

BOATHOUSE

MENU 1

375*

Forret

GRILLEDE TIGERREJER

Salsa rojo, butternet squash puree, koriander, græskarkerner og grillet brød (L)(G*)*

Mellemret

KANTAREL RISOTTO

Svampe, porre, parmesan, palmekål, spinat, krydderurter og sprøde mandler (L)(G)(N*)*

Hovedret

GRILLET KYLLINGEBRYST

Kylling fra Rokkedahl, glaseret med jalapeño-ananas BBQ-sauce

KARTOFLER

Citronyoghurt, forårsløg og friterede kapers (L)*

CÆSARSALAT

Hjertesalat og rødkål, vendt i cæsardressing, toppet med parmesanost og croutoner (G)(L)*

Dessert

JORDBÆR

Marineret i citrusurter, serveret med vaniljeis og sprød hvid chokolade (L)*

*335 uden dessert

BOATHOUSE

MENU 2 - til deling 435

FORRET

GRILLEDE TIGERREJER

Salsa rojo, butternet squash puree, koriander, græskarkerner og grillet brød (L)(G*)*

HELLEFLYNDER SASHIMI

Peberfrugt, mango-habanero sauce, koriander, forårsløg og sprød quinoa

SPICYTUN

Avocado, chilimayo, agurk, forårsløg og seven spices

HOVEDRET

GRILLET RIB-EYE 300 gram

ØKOLOGISKE FRITTER

CÆSARSALAT

Med hjertesalat og rødkål, vendt i cæsardressing, toppet med parmesanost og croutoner (G)(L)*

GRILLET MAJS

Nduja, fetaost, lime, koriander, forårsløg and Togarashi (L)

BÉARNAISESAUCE (L)

DESSERT

BOATHOUSE MESS

Is, vafler, chokoladesauce, bær coulis, sorbet og karamelsauce (L)(G)(N*)*

BOATHOUSE

MENU 3 - til deling 495

FORRET

LAKSETATAR

Frisk og koldrøget laks serveret på spinatvaffel med avokado, radiser, tomater, spirer, syltede løg, chili og krydderurtdressing. (G)(L)*

SPRØDE REJER

De lækreste friterede rejer med masser af chilimayo og sød chilisaucé (G)

MELLEMRÉT

SPICY TUN SUSHIRULLE

Avokado, chilimayo, agurk, forårsløg og seven spices

FORÅRSRULLER MED KYLLING

Med tang- og kålsalat og ananas-habanero-sauce (G)

LYNSTEGT ØKOLOGISK OKSEMØRBRAD

Tyndskåret oksemørbrad med rød chili, hjertesalat og kinakål, radise, mynte og koriander, vendt i lime-vinaigrette og toppet med cashewnødder (N)(G*)*

HOVEDRET

GRILLET RIB-EYE & LAMMECULOTTE

KARTOFLER

Citronyoghurt, forårsløg og friterede kapers (L)*

CÆSARSALAT

Hjertesalat og rødkål, vendt i cæsardressing, toppet med parmesanost og croutoner (G)(L)*

ØKOLOGISK BURRATA

Dansk økologisk burrata, quinoa, hjertesalat, rødkål, rå og grillet squash, tomater, forårsløg, basilikum, chili & hvidløgs olie og sprøde hasselnødder (N)(L)(G*)*

BÉARNAISE (L) - PEBERFRUGT-CHILI RELISH

DESSERT

JORDBÆR

Marineret i citrusurter, serveret med vaniljeis og sprød hvid chokolade (L)*

BOATHOUSE

MENU 1

51€*

Starter

GRILLED TIGER PRAWNS

Salsa rojo, butternut squash puree, coriander, pumpkinseeds and grilled bread (L)(G*)*

Middle course

CHANTARELLE RISOTTO

Mushrooms, leek, parmesan, black kale, spinach, fresh herbs and crispy almonds (L)(G)(N*)*

Main course

GRILLED CHICKEN BREAST

Chicken from Rokkedahl, glazed with a jalapeño-pineapple BBQ sauce

POTATOES

Lemon yoghurt, spring onions and fried capers (L)*

CAESAR SALAD

*Gem lettuce and red cabbage, tossed in Caesar-dressing,
topped with parmesan and croutons (G*)(L)*

Dessert

STRAWBERRY

Marinated in lemon herbs, served with vanilla ice cream and crispy white chocolate (L)*

*Without dessert 43.65 €

BOATHOUSE

MENU 2 - sharing 58,50 €

STARTER

GRILLED TIGER PRAWNS

Salsa rojo, butternut squash puree, coriander, pumpkinseeds and grilled bread (L)(G*)*

HALIBUT SASHIMI

*Bell pepper, mango-habanero sauce, coriander,
spring onions and crispy quinoa*

SPICY TUNA

Avocado, chili mayo, cucumber, spring onions, seven spices

MAIN

GRILLED RIB-EYE 300 gram

ORGANIC FRIES

CAESAR SALAD

*Gem lettuce and red cabbage, tossed in caesar-dressing,
topped with parmesan and croutons (G*)(L)*

GRILLED CORN

Nduja, feta cheese, lime, coriander, spring onions and Togarashi (L)

BÉARNAISE SAUCE (L)

DESSERT

BOATHOUSE MESS

*Ice cream, waffles, chocolate sauce,
berry coulis, sorbet and caramel sauce (L)(G*)(N*)*

BOATHOUSE

MENU 3 - sharing 66,50 €

STARTER

SALMON TARTARE

Fresh and cold smoked salmon served on a spinach-waffle with avocado, radish, tomatoes, sprouts, pickled onions, chili and herb dressing (G)(L)*

CRISPY SHRIMPS

The most delicious deep-fried shrimps with plenty of chili mayo and sweet chili sauce (G)

MIDDLE COURSE

SPICY TUNA SUSHI ROLL

Avocado, chili mayo, cucumber, spring onions and seven spices

CHICKEN SPRING ROLLS

Seaweed and cabbage salad with pineapple-habanero sauce (G)

SEARED ORGANIC TENDERLOIN

Thinly sliced beef, red chili, heart salad and Chinese cabbage, spring onions, radish, mint and coriander, dressed in lime vinaigrette and topped with cashew nuts (N)(G*)*

MAIN

GRILLED RIB-EYE & LAMB CULOTTE

POTATOES

With lemon yoghurt, spring onions and fried capers (L)*

CAESAR SALAD

Gem lettuce and red cabbage, tossed in Caesar-dressing, topped with parmesan and croutons (G)(L)

BURRATA

Danish organic burrata, quinoa, gem lettuce, red cabbage, raw and grilled squash, tomatoes, spring onions, basil, chili & garlic oil and crispy hazelnuts (L)(G)(N*)*

BÉARNAISE SAUCE (L) - BELL PEPPER CHILI-RELISH

DESSERT

STRAWBERRY

Marinated in lemon herbs, served with vanilla ice cream and crispy white chocolate (L)*