

# Seaside

Seaside Toldboden is a gastrohouse  
with 7 independent kitchens.

The menu covers several continents and celebrates  
some of the most flavoursome cuisines.

You will find delicate flavours and the best  
ingredients of the season. Always with a creative  
and personal touch from the chef.



VEGETARIAN



VEGAN

## FOOD ALLERGIES & INTOLERANCES

For information on allergens in our foods  
and drinks, please ask the staff.

*A surcharge applies to all foreign cards and Danish company cards*

# Dang Dang

DANG GOOD FOOD  
SOUTH EAST ASIAN FLAVOURS

## SNACKS

### Korean Fried Chicken 95,-

Sweet and sour glaze & miso aioli

### Crispy Ebi 105,-

Deep-fried shrimp, chili mayo & sweet-and-sour sauce

## SMALLER DISHES

### Crispy Pork Spring Rolls 135,-

Bean sprouts, egg, rice noodles, sweet-and-sour sauce & sesame mayo

### Fried Dumplings 5 pcs. 140,-

Chinese dumplings w. prawns & chicken, rice vinegar & chilli oil

### Bao 2 pcs. 145,-

Steamed wheat buns w. Korean fried chicken, miso aioli, coriander & kimchi

## LARGER DISHES

### Flame-grilled Teriyaki Salmon 245,-

Rice, pok choi, sesame & teriyaki sauce

### Crispy Duck 255,-

Fried duck breast w. soya glaze, jasmine rice & five spice-marinated butternut squash

## SHARING

### Yakitori Grill Platter 545,-

#### Suitable for 2 people

Grilled juicy Japanese skewers & spareribs w. Japanese marinades, white rice & Asian cabbage salad

2 pcs. juicy beef tenderloin, 2 pcs. teriyaki marinated chicken

2 pcs. Japanese meatballs & sesame, 1 rack grilled spareribs of organic pork

NB: cooking time is 30-35 minutes

## DESSERT

### Brownie 95,-

Ice cream w. orange zest & vanilla custard

# pernille's

NEW NORDIC BISTRO

## SNACKS

### Oysters 3 pcs. 155,-

Seasonal French oysters

Choose between:

- Classic vinaigrette
- Natural w. lemon

### Oysters to share? 12 pcs. 550,-

### Deep-Fried Veal Sweetbreads 95,-

Served w. vadouvan curry foam

### Soya-Roasted Almonds 35,-

## SMALLER DISHES

### Lobster Roll 195,-

Lobster, creme fraiche, lime, chives, dill, pickled pine shoots & caramelised onions.

Add extra lobster +95,-

### Lumpfish Roe on Belgian Waffle 150,-

Served w. crème fraiche & assorted herbs

## LARGER DISHES

### Tuna Tartare 255,-

Hand-cut tuna, smoked chili cream, cucumber, sesame, pickled fennel & grilled bread

### Hand-Cut Beef Tartare 240,-

Dehydrated tomato, pickled mustard seeds, capers & wild watercress.

Served w. fries & herb mayo

### Wiener Schnitzel 235,-

Grilled peas, butter sauce w. beer, capers, anchovies & crushed oven-roasted potatoes

## SHARING

### Beef Wellington 395,- per person

#### Min. 2 persons

Tenderloin baked in puff pastry w. herb pancakes & mushroom duxelles.

Served w. mashed potatoes, celeriac slaw, crispy potatoes & red wine glaze

NB. Preparation time is 30-45 minutes

## DESSERT

### French Toast 170,-

#### Suitable for 2 people – Pernille's signature dessert

Homemade brioche caramelized in vanilla & sugar w. hazelnut ice cream

Nonna Regina

ITALIAN TRATTORIA

SNACKS

**Olives 45,-** 🌿

**Antipasto Misto 165,-**

Coppa, mortadella, salami, grana padano, blue cheese, focaccia & olives

**Bruschetta 60,-** 🌿

Tomato, pesto & balsamic vinegar

SMALLER DISHES

**Shrimp Ravioli 190,-**

Creamy bisque, coriander & citrus oil

**Burrata Salad 150,-** 🌿

Radichio, radishes, pear gastrique & balsamic glaze

**Scallop Carpaccio 155,-**

Thinly sliced scallop, creme fraiche, lemon & chives

LARGER DISHES

**Lasagna di la Nonna 195,-**

Ragù, béchamel, pesto, parmesan & seasonal salad

**Pasta Pesto Rosso 175,-** 🌿

Homemade pasta, parmesan & pesto, tomatoes and black olives

**Ragu di La Nonna 185,-**

Pappardelle, homemade ragù w. three types of meat & parmesan

SHARING

**Ragu di La Nonna 365,-**

**Suitable for 2 people – eat like Lady & the Tramp**

Pappardelle, homemade ragù w. three types of meat & parmesan

Served w. focaccia

DESSERT

**Tiramisu 75,-**

Ladyfingers, mascarpone, espresso & chocolate

PATAGONIA

FROM FIELD TO FLAMES

SNACKS

**Croquettes 95,-**

Chicken, béchamel & pickled onions

**Choripán 95,-**

Bruschetta w. chorizo, tomato chimichurri, onion & aioli

SMALLER DISHES

**Empanadas 1 pc. 65,- / 2 pcs. 125,-**

Choose between:

