

Seaside

SEASIDE GROUP MENU

JANUARY 16 - MARCH 31

The menu highlights the best seasonal ingredients.
Each dish has a personal touch from the respective kitchen.

The food is served family-style for sharing at the table.

	7 DISHES DKK 600	
SNACKS	<p>GYOZA Shrimp, soyabeans, onion, ginger & teriyaki sauce</p> <p>SPRING ROLLS Chicken, cabbage, carrot, spring onion, garlic, ginger, sweet chili sauce & fresh herbs</p>	 MARINA
STARTERS	<p>SOURDOUGH BREAD & BUTTER</p> <p>JERUSALEM ARTICHOKES Slowroasted with creamy potato foam, charred & pickled onions</p> <p>GNOCCHI King prawns, Brussels sprouts & herb sauce</p>	 
MAIN	<p>SHORT RIBS Slow-braised in dark beer and chocolate, parsnip purée & honey-glazed carrots with rosemary</p>	PATAGONIA GRILL
DESSERT	<p>CHOCOLATE Chocolate mousse, orange compote & white chocolate crumble</p>	<i>Nanna Regina</i>

APERITIF

DARK N' STORMY + DKK 100

COCKTAIL PITCHERS + DKK 495
Mojito/Red Passion

10 BEERS + DKK 500
1664 Blanc & Heineken

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. OPEN SOFT BAR DKK 1125

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 895

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

Please note that minor changes may occur.

Seaside

VEGETARIAN

SEASIDE GROUP MENU

JANUARY 16 - MARCH 31

The menu highlights the best seasonal ingredients.
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	7 DISHES DKK 600	
SNACKS	<p>GYOZA Mushrooms, tofu, soybeans & teriyaki sauce</p> <p>SPRING ROLLS Egg, chives, bean sprouts, cabbage, sweet chili sauce & herbs</p>	 MARINA
STARTERS	<p>SOURDOUGH BREAD & BUTTER</p> <p>JERUSALEM ARTICHOKEs Slowroasted with creamy potato foam, charred & pickled onions</p> <p>GNOCCHI Grilled celeriac, Brussels sprouts & herb sauce</p>	 
MAIN	<p>PORTOBELLO Oven-baked in dark beer and chocolate, parsnip purée, honey-glazed carrots with rosemary & crispy shallots</p>	PATAGONIA GRILL
DESSERT	<p>CHOCOLATE Chocolate mousse, orange compote & white chocolate crumble</p>	Nanna Regina

APERITIF

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COCKTAIL PITCHERS + DKK 495
Mojito/Red Passion

10 BEERS + DKK 500
1664 Blanc & Heineken

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. OPEN SOFT BAR
DKK 1125**

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 895**

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

Please note that minor changes may occur.

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