

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

Takoyaki 2 pcs. 85,-

Japanese ball-shaped dumplings w. squid, spring onion, bonito tuna flakes & okonomiyaki sauce

Takoyaki to share? 12 pcs. 445,-

SMALLER DISHES

Crispy Pork Spring Rolls 135,-

Cabbage, bean sprouts, egg, rice noodles, sweet-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 230,-

Rice, pok choy, sesame & teriyaki sauce

Crispy Duck 235,-

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

Pho Noodle Soup 185,-

Traditional Vietnamese soup w. pak choy, thinly sliced beef fillet, bean sprouts, coriander, rice noodles & chili oil
Vegetarian option w. tofu available 🌱

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

Mango Sticky Rice 95,-

Tangy mango, coconut milk & coconut crumble

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,-

Soya-Roasted Almonds 35,- 🌱

SMALLER DISHES

Lobster Roll 195,-

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

Add extra lobster +95,-

Sweetbreads in Curry Sauce 145,-

Fried veal sweetbreads, curry sauce, pearl barley & apple salsa

LARGER DISHES

Tuna Tartare 235,-

Hand-cut tuna, smoked chilli crème, cucumber, sesame & pickled fennel

Hand-Cut Beef Tartare 240,-

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

Served w. fries & herb mayo

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

Chocolate Tart 85,-

Dark chocolate ganache, salted caramel & hazelnuts

Nonna Regina

ITALIAN TRATTORIA

SNACKS

Olives 45,- 🌿

Antipasto Misto 165,-

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

Bruschetta 70,- 🌿

Onion compote, mushrooms & parmesan

SMALLER DISHES

Shrimp Ravioli 190,-

Creamy bisque, coriander & citrus oil

Pasta Pomodoro Burrata 190,- 🌿

Tomato sauce & creamy burrata

Burrata 150,- 🌿

Hokkaido w. honey & balsamic, mushroom escabeche & radicchio

Scallop Carpaccio 155,-

Thinly sliced scallop, creme fraiche, lemon & chives

LARGER DISHES

Lasagna di la Nonna 195,-

Ragù, béchamel, pesto, parmesan & seasonal salad

Mushroom Risotto 190,- 🌿

Seasonal mushrooms, white wine & parmesan

DESSERT

Tiramisu 75,-

Ladyfingers, mascarpone, espresso & chocolate

PATAGONIA

FROM FIELD TO FLAMES

SNACKS

Croquettes 95,- 🌿

Portobello mushrooms & béchamel

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

Grilled Flank Steak 265,-

Chimichurri & optional side

Black Angus Ribeye 400 g 475,- · 250 g 335,-

Grilled on churrasco charcoal grill w. chimichurri & optional side

Short Ribs 255,-

Braised short ribs in red wine sauce & celeriac purée

SHARING

Mariposa Ribeye 600 g 675,-

Grilled vegetables, fries & béarnaise

SIDE DISHES +55,-

- Grilled vegetables
- Celeriac purée
- Fries & béarnaise

DESSERT

Crème Brûlée 85,-

EXTRA SAUCES +15,-

- Chimichurri
- Béarnaise
- Red wine sauce



OCEAN BAR

SEAFOOD BISTRO - SKILLS AND SIMPLICITY

SNACKS

Crab Cake 2 pcs. 95,-

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

Pommes Anna 55,- 🌱

Truffle cream & parmesan

SMALLER DISHES

Calamari 155,-

Deep-fried squid, aioli & grilled lemon

Porcini Toast à la Crème 185,- 🌱

Toasted sourdough, fried porcini mushrooms, pickled black trumpet mushrooms & lingonberries

LARGER DISHES

Moules Frites 240,-

Mussels, creamy pepper sauce, fennel, leek, chives, Danish chilli oil & fries

Grilled Monkfish 295,-

Lobster bisque, caramelised cauliflower purée & Pommes Anna

Salmon Fish Cake 245,-

Rösti, pumpkin purée, sautéed spinach & crème fraîche sauce w. wild garlic capers

DESSERT

Classic Danish Apple Cake 85,-

Apple compote, crumble & whipped cream

SONORA

LATIN AMERICAN FOOD

SNACKS

Tuna Tostada 95,-

Pickled red onions, herb oil & roasted almonds

SMALLER DISHES

Ceviche 155,-

Salmon, tiger's milk, crispy corn, red onion, chilli, avocado & coriander

Quesadillas 135,-

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 175,-

Sonora's secret sauce, cheddar, coleslaw & jalapeños
Add spicy fries & chipotle mayo +55,-

Chili Con Carne 195,-

Tex-Mex Stew w. beef, dried chilies, onion, garlic, tomato, spices & rice or tortilla chips

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 🌱

DESSERT

Churros w. Chocolate 95,-

MARINA

INSPIRED BY JAPAN - CRAFTED AT MARINA

SNACKS

Dim Sum Dumplings 3 pcs. 95,-

Shrimp & coriander

Crispy Ebi 105,-

Fried shrimps, chilli mayo & sweet-sour sauce

Asian Cucumber Salad 85,-

Soya, rice vinegar & sesame

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 225,-

Chicken, cream, zucchini, leek, Thai basil, mint & rice
Vegetarian option w. tofu available 

Marina Sushi Special 235,-

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

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 & blackberries

SALADS

PATAGONIA

Goat cheese & quinoa 190,-

Roasted pumpkin, apples, beets, kale, quinoa & caramelised goat cheese

pernille's

Caesar Salad 195,-

Juicy chicken, anchovies, croutons, parmesan & mezcacal dressing



Wild Spinach salad 155,-

Wild spinach, slow-roasted beets, feta, almonds & balsamic glaze

MARINA

Beef Noodle Salad 215,-

Edamame, daikon, seaweed salad, pickled red onion & coriander

SMØRREBRØD

pernille's

Fish Fillet 165,-

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



Shrimp 195,-

Toasted sourdough, hand-peeled shrimps, sautéed leek w. herb oil, soft-boiled egg, aioli & grilled lemon

Porcini Toast à la Crème 185,-

Toasted sourdough, fried porcini mushrooms, pickled black trumpet mushrooms & lingonberries

We recommend 2 pcs. per person

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

pernille's

Schnitzel sandwich 170,-

Panko-breaded organic free-range pork, red cabbage & parsley slaw w. hot honey, pickled cucumbers, horseradish & dijon mayo
Add fries & herb mayo +50,-

BREAD SERVINGS

Nonna Regina

Focaccia 40,-

Focaccia & Olives 65,-

Bruschetta 70,-

Onion compote, mushrooms & parmesan



PATAGONIA

Sourdough & Whipped Butter 40,-

Fugazza Pizza 125,-

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

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