



# SEASIDE'S CLASSIC CHRISTMAS TABLE

NOVEMBER 11 - DECEMBER 19

A traditional Danish Christmas menu with cold and hot classics

	<b>CHRISTMAS MENU DKK 645</b>	<b>MENU INCL. DRINKS</b> 2 HOURS AD LIBITUM
<b>1ST SERVING</b>	<b>HOMEMADE RYE BREAD &amp; MALT BREAD</b>  <b>HERRING W. CHRISTMAS SPICES</b>  <b>CURRY-MARINATED HERRING</b> W. pickled pumpkin  <b>COLD-SMOKED SALMON</b> Mustard-dill sauce & pickled beetroot	<b>BEER</b> Carlsberg Pilsner Tuborg Classic 1664 Blanc Jacobsen Yakima IPA Brooklyn Stonewall Inn IPA  <b>WHITE WINE</b> The weekly paired white wine  <b>RED WINE</b> The weekly paired red wine  <b>1170 DKK</b>
<b>2ND SERVING</b>	<b>FRIED PLAICE &amp; REMOULADE</b>  <b>SHRIMPS &amp; MAYO</b>  <b>EGG SALAD</b> Jerusalem artichokes & tarragon mayo	<b>SCHNAPPS &amp; COCKTAILS</b>
<b>3RD SERVING</b>	<b>ROAST PORK &amp; SMALL POTATOES</b>  <b>PORK SAUSAGE &amp; STEWED CABBAGE</b>  <b>LIVER PÂTÉ</b>  The hot dishes are accompanied by red cabbage w. orange, coarse Dijon, lingonberries, onion compote & Christmas pickles.	<b>LYSHOLM LINIE AKVAVIT</b> 4cl. DKK 55 / 70cl. DKK 895  <b>O.P ANDERSON SCHNAPPS</b> 4cl. DKK 50 / 70cl. DKK 845  <b>BORNHOLM NO2</b> <b>SEA BUCKTHORN, DILL &amp; CUCUMBER</b> 4cl. DKK 60 / 50cl. DKK 845  <b>BORNHOLM NO8</b> <b>CHILI &amp; HONEY</b> 4cl. DKK 60 / 50cl. DKK 845  <b>BORNHOLM S1</b> <b>RHUBARB &amp; STAR ANISE</b> 4cl. DKK 60 / 50cl. DKK 845
<b>4TH SERVING</b>	<b>RIS À LA MANDE</b> Vanilla, white chocolate & cherry sauce	<b>COCKTAIL PITCHERS DKK 495</b> One pitcher consists of 5 glasses  <b>HOMEMADE GLØGG DKK 100</b>