# 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 food
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 Bao Bun 95,-**
Pork belly, pickled red onions, hoisin sauce, red pointed cabbage, Jerusalem artichoke crisps & chilli 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,-**

**Truffle Fries 95,-**
Chunky fries, truffle mayo & grated parmesan

**Soya-Roasted Almonds 35,-**

## SMALLER DISHES

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

**Chicken Fricassée 195,-**
Velouté w. chicken stock, carrots, celeriac, potatoes, Brussels sprouts, herbs & crispy chicken skin

## 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,-**
Crispy potatoes, peas, cream sauce w. demi-glace, freshly grated horseradish & anchovy

## SHARING

**Salmon Wellington 495,-**
**Suitable for 2 people**
Faroese salmon in puff pastry, sautéed fennel, shallots, spinach & feta
Served w. lobster bisque, Brussels sprout leaves & potato purée

## DESSERT

**Danish Apple Cake 85,-**
Crumble & whipped cream

# Nonna Regina

ITALIAN TRATTORIA

## SNACKS

**Olives 45,-**

**Antipasto Misto 165,-**
Homemade winter pâté, Italian salumi, blue cheese, focaccia & olives

**Bruschetta 70,-**
Creamy ricotta, honey & caponata

## SMALLER DISHES

**Raviolo 190,-**
Pumpkin, cauliflower, hazelnuts & chives

**Burrata Salad 160,-**
Kale, pickled mustard seeds, apple & balsamic glaze

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

## LARGER DISHES

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

**Ragù di La Nonna 185,-**
Pappardelle, homemade ragù w. three types of meat & parmesan

## SHARING

**Ragù 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 110,-**
Pulled pork, green apples, mustard & pickled onions

**Choripán Bruschetta 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

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

## LARGER DISHES

**Picanha Rump Cap 295,-**
Potato gratin, shallots & red wine sauce

**Black Angus Ribeye 400 g 495,- / 250 g 335,-**
Grilled over charcoal on a churrasco grill w. chimichurri & flame-grilled carrots

**Short Ribs 275,-**
Slow-cooked bourguignon-style w. pearl onions, mushrooms & carrots

## SHARING

**Sharing Cuts 600 g 695,-**
**Suitable for 2 people**
Picanha rump cap, short ribs,
Black Angus ribeye & chimichurri
Served w. green salad, fries & béarnaise

## DESSERT

**Crème Brûlée 85,-**

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

**EXTRA SAUCES +25,-**
- 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,-**
Morels, black trumpet mushrooms, mushroom jam & lingonberries on grilled sourdough bread

**Winter Salad 155,-**
Pickled beetroot, grilled plums, feta, almonds & balsamic glaze

## LARGER DISHES

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

**Grilled Fish of the Day 295,-**
Crispy lemon-marinated potatoes, cavolo nero, silky carrot purée & mussel sauce

## DESSERT

**Risalamande 75,-**
Danish rice pudding w. white chocolate, almonds & cherry sauce

# SONORA

LATIN AMERICAN FOOD

## SNACKS

**Tuna Tostada 105,-**
Jalapeño hummus, pickled red onions, ginger emulsion, coriander & lime

## 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 & Dulce de Leche 95,-**

# MARINA

INSPIRED BY JAPAN - CRAFTED AT MARINA

## SNACKS

**Scallop Toast 165,-**
Crispy sesame toast w. scallop & shrimp filling
Topped w. spring onions & chilli 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 & chilli
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, cherries & almonds

## 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 +45,-

**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