugula, feta & balsamic dressing w/ orange	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 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. FREE SOFT BAR DKK 1125
2,5 hours ad libitum with four different kinds of beer, white wine, red wine, rosé, organic soda & alcohol free alternatives

EXTRA - ADD DESSERT

PAVLOVA + DKK 75
Late summer berries & lemon curd

SONORA

CREME BRÛLÉE + DKK 75
Dulce de leche

PATAGONIA GRILL

TIRAMISU + DKK 75
Lady fingers, mascarpone, espresso & chocolate

Nonna Regina

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