

# PROJECT RAW

## COLD STARTERS



### SNACKS

**French Fries w/ Fresh Truffle and Truffle Mayo 90,-**

### SMALLER DISHES

**Handcut Beef Tartar w/ fresh truffle 165,-**

handcut tartar w/ caramelized cheese, dried tomatoes, mustard seeds, hazelnuts and grated fresh truffle

**Tuna tartar 175,-**

mixed with chipotle and sesame. With pickled fennel and roasted almonds

**Cold Smoked Salmon 145,-**

on waffle with salted lemon cream, dill and green asparagus

### LUNCH SPECIAL 11-15

**Open Sandwich Tartar + Cold Smoked Salmon 135,-**

rye bread w/ tartar, ramson, dried tomatoes and cress mayonnaise + rye bread w/ cold smoked salmon, green asparagus, lemon cream and dill

### LARGER DISHES

**Beef Tartar w/ French Fries 195,-**

mixed with capers, shallots and mustard. Served with French fries, herbal salt and grated caramelized cheese

### SHARING

**Beef Tartar + Tuna Tartar (2-4 pers.) 495,-**

Beef tartar w/ caramelized cheese, salad of seasonal greens and mayonnaise; Chipotle and baked garlic.

Tuna tartar mixed with chipotle and sesame. With pickled fennel and roasted almonds. Served with French fries

**Deluxe Hand-cut Tartar with Truffles and Caviar (2-4 pers.) 750**

hand-cut tartar w / caramelized cheese, dried tomatoes, mustard seeds, hazelnuts and grated fresh truffle. Served with 1 can Rossini caviar 30 gr, waffles, truffle

French fries, truffle mayo, sour cream, red onion and dill

*Gustav Duus and Lasse Nordow are both experienced chefs and best friends. Their menu at Seaside Toldboden reflects their great passion for tartar and cold appetizers. They live and breathe tartar – preparing with refined ingredients, experimenting with textures and not least taste. Gustav and Lasse meticulously study ingredients and this precision is what brings their tartar to a one-of-a-kind culinary experience.*

# H A I D A N

## C U I S I N E F R O M T H E S E A



### SNACKS

**French pan Brioche 60,-**  
served w/ organic butter

**Danish Kingfish 110,-**  
w/ pistachio from Sicily on crispy white cloud mushroom

**Mahogany Clams 100,-**  
taggiasca olives, 'marinda' tomatoes from Sicily and chamomile infusion

**Langoustine from Gilleleje 140,-**  
cured in miso and 'Nduja'. Served with amaranth sprouts on a crispy cracker

### SMALLER DISHES

**Cod Cheeks Tempura 140,-**  
w/ cod cheeks in crispy batter, rosehip, spicy emulsion, balsamico vinegar and seasonal herbs

**Danish Squid "Tagliatelle" 140,-**  
sautéed in brown butter, miso from Kyoto, w/ sesame and kombu. Served with steamed rice, sea urchin, poached egg and wasabi flowers

**King Crab Dumplings (5. pcs) 150,-**  
w/ chili, rice vinegar and soy sauce

**Monkfish. 280,-**  
**Monkfish Tail (2 pers.) 550,-**  
w/ Iberico ham sauce, a bouquet of vegetables, herbs and fresh peas

**Grilled Octopus 200,-**  
Cooked on charcoal w/our red pepper and gochujang sauce

### SHARING

**Todays catch and seasonal greens tempura (2 pers.) 280,- (2 pers.)**  
w/ todays fish, seafood and vegetables in crispy batter, w/ vadouvan dip and seasonal herbs

*Gabriele Rizzo is originally from Palermo in Italy but has travelled and worked as a chef in Europe and the US which is reflected in his menu. He has experience from some of the world's most ambitious kitchens, in 1-, 2- and 3-Michelin star restaurants. Gabriele works with few well-chosen ingredients and flavors; aesthetics and sustainability are paramount to him and his dishes. His kitchen Haidan is built around warm and cold servings of seafood. Enjoy Gabriele transforming treasures of the sea into magical creations.*

