

BOATHOUSE

MENU 1

52,70 €*

STARTER

CRISPY HALIBUT TACO

*Black beans, avocado, chili, coriander,
lime pickled red cabbage, spring onion and Boathouse taco sauce
Served with lime and habanero sauce (G)*

MIDDLE COURSE

RISOTTO WITH FRIED SCALLOP

*With fennel, spinach, parmesan, parsley,
chives, tarragon and leek (L*)*

MAIN

GRILLED VEAL BRISKET

Glazed with apple og jalapeño BBQ sauce

POTATOES

With mint-yoghurt dressing and topped with chives (L)*

CAESAR SALAD

*With heart salad and red cabbage, turned in caesar dressing
and topped with parmesan and croutons (G*)*

DESSERT

CHOCOLATE MOUSSE

Blackberry sorbet with fresh blackberries, chocolate crumble and wood sorrel (L)(G)*

*(*46 € without dessert)*

BOATHOUSE

MENU 2

58 €*

STARTER

THIN SLICED SEARED SALMON

With ponzu sauce, baby coriander, radishes, spring onions, garlic, sesame seeds and chili oil

SPICY TUNA WITH CUCUMBER

With avocado, sweet chili, spring onion and seven spices

CRISPY SHRIMPS

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

MAIN

RIB-EYE 300 gram

Organic butter, flipped with lots of herbs and chili

ORGANIC FRIES

CAESAR SALAD

*With heart salad and red cabbage, turned in Caesar dressing
and topped with parmesan and croutons (G*)*

GRILLED CABBAGE SALAD

With pointed cabbage, spinach, buckwheat, kimchi yoghurt, pickled goji berries and fresh blackberries

BÉARNAISE SAUCE (L)

DESSERT

LEMON TART

With vanilla ice cream, poppy seeds and wood sorrel (L)(G)

BOATHOUSE

MENU 3

66 €*

STARTER

SLICES OF GRILLED ORGANIC BEEF TENDERLOIN

With grilled paprika sauce and salad on grilled sweet corn, lettuce, pointed cabbage, carrots, jalapeño, herbs and pistachio nuts (L)

THIN SLICED SEARED SALMON

With ponzu sauce, baby coriander, radishes, spring onions, garlic, sesame seeds and chili oil

MIDDLE COURSE

SPICY TUNA WITH CUCUMBER

With avocado, sweet chili, spring onion and seven spices

CRISPY SHRIMPS

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

SPRING ROLLS WITH CHICKEN

*The most delicious chicken mince with spring onions and sweet corn,
served with a mango-chili sauce (G)*

MAIN

RIB-EYE AND GRILLED LAMB RACK

Served with freshly made chimichurri and grilled lime

CAESAR SALAD

*With heart salad and red cabbage, turned in Caesar dressing and
topped with parmesan and croutons (G*)*

GRILLED CABBAGE SALAD

With pointed cabbage, spinach, buckwheat, kimchi yoghurt, pickled goji berries and fresh blackberries

POTATOES

With mint-yoghurt dressing and topped with chives (L)*

BÉARNAISE SAUCE (L) - PEPPER SAUCE (L)

DESSERT

LEMON TART

Served with vanilla ice cream, poppy seeds and wood sorrel (L)(G)