

CUISINE FROM THE SEA



SNACKS

Kimchi 50,-
Selected of fermented greens

Gillardeau oysters, 3 pcs. 100,-
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

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

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

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.

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

**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/ fresh
truffle 165,-**
hand cut tartare w/ caramelized
cheese, dried tomatoes, mustard seeds,
hazelnuts and grated fresh truffle

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.

PAN ASIAN GRILL



SNACKS

French fries 65,-
w/ chicken spice, Japanese mayonnaise, and white soya

SMALLER DISHES

Iaji flatbread 65,-
w/ artichoke cream and aromatic herbs.
Vegetarian

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

**Grilled cauliflower, Japanese curry
and fresh herbs. Vegetarian 135,-**

Bao Peking style, 2 pcs. 155,-
w / grilled duck and pickled greens

SHARING

Iaji Monkey King (2 pers.) 425,-
4 dishes served family style: Flatbread
w / artichoke cream and herbs, spring
rolls, crispy ebi and bao Peking style w
/ grilled duck and pickled greens

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.

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

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

MORT

TOLDBODEN

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.

JAPANESE SEAFOOD



SNACKS

Edamame 39,-

Edamame beans served w/ chili, lemon and salt

SMALLER DISHES

Tsukune 105,-

3 chargrilled chicken meatball skewers w/ Teriyaki sauce

Karaage 105,-

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

Salmon tataki salad 150,-

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

Kyoto style sashimi 150,-

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

Sushi moriwase, 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 Moriwase, 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.

GREEK



SNACKS

Kalamata olives 55,-

2 grilled Greek pitas 25,-

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

2 mini pita bread, tzatziki and tirokafteri 155,-

SMALLER DISHES

Grilled halloumi fritters 115,-

w/ mint yogurt sauce

Greek salad 135,-

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

Calamari 115,-

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

LARGER DISHES

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

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

Vegetarian mini pita gyros served w/ halloumi fritters

Classic souvlaki w/ rotisserie-grilled organic pork or chicken 169,-

grilled organic chicken or organic pork on skewers served w/ homemade tzatziki, grilled mini pita bread, 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.

BREAKFAST, TAPAS & DESSERTS



SANDWICH & QUICHE

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

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

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/ organic wheat bun 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

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

Butter baked Rungis croissant 28,-

COFFEE, HOT CHOCOLATE, TEA AND TODAYS CAKE*

Please order hot drinks and todays cake
w/ the team in Løgismose Spiseri

*You cannot order hot drinks and todays
cake in the online menu

DESSERT, CAKE & CHEESE

Carrot cake 55,-

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

Tarte au citron 45,-

Crème brulée 65,-

**Choice of 4 cheeses incl. bread 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 Løgismoses
culinary universe, and the food can be
enjoyed inside our gastrohouse, on our
terrace or taken to go.*