

Seaside

# MENU FOR GROUPS

JUNE 1 - AUGUST 12

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.

<b>7 DISHES DKK 650</b>		
<b>SNACKS</b>	<b>GYOZA</b> Chicken, cabbage, garlic, chives, ponzu & sweet soya sauce	
	<b>FUTOMAKI</b> Salmon, chives, carrot, avocado, seaweed & citrus salad	
<b>STARTERS</b>	<b>FRIED HERRING</b> Crispy fried herring, grilled green peas & summer herb purée	MARINA
	<b>DANISH FRESH CHEESE</b> Fennel, gooseberries & sourdough crumble	
	<b>FOCACCIA</b>	Nonna Regina
<b>MAIN</b>	<b>GRILLED RIBEYE</b> Fries, bearnaise & chimichurri	PATAGONIA GRILL
	<b>RADICCHIO SALAD</b> Sweet cherry tomatoes, capers & balsamic glaze	Nonna Regina
<b>EXTRA - ADD DESSERT</b>		
	<b>PAVLOVA + DKK 85</b> Summer berries & lemon curd	SONORA
	<b>CREME BRÛLÉE + DKK 85</b> Dulce de leche	PATAGONIA GRILL
	<b>DANISH STRAWBERRIES + DKK 85</b> Vanilla cream	
	<b>TIRAMISU + DKK 85</b> Lady fingers, mascarpone, espresso & chocolate	Nonna Regina
<b>APERITIF</b>		
<b>APEROL SPRITZ + DKK 100</b>		
<b>COCKTAIL PITCHERS + DKK 495</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. OPEN SOFT BAR DKK 1175</b> 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		
<b>MENU INCL. ALCOHOL-FREE BAR DKK 945</b> 2,5 hours ad libitum with alcohol-free bubbles, white wine, three types of beer & delicious mocktails		
<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>		

Please note that minor changes may occur.

# Seaside


# MENU FOR GROUPS

JUNE 1 - AUGUST 12

VEGETARIAN

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.

	<b>7 DISHES DKK 650</b>		
<b>SNACKS</b>	<b>GYOZA</b> Cabbage, garlic, chives, ponzu & sweet soya sauce		
	<b>FUTOMAKI</b> Avocado, chives, carrot, avocado, seaweed & citrus salad		
<b>STARTERS</b>	<b>ASPARAGUS</b> Grilled asparagus, green peas & summer herb purée	MARINA	
	<b>DANISH FRESH CHEESE</b> Fennel, gooseberries & sourdough crumble		
	<b>FOCACCIA</b>	Nonna Regina	
<b>MAIN</b>	<b>GRILLED HALLOUMI</b> Fries, bearnaise & chimichurri	PATAGONIA GRILL	
	<b>RADICCHIO SALAD</b> Sweet cherry tomatoes, capers & balsamic glaze	Nonna Regina	
	<b>EXTRA - ADD DESSERT</b>		
	<b>PAVLOVA + DKK 85</b> Summer berries & lemon curd	SONORA	
	<b>CREME BRÛLÉE + DKK 85</b> Dulce de leche	PATAGONIA GRILL	
	<b>DANISH STRAWBERRIES + DKK 85</b> Vanilla cream		
	<b>TIRAMISU + DKK 85</b> Lady fingers, mascarpone, espresso & chocolate	Nonna Regina	
	<b>APERITIF</b>		
	<b>APEROL SPRITZ + DKK 100</b>		
	<b>COCKTAIL PITCHERS + DKK 495</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. OPEN SOFT BAR DKK 1175</b> 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		
	<b>MENU INCL. ALCOHOL-FREE BAR DKK 945</b> 2,5 hours ad libitum with alcohol-free bubbles, white wine, three types of beer & delicious mocktails		
	<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>		

Please note that minor changes may occur.

# 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
<b>4</b>	<b>ALCOHOL-FREE PACKAGE</b> 4 HOURS FOR DKK 425 + DKK 100 PER ADDITIONAL HOUR
	<b>ALCOHOL-FREE BEER</b> Kronenbourg Blanc, Heineken, Hazy IPA <b>ALCOHOL-FREE BUBBLES &amp; WINE</b> Sparkling Tea light green, Sauvignon Blanc <b>MOCKTAIL PITCHERS</b> Mojito, Controversial Crush, Less than Zero