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

Scallop 105,-
Crispy kataifi, lemongrass, unagi & lime

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, bimi broccoli, 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,-

Porcini Arancini 95,-
Truffle mayo & pickled pumpkin

Soya-Roasted Almonds 35,-

SMALLER DISHES

Lobster Roll 195,-
Lobster, crème fraiche, lime, chives, dill & caramelised onions
Add extra lobster +95,-

Caesar Salad 195,-
Juicy chicken, anchovies, croutons, parmesan & mezcal dressing

LARGER DISHES

Swedish Meatballs 230,-
Mashed potatoes, lingonberry jam, cream sauce w. demi-glace & pickled cucumbers

Beef Tartare 220,-
Horseradish cream, pickled mustard seeds, herb salad & crunch
Served w. fries & herb mayo

Wiener Schnitzel 235,-
Mashed potatoes, peas, butter sauce w. beer, capers, freshly grated horseradish & anchovy

DESSERT

Danish Apple Cake 85,-
Crumble & whipped cream

Nonna Regina

ITALIAN TRATTORIA

SNACKS

Olives 45,-

Antipasto Misto 165,-
Coppa, mortadella, salami, grana padano, blue cheese, focaccia & olives

Bruschetta 70,-
Creamy ricotta, honey & caponata

SMALLER DISHES

Shrimp Ravioli 190,-
Butter sauce w. lemon & sage

Burrata Salad 160,-
Sweet potato, endive, balsamic glaze & crispy taralli

Scallop Carpaccio 155,-
Thinly sliced scallops, lemon vinaigrette & chives

LARGER DISHES

Pasta Pesto 175,-
Homemade pasta, ricotta & lemon

Mushroom Risotto 190,-
Seasonal mushrooms, aromatic herb oil, parmesan &
Nonna's signature butter

Ragù di La Nonna 185,-
Homemade pasta w. ragù of three types of meats & pecorino

SHARING

Ragù di La Nonna 365,-
Suitable for 2 people – eat like Lady & the Tramp
Homemade pasta w. ragù of three types of meats & pecorino
Served w. focaccia

DESSERT

Tiramisu 75,-
Ladyfingers, mascarpone, espresso & chocolate

Nonna's Special 55,-
Gelato, olive oil & sea salt

Homemade Italian Gelato
1 scoop 35,- / 2 scoops 65,- / 3 scoops 90,-
Ask about the seasonal flavours

PATAGONIA

FROM FIELD TO FLAMES

SNACKS

Croquettes 110,-
Pulled pork, green apples, mustard & 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
• Garlic-marinated mushrooms, provolone & mozzarella

Steak Salad 190,-
Picanha, roasted red pepper & pumpkin, pickled oyster mushrooms,
parmesan & balsamic dressing

Fugazza Pizza 125,-
Argentinian speciality w. mozzarella, onion & balsamic vinegar

LARGER DISHES

Grilled Flank Steak 275,-
Vacío flank steak, chasseur sauce & optional side

Black Angus Ribeye 400g 495,- / 250g 335,-
Grilled on churrasco charcoal grill w. chimichurri & optional side

Short Ribs 275,-
Slow-cooked & grilled w. Malbec red wine sauce & optional side

SHARING

Sharing Cuts 600 g 675,-
Suitable for 2 people
Vacío flank steak, short ribs,
Black Angus ribeye & chimichurri
Served w. grilled vegetables,
fries & béarnaise

DESSERT

Crème Brûlée 85,-

SIDE DISHES +55,-
- Grilled vegetables
- Green salad
- Fries & béarnaise

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

Hot-smoked Salmon on Belgian Waffle 95,-
House-smoked salmon w. crème fraîche, pickled fennel & dill

SMALLER DISHES

Calamari 155,-
Deep-fried squid, aioli & lemon

Danish Shrimp Toast 195,-
Hand-peeled shrimps, sauce mousseline, radishes, soft-boiled egg & lemon on grilled sourdough bread

Mushroom Toast à la Crème 175,-
Chanterelles, mixed seasonal mushrooms & lingonberries on grilled sourdough bread

Langoustine Bisque 155,-
Crayfish, mussels & pickled celeriac

LARGER DISHES

Moules Frites 245,-
Mussels in a tomato-based sauce w. garlic oil, Danish chili oil & fennel
Served w. fries & aioli

Grilled Flatfish of the Day 295,-
New Danish potatoes, lovage butter & fish fumet sauce

DESSERT

Chocolate Tart 95,-
Salted caramel & hazelnut crumble

SONORA

LATIN AMERICAN FOOD

SNACKS

Tuna Tostada 105,-
Tuna, avocado, pickled onions, lime & chipotle mayo

SMALLER DISHES

Quesadillas 145,-
Crispy tortilla w. cheese & filling. Choose between:
- Tex-Mex spiced Birria beef, salsa, coriander & onion
- Chicken, tomato & chipotle
- Roasted pumpkin al pastor

Tacos 2 pcs. 135,-
Choose two of the same:
- Fried chicken
- Baja-style fried cod
- Ribeye
- Roasted pumpkin al pastor

LARGER DISHES

Fried Chicken Burger w. Fries 230,-
Secret sauce, cheddar, coleslaw & jalapeños

Birria Beef 255,-
Birria beef, consommé, corn tortillas, onion, coriander & lime

SHARING

Taco Feast - Make Your Own Tacos 495,-
Suitable for 2 people
Fried chicken, birria beef, cod & quesadillas.
Warm corn tortillas, tortilla chips, guacamole, salsa verde, pico de gallo, pickled onions, coleslaw, jalapeños & lime

DESSERT

Churros & 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

Gyoza 135,-
Fried dumplings w. chicken, ponzu & teriyaki

SMALLER DISHES

Wonton Soup 160,-
Shiitake mushrooms, spiced pork, seaweed, sesame, chilli oil & pak choi

Uramaki w. Crispy Ebi 135,-
Fried shrimps, avocado, sesame, chilli mayo & teriyaki sauce

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, courgette, Thai basil, crispy mint & rice
Also available as a vegetarian version w. crispy tofu

Marina Sushi Special 255,-
- 8 pcs of inside-out maki w. salmon, avocado, cucumber, cream cheese, flame-grilled salmon, trout roe & seaweed salad
- 4 pcs of nigiri w. soya-marinated rice, wasabi & fish of the day
- Edamame beans 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

Served w. seaweed salad, wasabi, ginger, soya & chilli mayo

DESSERT

Cheesecake 95,-
Lemon, vanilla & seasonal berries

BREAD SERVINGS

Nonna Regina

Focaccia 40,-

Focaccia & Olives 65,-

Bruschetta 70,-
Creamy ricotta, honey & caponata

OCEAN BAR

Sourdough & Whipped Butter 40,-

PATAGONIA

Fugazza Pizza 125,-
Argentinian speciality w. mozzarella, onion & 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

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

OCEAN BAR

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, chipotle chicken or birria beef +35,-

Burrito 175,-
Crunchy rice, beans, cheese, jalapeños & salsa
Choose between chipotle chicken, birria beef & pumpkin al pastor
Add guacamole & tortilla chips +55,-

Burrito Bowl 185,-
Rice, avocado, beans, cheese, jalapeños & salsa
Choose between chipotle chicken, birria beef & pumpkin al pastor
Add guacamole & tortilla chips +55,-

Nonna Regina

Lasagna di la Nonna 195,-
Ragù, béchamel, pesto, parmesan & seasonal salad

pernille's

Smørrebrød w. Fish Fillet 165,-
Rye bread, panko-breaded Danish plaice,
homemade remoulade & herb salad