- A la Malbec – red wine-marinated beef, red pepper & olives
- Fugazza – caramelised onions, mozzarella & balsamic glaze 🌿

**Gambas Pil Pil 130,-**

Shrimp, garlic, paprika & chili

LARGER DISHES

**Flank Steak 275,-**

Served w. grilled vegetables & pepper sauce

**Black Angus Ribeye 400g 495,- / 250g 335,-**

Grilled on churrasco charcoal grill w. chimichurri & optional side

SHARING

**Mariposa Ribeye 600 g 675,-**

Grilled vegetables, fries & béarnaise

DESSERT

**Crème Brûlée 85,-**

**SIDE DISHES +55,-**

- Grilled vegetables
- Spring salad
- Fries & béarnaise

**EXTRA SAUCES +15,-**

- Chimichurri
- Béarnaise
- Pepper sauce



OCEAN BAR

SEAFOOD BISTRO - SKILLS AND SIMPLICITY

SNACKS

**Crab Cake 2 pcs. 95,-**

Crab, potato, fennel marmalade, herb mayo & tuna flakes

**Anchovies 110,-**

Served on grilled sourdough bread w. butter

SMALLER DISHES

**Calamari 155,-**

Deep-fried squid, aioli & grilled lemon

**Danish Shrimp Toast 195,-**

Toasted sourdough, hand-peeled shrimp, grilled spring onions w. herb oil, radish crudité, soft-boiled egg, aioli & grilled lemon

LARGER DISHES

**Moules Frites 245,-**

Mussels in a tomato-based sauce w. garlic oil, Danish chili oil & fennel  
Served w. fries & aioli

**Pan-Fried Redfish 295,-**

Honey-glazed carrots, grilled spring vegetables & sauce nage

DESSERT

**Traditional Rhubarb Dessert 85,-**

Rhubarb compote, crumble & whipped cream

# SONORA

LATIN AMERICAN FOOD

SNACKS

**Tuna Tostada 105,-**

Tuna, avocado cream, pickled onions, radish crudité, herbs & almonds

SMALLER DISHES

**Ceviche 155,-**

Salmon, leche de tigre, cucumber, lime, jalapeños, cilantro & corn

**Quesadillas 145,-**

Crispy tortilla w. filling. Choose between:

- Tex-Mex spiced Birria beef, salsa, coriander & onion
- Chicken, tomato & chipotle
- Portobello mushrooms 🌱

**Tacos 2 pcs. 135,-**

Choose two of the same:

- Tex-Mex spiced Birria beef, salsa, coriander & onion
- Chicken, tomato & chipotle
- Portobello mushrooms 🌱

LARGER DISHES

**Fried Chicken Burger 230,-**

Sonora's secret sauce, cheddar, coleslaw & jalapeños  
Served w. spicy fries & chipotle mayo

**Birria Beef & Tortillas 235,-**

A Latin American street food classic!  
Tender braised beef w. cheddar, pickled onions & tortillas

SHARING

**Taco Feast 495,-  
Suitable for 2 people**

Try three versions of our tacos & one quesadilla  
Served w. guacamole, tortilla chips, pico de gallo & salsa

- 2 Quesadillas w. Birria beef
- 2 Tacos w. Tex-Mex spiced Birria beef, salsa, coriander & onion
- 2 Tacos w. chicken, tomato & chipotle
- 2 Tacos w. portobello mushrooms 🌱

Add an extra person to the feast +235,-

DESSERT

**Churros w. Chocolate 95,-**

# MARINA

INSPIRED BY JAPAN - CRAFTED AT MARINA

## SNACKS

### Scallop Toast 165,-

Crispy sesame toast w. scallop & shrimp filling. Topped w. spring onions & chili oil

### Takoyaki 2 pcs 85,-

Small Japanese batter balls w. octopus, spring onions, bonito flakes & okonomiyaki sauce

