

JAPANESE SEAFOOD



SNACKS

Edamame beans 39,-

Edamame served w/ chili, lemon and salt

Japanese potato salad & grilled sausages 75,-

Brandade - crisp croquettes 95,-
crisp panko coated croquettes w/ salted cod and potato. Served w/ yuzu mayo and herbs

SMALLER DISHES

Karaage 105,-

5 pcs. of Japanese style fried chicken served w/ kizami wasabi

Salmon & Seaweed Salad 150,-

sashimi plate of cured salmon w/ homemade ponzu, herbs, wasabi oil, served on a bed of Danish seaweed

Kyoto style sashimi 150,-

sashimi of tuna, hamachi, and salmon served w/ soy sauce, daikon and fresh Nordic wasabi

Sushi moriawase, 8 pcs. 150,-

an assortment of sushi styles w/ seasonal, sustainable fish. Served w/ housemade pickled ginger and freshly grated Nordic wasabi

Donburi sashimi / Poké Bowl 165,-

bowl w/ rice, sashimi, market greens, salad, avocado and pickles

Donburi veggie / Poké Bowl 155,-

bowl w/ rice, fried tofu, market greens, salad, avocado and pickles. Vegetarian

LARGER DISHES

Gyu katsu 185,-

deep-fried beef tenderloin cutlet served w/ housemade kimchi. Served medium-rare

Shokado Bento - seafood menu 350,-

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

SHARING

Sushi Moriawase, 16 pcs. 285,- (2 pers)

a mixed sushi platter featuring an assortment of sushi styles w/ seasonal, sustainable fish. Served w/ 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 after 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 sashimi, sushi, seafood and much more from Japanese cuisine.

PAN ASIAN GRILL

SNACKS

French fries 65,-

w/ chicken spice, Japanese mayonnaise, and white soya

SMALLER DISHES

Spring rolls, 4 pcs. 99,-

Singaporean inspired spring rolls w / spicy ponzu

Crispy ebi, 4 pcs. 159,-

w/ chili mayonnaise

LARGER DISHES

Jyrks teriyaki burger 135,-

Bacon + 10,- / Gaudan cheese + 10,-

Yakitori-grilled steak of meat from Danish free range cattle, teriyaki sauce, Japanese mustard mayonnaise, red onion, pickles and salad - served in brioche

Yakitori-grilled cutlet of Duroc pork 195,-

served w/ Asian pepper sauce pak choi and cabbage



SHARING

Iaji Monkey King (2 pers.) 500,-

4 dishes served family style: Spring rolls, crispy ebi, French fries and yakitori-grilled cutlet of Duroc pork

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 serves 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.

COLD STARTERS



SMØRREBRØD – OPEN SANDWICH
From 12.00-17.00

Beef tartare on rye 95,-
mixed w/ capers, shallots and mustard

Chicken salad on rye 95,-
w/ crispy chicken skin and apple

Mushroom toast 110,-
w/ pickled chanterelles, Comté and
ramsons. Vegetarian
+ freshly grated truffle + 65,-

SNACKS

2 snacks arancini + canapé 75,-
Arancini crispy ball of flavourful risotto -
breaded and fried

Canapé w/ truffle cream, roasted
mushrooms and freshly grated truffle

**French fries w/ fresh truffle and
truffle mayo 90,-**

SMALLER DISHES

Organic burrata 145,-
w/ fresh and dried tomatoes, crispy rye,
cress and balsamic

Waffle w/ cold smoked salmon 155,-
eco-friendly farmed salmon from North
of Jutland on waffle w/ salted lemon
cream, dill and radish

**Handcut beef tartare w/
chanterelles 165,-**
hand cut tartare w/ chanterelles, karl
johan, hazelnuts, ramson capers,
cranberries and rosemary mayo

Tuna tartare w/ toasted bread 175,-
mixed w/ chipotle, sesame, pickled
fennel and roasted almonds

LARGER DISHES

Beef Tartare w/ French fries 195,-
mixed w/ capers, shallots and mustard.
Served w/ French fries, herbal salt and
grated caramelized cheese

SHARING

**Beef Tartare + Tuna Tartare
(2-4 pers.) 495,-**
beef tartare w/ caramelized cheese,
salad of seasonal greens and chipotle
mayonnaise. Tuna tartare mixed w/
chipotle and sesame. Served w/ pickled
fennel, roasted almonds, French fries
and toasted bread