IAJI  
PAN ASIAN GRILL



SNACKS

**Green Olives w/ yuzu 55,-**

**Pork Cracklings 65,-**  
w/ sweet chili sauce

**Organic French Fries 65,-**  
w/ chicken spice, Japanese mayonnaise and white soya

SMALLER DISHES

**Takoyaki - salty 'æbleskiver' 150,-**  
w/ squid, aromatic herbs, Japanese mayonnaise and Takoyaki sauce.  
Iaji recommends you to have your Takoyaki w/ 15 gr. Baerii Caviar + 195,-

**Grilled Giant King Prawn 235,-**  
w/ avocado and wasabi

LARGER DISHES

**Crispy Kung Fu Sandwich 195,-**  
crispy schnitzel w/ tonkatsu sauce, Japanese mayonnaise, spicy grapes, and juicy summer cabbage. Served in a brioche w/ French fries

**Grilled tuna 265,-**  
w/ wakeme seaweed salad and sesame dressing

LARGER DISHES

**Whole grilled quail 265,-**  
w/ truffle and Asian pepper sauce

SHARING

**Grilled t-bone of Danish Jersey cattle app. 500 gr. 655,-**  
w/ yuzukosho butter, miso grilled vegetables and crisp salad

LUNCH SPECIAL 11-16.30

**Iaji caesar chicken salad 185,-**  
w/ grilled quail, juicy summer cabbage, seaweed, sesame and pickled ginger

*Henrik Jyrk is an experienced restaurateur and has for many years worked at several 1- and 2-star Michelin restaurants. Henrik is a wellknown face from the Danish broadcast media and he won the biggest chef contest in Denmark 'Sol over Gudhjem' 2 times in a row. At Seaside, Jyrk will serve a menu inspired by the Pan-Asian cuisine. Jyrk is motivated by serving foods that make your day - his mantra is that we all deserve one good meal a day - and this can certainly be sensed in his kitchen at Seaside.*

MØRT  
GRILLED MEAT

SMALLER DISHES

**Iberico Ham 135,-**  
grilled bread with fresh tomato rub - pan con tomate

LARGER DISH

**Steak Sandwich 189,-**  
ribeye 140 gr., caramelized onions, tomato relish and pickles. Served with French fries and béarnaise sauce

LARGE DISHES

**Ribeye 200 gr. 299,-**  
w/ sauté of seasonal greens, French fries and béarnaise sauce  
// Surf n' turf-style with 1/2 lobster tail + 150,-

**Tournedos of Beef Tenderloin 220 gr. 345,- / Tournedos Rossini w/Foie Gras and Truffles 495,-**  
w/ seasonal greens, French fries and 2 sauces; sherry and béarnaise



SHARING

**Côtes De Boeuf 700 gr. (2-4 pers.) 750,-**  
w/ seasonal greens, French fries and 2 sauces; sherry and béarnaise

LUNCH SPECIAL 11-15

**Parisian Steak 'Pariserbøf' 155,-**  
beef on grilled toast with egg yolk, beetroot, horseradish, cornichons and capers

ALL MEAT IS SERVED MEDIUM-RARE

*Dan Jensen has spent decades in ambitious kitchens from Divan II to Alberto K and latest at the captain at The Danish Royal Theatre. He has a lifelong passion for the classic cuisine, high quality meat, and truly classic sauces and garnishes. Tournedos Rossini is one of the absolute favourites, a dish Dan knows to perfection. You can enjoy this legendary dish in combination with several other dishes where high quality and authentic flavours always take center stage and the meat plays the key role.*

