

Seaside

SEASIDE CHRISTMAS

13. NOVEMBER - 19. DECEMBER

Our chefs have curated a Christmas menu featuring dishes inspired by kitchens from around the world.
The food is served family-style for sharing at the table.

Our DJ will keep the energy high throughout the evening, and after dinner, the dance floor will open.

	6 DISHES DKK 650	
SNACKS	SALMON ROLL W/ CRISPY EBI Lime cream, avocado, ponzu & sweet chilli <i>Nonna Regina</i>	
	GYOZA W/ DUCK Cabbage, onion, carrot, soybeans & sesame 	
STARTERS	CURED COD Smoked cream, hazelnuts, brussels sprouts & pickled mustard seeds 	
	BEEF TARTARE Christmas salad, horseradish mayo, malt crumble, lingonberries & smoked marrow 	
	RAVIOLI W/ SHRIMP Shrimp bisque & focaccia MARINA	
MAIN	CONFIT DUCK Potatoes tossed in duck fat, red cabbage & cranberry jus PATAGONIA GRILL	

	EXTRA - ADD DESSERT	
	ÆBLESKIVER + DKK 60 Powdered sugar & blackcurrant jam 	
	CREME BRÛLÉE + DKK 75 Dulce de leche & Christmas spices PATAGONIA GRILL	
	RIS A LA MANDE + DKK 75 Vanilla, white chocolate & cherry sauce 	
	CHURROS + DKK 90 Chocolate sauce SONORA	
	TIRAMISU + DKK 75 Lady fingers, mascarpone, espresso & chocolate <i>Nonna Regina</i>	

APERITIF
APEROL SPRITZ + DKK 100 COCKTAIL PITCHERS + DKK 450 Mojito/Red Passion 10 BEERS + DKK 500 1664 Blanc & Heineken HOMEMADE GLØGG + DKK 95 SNAPS O.P ANDERSEN + DKK 845

MENU INCL. DRINKS
MENU INCL. 3 GLASSES OF WINE DKK 950 Cava, white wine & red wine paired to the menu MENU INCL. GOOD WINE DKK 1100 2,5 hours ad libitum with white & red wine MENU INCL. OPEN SOFT BAR DKK 1200 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 MENU INCL. ALCOHOL-FREE BAR DKK 945 2,5 hours ad libitum with alcohol-free bubbles, white wine, three types of beer & delicious mocktails

COFFEE & AVEC
COFFEE OR TEA + DKK 40 AVEC + DKK 75 LUXURY AVEC + DKK 125 ESPRESSO MARTINI + DKK 100

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VEGETARIAN

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	6 DISHES DKK 650	
SNACKS	CRISPY NORI Seaweed, avocado, lime, chilli & Christmas Spices	MARINA
	GYOZA Winter cabbage, mushrooms & cranberry juice	
STARTERS	CONFIT CELERIAC Smoked cream, hazelnuts, brussels sprouts & pickled mustard seeds	
	PARSLEY ROOT Christmas salad, horseradish mayo, malt crumble & lingonberries	
	MUSHROOM RISOTTO w/ seasonal mushrooms & parmesan	Nanna Regina
MAIN	SHEPHERD'S PIE filled w/ root veggies & topped w/ mashed potatoes	PATAGONIA GRILL

	EXTRA - ADD DESSERT	
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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
4	ALCOHOL-FREE PACKAGE 4 HOURS FOR DKK 425 + DKK 100 PER ADDITIONAL HOUR
	ALCOHOL-FREE BEER Kronenbourg Blanc, Heineken, Hazy IPA ALCOHOL-FREE BUBBLES & WINE Sparkling Tea light green, Sauvignon Blanc MOCKTAIL PITCHERS Mojito, Controversial Crush, Less than Zero