~Starters~

Porcini mushroom soup / 195 sek
Pickled chanterelles, egg yolk crème, rye breadcrumbs & oyster mushrooms (G*, L, M)
2024 Kein Name Rheinhessen, Trocken, Risling, Tyskland / Germany 150/660

Seaside's West Coast seafood toast / half 185 sek / whole 245 sek
Shrimp, crayfish, mayonnaise, whitefish roe, horseradish & lemon (G*, L*, M*)
2024 Domaine Laroche, Chablis, Chardonnay, Petit, Bourgogne, Frankrike / France 150/690

Beef Tartar Black Angus
Half 75g / 185 sek / Whole 160g / 285 sek with fries
Jalapenios mayonnaise, puff rice, soy, rice vinegar pickled cucumber
2024 Les Calcaires, Pinot Noir, Maison Pierre Chanier, Loire, Frankrike / France 125/560

~Seafood from the grill~

Whole Grilled Dorade / 335 sek
(subject to availability)
Aioli, lemon & French fries
2024 Domaine Laroche, Chablis, Chardonnay, Petit, Bourgogne, Frankrike / France 150/690

Grilled Red Prawns / 175 sek
Served with toasted bread, aioli & lemon (G*)
Grilled Red Prawns / Large serving 235 sek
Served with French fries, toasted bread, aioli & lemon (G*)
2025 Aveleda Alvarinho, Pios do Minho, Loureiro, Portugal / Portugal 150/690

~Mains~

Truffle Mac & Cheese with Endive & Pine Nut Salad 255 sek / With Chorizo/ 325 sek
(G, L, M, N*)
2024 Les Calcaires, Pinot Noir, Maison Pierre Chanier, Loire, Frankrike / France 125/560

Steamed Saithe loin / 335 sek
Champagne and lobster sauce, potatoes, vegetable Julienne & shrimps (L, M)
2025 Aveleda Alvarinho, Pios do Minho, Loureiro, Portugal / Portugal 150/690

Filet Mignon de Jarret de Porc/ 275 sek
Pork shank fillet with Savoy cabbage, truffle, root vegetable mash & foie gras sauce
2021 Valpolicella Ripasso" Torre Del Falasco", Corvina, Rondinella, Cantina Valpantena, Italien / Italy 150/670

Royal with Cheese / 245 sek
Hamburger, Cheddar, pickled onion, mustard & French fries (G* L* M*)
2024 Les Calcaires, Pinot Noir, Maison Pierre Chanier, Loire, Frankrike / France 125/560

Tenderloin au truffle/ 425 sek
Fillet of beef, truffle redwine sauce, bellaverde & potato parmesan(L*M*)
2023 Éxzito" Seaside Selection", Tempranillo, Pico Cuadro, Ribera del Duero, Spanien / Spain 230/990



Allergies. G=Gluten N=Nuts L=Lactose M=Milk protein With
* Available without
We reserve the right to make changes or adjustments to dishes.

Would you like information about the origin of beef, pork, sheep, goat and poultry?
Ask us!

SEASIDE RESTAURANT

~Pizza~

Margherita / 165 sek
Tomato sauce, mozzarella, olive oil, basil (G M)

Hawaii / 180 sek
Tomato sauce, pineapple, mozzarella, olive oil, prosciutto cuor di gusto (G M)

Capricciosa / 180 sek
Tomato sauce, mozzarella, fresh mushrooms, prosciutto cuor di gusto (G M)

Diavola /220 sek
Tomato sauce, mozzarella, salami (G M)

La Bussola / 195 sek
Tomato sauce, mozzarella, marinated Arctic shrimp, prosciutto cuor di gusto (G M)

Chèvre / 225 sek
Mozzarella, chèvre, kale, honey (G M)

Marinara /195 sek with anchovy /225 sek
Tomato sauce, garlic, oregano (G M)

Jamón Ibérico / 265 sek
Tomato sauce, mozzarella, Jamón Ibérico 36 months (G M)

Truffle Bianco / 245 sek
Truffle cream, mozzarella, mushrooms, truffle, Pecorino (G M)

Green / 225 sek
Tomato sauce, mozzarella, burrata, marinated tomatoes, Pimiento del Piquillo & artichoke (G M)

Gluten-free pizza base

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Med * Går att få utan
Vi reserverar oss för ändringar eller justering av rätter.

Önskar ni information om ursprung av nöt, gris,
får, get och fågel
Fråga oss!

SEASIDE RESTAURANT



~Dessert~

Lemon Posset / 135 sek
Meringue, blackberries & mint (L, M)
2023 Sauternes Grande Réserve, Kressmann, Bordeaux / 130

Crème Brûlée / 135 sek (L, M)
2018 Royal Tokaji Late harvest, Royal Tokaji Wine Co / 125

Chokladcrémeux / 145 sek
Poached raspberries & filo pastry (L, M, G)
N.V Navarro, Pedro Ximénes, Valdespino / 130

Ice Cream or Sorbet of the Day / 45 sek
2024 Moscato D'Asti, Cascina Galletto, Fabio Perrone / 110
~ Ask for today's selection ~

Cave-Aged Cheese / SEK 115
Cave-aged cheese, swedish crispbread & marmalade (L, M, G*)
2024 Les Calcaires, Pinot Noir, Maison Pierre Chanier, Loire, Frankrike / France 125/560

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SEASIDE RESTAURANT