# STRANGAS

## GREEK FOOD



### SNACKS

**Kalamata oliven 55,-**

### SMALLER DISHES

**Greek Salad 135,-**

Cherry tomatoes, cucumbers, red peppers, feta cheese, capers, red onions, kalamata olives and Cretan crispy bread  
+ 2 pitas 25,-

**Calamari 165,-**

fried crispy calamari sprinkled w/ herbs and served w/ homemade mayonnaise made w/fermented black garlic

### LARGER DISHES

**Mini Pita Gyros - w/ organic Pork, organic Chicken or Halloumi Fritters 135,-**

my own recipe of Greek pitas grilled and served w/ homemade tzatziki, organic grilled pork, organic chicken or halloumi fritters, tomatoes, red onions topped w/ fresh herbs. Served tacos-style.

### SHARING

**Souvlaki (2-4 pers.) 459,-**

grilled organic chicken and pork on skewers served w/grilled pita, homemade tzatziki and Greek salad

**Calamari (4. Pers.) 300,-**

Perfect for sharing - fried crispy calamari sprinkled w/ herbs and served w/ homemade mayonnaise made w/fermented black garlic

*Nikolas Strangas has a background as an exceptional pâtissier. At Seaside, you will taste his take on the food of Greece. Expect to taste his passion for all the Greek savoury flavors with crunchy greens, fresh octopus, organic meats and plenty of Greek passion. Enjoy your meal from Strangas as the Greeks would do - with a passion for life and around the people that matter the most.*

# TOMBO

## JAPANESE SEAFOOD



### SMALLER DISHES

**Tsukune 105,-**

3 chargrilled meatball skewers with Teriyaki sauce

**New Style Sashimi 135,-**

sashimi of salmon w/ housemade ponzu, fresh herbs and grated daikon

**Donburi Sashimi 150,-**

rice bowl with sashimi or miso-grilled salmon, market greens, seasonal pickles

**Kyoto Style Sashimi 150,-**

A daily rotating selection of 3 fresh fish from Fiskerikajen, served with soy sauce, daikon, fresh Nordic wasabi and homemade pickled ginger

### LARGER DISHES

**Shokado Bento - Seafood Menu 350,-**

A 4-course box set of grilled fish, seasonal sashimi, sushi, herbs, and rice

### SHARING

**Sushi Moriawase 285,- (2 pers) 16 pieces**

a mixed sushi platter featuring an assortment of sushi styles with seasonal, sustainable fish from Fiskerikajen. Served with housemade pickled ginger and freshly grated Nordic wasabi

*Edgars Sutka specializes in the seasons, techniques, and traditions of the Japanese cuisine. He holds a Golden Certification from the Japanese Ministry of Agriculture, Forestry, and Fisheries after working and training in a Kaiseki restaurant in Kyoto for 3 years. Kaiseki is a Japanese multi-course haute cuisine, and its principles are represented in the serving form of a Shokado Bento. The Bento box is a traditional lunch box in Japan that Edgars will use to serve seasonal sashimi, sushi, grilled seafood, onigiri and much more from Japanese cuisine.*

# MAR CEVICHERIA

## SEAFOOD BAR



### SNACKS

**Oysters Fine De Claire (3 pcs.) 105,-**  
served au naturel w/ seaweed  
chimichurri

### SMALLER DISHES

**Asparagus Salad 110,-**  
green and white grilled Danish  
asparagus, w/ bergamot, extra virgin  
olive oil and lemongrass vinaigrette

**Lobster Pancakes 170,-**  
Danish langoustine, lobster salad and  
summer vegetables served w/ brown  
butter fried pancake, topped up w/  
hand peeled shrimps

**Halibut Ceviche 185,-**  
Lightly salted halibut, marinated in  
blue mussel 'leche de tigre', served w/  
slow summer salad onions

**Scallops and Asparagus  
Carpaccio 220,-**  
w/ grilled white asparagus,  
bergamotte, lemongrass vinaigrette  
and extra virgin olive oil