DESSERT

Salted Caramel Popcorn 55,-

*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.*

CUISINE FROM THE SEA



SNACKS

Kimchi 50,-
Selected of fermented greens

**Grilled Gillerdeau oysters,
3 pcs. 110,-**
Grilled and seaglated oysters, served w/
wild garlic kimchi

Langoustine from Gilleleje 140,-
cured in miso and 'Nduja'. Served w/
bronze fennel sprouts on a crispy cracker

SMALLER DISHES

Cod Cheeks Tempura 140,-
For sharing 4-persons snack 280,-
w/ cod cheeks in crispy batter, rosehip,
spicy emulsion, balsamic vinegar and
seasonal herbs

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

Crispy Crab 150,-
served w/ fragrant sauce

Dumplings, 5 pcs. 150,-
w/ king crab served w/ chili, rice vinegar
and soy sauce

Wontons, 5 pcs. 150,-
w/ pork and scallops served w/ broth of
pork, dried shrimps and daikon

Pan fried Gyoza, 5 pcs. 150,-
w/ filling of white fish served w/ chili,
rice vinegar and soy sauce

Asian fish and chips 180,-
deep-fried filet of daily catch served w/
crispy potatoes spaghetti and ginger
glaze

Grilled Octopus (pulpo) 200,-
cooked on charcoal w/ fermented red
pepper and gochujang sauce

Panfried sole 200,-
served w/ aromatic fish jus, Chinese 5
spices, butter emulsion and greens

Monkfish 280,-
w/ Iberico ham sauce, pickled
Jerusalem artichoke, herbs and fresh
peas

*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.*

GREEK FOOD



SNACKS

Kalamata oliven 55,-

Greek pita 30,-

Tzatziki 65,-

classic tzatziki topped w/ olive oil and paprika

Tirokafteri 75,-

spicy feta cream w/ red peppers from northern Greece w/ garlic and chili

Pita bread, tzatziki and tirokafteri 155,-

SMALLER DISHES

Halloumi fritters 115,-
w/ mint yogurt sauce

Calamari 115,-

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

Greek salad 135,-

cherry tomatoes, cucumbers, red peppers, feta cheese, capers, red onions, kalamata olives and Cretan crispy bread

Christmas pita w/ rotisserie-grilled organic pork 135,-

grilled organic pork on butter grilled pita, served w/ caramelized onions, red cabbage and pork cracklings.

LARGER DISHES

Pita gyros - w/ rotisserie-grilled organic pork, organic chicken or halloumi fritters 135,-

grilled organic chicken or organic pork on grilled Greek pita, baked on Strangas recipe. Served w/ homemade tzatziki, tomatoes, red onions and topped w/ fresh herbs.

Vegetarian mini pita gyros served w/ halloumi fritters

Classic souvlaki w/ rotisserie-grilled organic pork or chicken 185,-

grilled organic chicken or organic pork on skewers served w/ homemade tzatziki, baked potatoes, grilled pita, fresh herbs and thyme oil

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.

GRILLED MEAT

*LUNCH SPECIAL &
OPEN SANDWICH/SMØRREBRØD
From 12.00-17.00*

Roast beef on rye 120,-

w/ tartar sauce, pickled red onions, pickles, fried egg and cress

Parisian steak 'Pariserbøf' 155,-

beef on grilled toast w/ egg yolk, beetroot, horseradish, red onions and capers

SNACKS

French fries 59,-

SMALLER DISHES

Iberico ham 155,-

grilled bread w/ fresh tomato rub -
pan con tomate

LARGER DISH

Steak sandwich 189,-

ribeye 140 gr., caramelized onions, tomato relish and pickles. Served w/ French fries and béarnaise sauce

LARGE DISHES

Boeuf bearnaise 299,-

ribeye 250 gr. w/ seasonal greens, French fries and béarnaise sauce

Boeuf Madagascar 299,-

ribeye 250 gr. w / seasonal greens, French fries and Madagascar pepper sauce



Pink roasted duck breast 299,-

served w/ red cabbage, kale, walnuts, French fries, sherry sauce and croquette of duck confit.
Add foie gras and truffles + 150,-

Ribeye surf n 'turf-style 449,-

ribeye 250 gr. served w/ lobster tail w/ seasonal greens, French fries and béarnaise sauce

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

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.