Takoyaki for the whole table? 12 pcs 445,-

## SMALLER DISHES

### Tuna Tataki 145,-

Seared tuna, seaweed salad, sesame, ponzu, chilli & coriander

### Gyoza 135,-

Fried dumplings w. chicken, ponzu & teriyaki

### Sushi Alaska Deluxe 8 pcs. 150,-

Soya-marinated rice, salmon, avocado, cucumber, cream cheese, flame-grilled salmon, trout roe & seaweed salad

## LARGER DISHES

### Thai Red Curry 245,-

Marinated chicken, zucchini, coconut cream, Thai basil, mint & rice  
Also available w. tofu 🌿

### Marina Sushi Special 255,-

8 pcs. inside-out maki w. crispy ebi, avocado, sesame & teriyaki sauce  
4 pcs. nigiri w. soya-marinated rice, wasabi & fish of the day  
Edamame w. lime & sea salt

### Pad Thai 210,-

Rice noodles, tiger prawns, peanuts, cilantro, fish sauce, tamarind, spring onions & chili  
Add 2 pcs deep-fried king prawns +55,-

## SHARING

### Marina's Deluxe Combo 525,- Suitable for 2 people

8 pcs. Ebi Orange Sushi & 8 pcs. Alaska Deluxe Sushi  
6 pcs. Crispy Ebi & 6 pcs. Fresh Spring Roll w. salmon  
Seaweed salad, wasabi, ginger, soya & chilli mayo

## DESSERT

### Cheesecake 95,-

Lemon, vanilla & strawberries

## SALADS

PATAGONIA

### Goat Cheese & Quinoa 190,- 🌿

Deep-fried goat cheese, quinoa, green asparagus, sugar snap peas, spinach, toasted almonds, pickled radishes & parmesan and balsamic dressing

pernille's

### Caesar Salad 195,-

Juicy chicken, anchovies, croutons, parmesan & mezcal dressing



### Greek Salad 155,- 🌿

Tomato, cucumber, bell pepper, red onion, capers, olives & feta

MARINA

### Vietnamese Seafood Salad 215,-

Shrimp, salmon, tuna, cilantro, edamame beans, daikon, seaweed salad & pickled red onion

Nonna Regina

### Burrata Salad 150,- 🌿

Radicchio, radishes, pear gastrique & balsamic glaze

## BREAD SERVINGS

Nonna Regina

### Focaccia 40,- 🌿

### Focaccia & Olives 65,- 🌿

### Bruschetta 60,- 🌿

Tomato, pesto & balsamic vinegar



### Sourdough & Whipped Butter 40,-

PATAGONIA

### Fugazza Pizza 125,- 🌿

Argentinian speciality w. mozzarella, onion, lettuce & balsamic vinegar

## CHEFS' CLASSICS

PATAGONIA

### Steak Sandwich 185,-

Grilled Black Angus ribeye, lettuce, tomato, chimichurri & chipotle mayo  
Add fries & béarnaise +55,-

Dang Dang

### Wok w. Beef 195,-

Noodles, stir-fried vegetables & black pepper sauce



### Fish & Chips 220,-

Beer and panko breaded white fish, fries, pea puree w. mint, tartar sauce, fennel crudité, crispy & pickled vegetables

MARINA

### Poké Bowl 185,-

Rice, salmon, tuna, white fish, herbs & poké sauce

SONORA

### Nachos 155,-

Tortilla chips, cheddar sauce, salsa, pico de gallo & jalapeños  
Add guacamole, beef, pork or chicken +35,-

### Burrito 175,-

Crunchy rice, beans, cheese, jalapeños & salsa  
Choose between beef, chicken & portobello  
Add guacamole & tortilla chips +55,-

### Burrito Bowl 185,-

Rice, avocado, beans, cheese, jalapeños & salsa  
Choose between chicken, beef & portobello  
Add guacamole & tortilla chips +55,-

Nonna Regina

### Lasagna di la Nonna 195,-

Ragù, béchamel, pesto, parmesan & seasonal salad

### Focaccia Sandwich 130,-

Salame piccante, gorgonzola, honey & radicchio

pernille's

### Smørrebrød with Fish Fillet 165,-

Rye bread, panko-breaded Danish plaice, homemade remoulade & herb salad

## KIDS MENU

Nonna Regina

### Pasta 95,-

Butter & parmesan

### Pasta Bolognese 125,-

MARINA

### Hosomaki & Sticks 110,-

8 pcs. mini sushi w. cucumber  
2 pcs. chicken skewers

SONORA

### Quesadillas 110,-

Tortillas, melted cheese & chicken

PATAGONIA

### Kids Steak 155,-

Fries, ketchup & béarnaise