### SHARING

**Bearii Caviar 30 gr. 580,-**  
w/ blinis, fermented sour cream and  
pickled coriander stamps. See the full  
caviar selection in our kitchen

**Frutos De Mar / Skaldyrsfad -  
minimum 2 pers. 595 pr. person**  
Price 1.190,- for 2 pers.  
Todays catch of seafood w/ garniture  
and bread.  
Recommendation; try our caviar w/ the  
frutos de mar +530,-

### DESSERT

**Soft-ice. 75,-**  
w/rosehip and Danish strawberries

*Med stor kærlighed til havet og vilde  
madoplevelser åbner **Johan Burich Holck**  
og venner - Mar Seafood Bar. Johan Burich  
Holck står bag den populære Bib  
Gourmand-restaurant Marv & Ben og  
restauranten The Pescatarian, som allerede i  
sit første år blev nævnt i Michelin-guiden og  
vandt bedste restaurant i Berlingske og  
Politiken. I Seafood Baren vil Johan orientere  
sit køkken mod verden med en menu, der  
fokuserer på bæredygtighed, økologi og  
gastronomi, lavet med de bedste  
ingredienser, sæsonen har at tilbyde af fisk,  
skaldyr og grøntsager.*

# LØGISMOSE

## SPISERI



### SANDWICH

**Sandwich w/ ham and cheese 55,-**  
focaccia with prosciutto cotto, emmentaler and dijonnaise. Served as you wish - cold or hot.

**Sandwich w/ truffle and soft cheese 69,-**  
focaccia with truffle mayonnaise, truffle tapenade and Brillat-Savarin, soft cream cheese. Served as you wish - cold or hot

### BREAKFAST & LUNCH 11 – 15

**Organic ølands wheat bun w/ butter and comté 32,-**

**Butter baked Rungis croissant 28,-**

### TAPAS

**Tapas Salmon Rilette 35,-**  
hot smoked salmon with herbs, shallots and rich sour cream.

**Tapas Samsøe Salmon 35,**  
w/ herb emulsion and pea shoots.

**Tapas Karl Johan Pie 35,-**  
w/ Karl Johan mushrooms, Gruyere cheese and onion confit.

**Tapas Veggie 35,-**  
the vegetarian tapas vary according to the season.

**Today's Tapas 35,-**  
see today's tapas in the counter at Løgismose Spiseri.

**Ølands wheat bun w/ Tapas +10,-.**

**3 Tapas w/ organic wheat bun 100,-**

### DESSERT – CHEESE

**Fourme D'ambert 35,-**  
Mild and creamy blue cheese made from cow's milk. From the town of Ambert in the Auvergne region in France

**Mimolette 35,-**  
Firm cow's milk cheese from the city of Lille in France. A salty cheese with notes of fruit and nuts

**Tomme de Savoie 35,-**  
Classic cow's milk cheese from the department of Savoie in France. Aromatic and deliciously creamy with a hint of sweetness from ripening for 2-4 months

**Comté 35,-**  
"The King of Mountain Cheeses" from the Jura region of France. Made from cow's milk, spicy and fruity notes with salty hints

**Choice of 4 cheeses incl. bread and fruit compote 119,-**

### DESSERT - CAKE

**Today's Cake 45**

**Carrot Cake 55,-**

**Gateau Marcel, Organic Chocolate Cake 55,-**

**Tarte Au Citron 45,-**

**Crème Brulée 65,-**

### COFFEE, HOT CHOCOLATE AND TEA

Please order with the team at Løgismose Spiseri

*The neighbor shop, Løgismose Vin, Mad & Delikatesser run the Eatery at Seaside, where you can find freshly brewed coffee, breakfast, cakes and exquisite sandwiches, tapas, cheese and other treats that hold flavor, attitude and good craftsmanship. The menu offers all of the best from Løgismoses culinary universe, and the food can be enjoyed inside our gastrohouse, on our terrace or taken to go.*