OYSTERS & SEAFOOD



OCEAN BAR

SNACKS / BREAD

Oysters Gillardeau Josephine

naturel w/ lemon 3 pcs. 110,-
w/ grapefruit granite 3 pcs. 110,-
w/ Bloody Mary 3 pcs. 110,-

Rossini Black Label caviar 30 g. 550,-

served w/ fermented cream, red onions,
herbs and blinis

Sourdough garlicbread 65,-

SMALLER DISHES

Virgin lobster bisque 85,-

served w/ crayfish tails, pickled celery
and dill

Scallop ceviche 125,-

served w/ cucumber and apple, tigers
milk and pickled elderflowers

Salted haddock 125,-

served w/ pickled pearl onions,
gooseberries, watercress, ramsen capers
and sauce oriental w/ soya, browned
butter and sesame

Peel and eat shrimp, 500 gr. 135,-

sea-cooked prawns w/ homemade garlic
mayonnaise, toast and lime

Lobster roll 155,-

soft brioche bread, lobster and crayfish
folded in homemade mayonnaise w/ salt
baked celery, pickled green tomatoes and
tarragon - topped w/ lobster

LARGER DISHES

Fresh pasta w/ mushrooms 155,-

w/ truffle sauce, chanterelles, trumpet
hats, tarragon and parmesan
Add fresh truffles +65,-

Fresh pasta w/ seafood 155,-

clam sauce, heart clams, parmesan and
crispy crumbs
Add lobster + 95,-

SHARING

Seafood tower 'Plateau de Fruits de Mer' - minimum 2 people 595, - pr. person

Today's catch of seafood w/ garnish and
bread - remember to pre-order 2 days
before

Gustav Duus and Lasse Nordow are best friends, experienced chefs and have 2 kitchens at Seaside; Ocean Bar and Project Raw. In the 2 kitchens they cook their own favorites on the menu; tartar and seafood. In Ocean Bar, Lasse and Gustav face their kitchen towards the world with the sea as pantry and focusing on gastronomy, made with the best ingredients the season has to offer of fish, seafood and vegetables.

TAPAS, CHEESE, CAKE & COFFEE



SANDWICH & QUICHE

Sandwich w/ ham and cheese* 65,-
focaccia w/ prosciutto cotto, emmentaler
and dijonnaise

Sandwich w/ truffle and cheese* 69,-
focaccia w/ truffle mayonnaise, truffle
tapenade and Brillat-Savarin; soft cream
cheese

Sandwich w/ duck confit* 79,-

Quiche lorraine* 45,-
classic French quiche w/ crispy puff
pastry, French emmentaler and bacon from
Alsace - topped w/ grated Comté

*Served as you wish – cold or hot

TAPAS

3 Tapas w/ baguette 100,-
the tapas menu changes daily – be
inspired and choose your tapas w/ the
team at the counter in Løgismose Spiseri.
*You cannot order tapas online

BREAKFAST & LUNCH 10 – 15

Baguette w/ butter and Comté 32,-

Butter baked Rungis croissant 28,-

COFFEE, HOT CHOCOLATE, TEA AND TODAYS CAKE*

Please order hot drinks and today's cake
w/ the team in Løgismose Spiseri
*You cannot order hot drinks and today's
cake in the online menu

DESSERT, CAKE & CHEESE

**'Æbleskiver' Danish specialty w/
icing sugar and jam 22,-**

Carrot cake 55,-

**Gateau Marcel, organic chocolate cake
55,-**

Tarte au citron 45,-

Crème brûlée 65,-

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

Fourme D'ambert 35,-
mild and creamy blue cheese made from
cow's milk

Mimolette 35,-
firm cow's milk cheese salty w/ notes of
fruit and nuts

Tomme de Savoie 35,-
aromatic and deliciously creamy cow's
milk cheese w/ a hint of sweetness

Comté 35,-
"The King of Mountain Cheeses" made
from cow's milk, spicy and fruity notes w/
salty hints

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 Løgismose's culinary universe, and the food can be enjoyed inside our gastrohouse, on our terrace or taken to go.