

Snacks

GRILLED SOURDOUGH BREAD - 15
Herb oil (G)

HUMMUS - 45
Harissa, crispy chickpeas and tostada (G)*

MARINATED OLIVES - 55

Starters

SHRIMP RISOTTO - 135/175
Organic parmesan, chorizo, bell pepper, spinach, leek, fresh herbs and crispy almonds (L)(G)(N*)*

TUNA TARTARE - 145
Avocado, cucumber, chili, teriyaki-mayo, gem lettuce, coriander, yuzu marinated radishes and Tostada (G)*

SPICY PUMPKIN SOUP - 95/135
Baked & pickled pumpkin, crispy chickpeas, chili oil, coriander and sourdough bread (G)(V)

DUCK CONFIT - 125
Pancakes, crispy skin, carrots, spring onions, coriander, cucumber salsa and Harissa (G)*

COLD SMOKED SALMON - 135
Grilled apple chutney, red cabbage, gem lettuce, horseradish, cress and sourdough bread (L)(G*)*

BBQ GLAZED PORKBELLY - 125
Cucumber & onion relish, sesame seeds, chili and lime (G)*

VEAL CARPACCIO - 145
Pickled beetroots, shallots dressing, crispy green cabbage and chervil (L)*

CALIFORNIAN TOFU TACO - 95
Gem lettuce, avocado, Boathouse dressing, pickled red cabbage, crispy quinoa, Habanero hot-sauce and lime (V)

Pizza

ORGANIC BACON - 155
Organic tomato sauce, organic buffalo mozzarella, baked tomatoes, fresh oregano and bell pepper (L)(G)

CHORIZO - 155
Tomato sauce, Vesterhavs-cheese, buffalo mozzarella, avocado, bell pepper, quinoa, red onions, pickled red cabbage and chilli (G)(L)

MUSHROOM - 155
Organic Vesterhavs-cheese, buffalo mozzarella, spinach, shallots dressing and crispy buckwheat (G)(L)

Saucer

Béarnaise sauce (L) - 30
Chili Béarnaise sauce (L) - 30
Harissamayo - 20
Chimichurri - 25
Chili sauce - 25
Tomatillo salsa - 20
Økologisk ketchup - 10

BOATHOUSE

INSPIRED BY THE CALIFORNIA KITCHEN

Burger

BEEF BURGER - 185
Organic beef and grilled bacon on brioche bun with organic cheese, tomato, gem lettuce, fresh red onion, red onion jam and harissa mayo, served with organic fries, ketchup and harissa mayo (L)(G)

VEGAN BURGER - 175
Patty made out of mushrooms, onions and fava beans, mustard-miso dressing, vegan cheese, red onions, tomatoes, jalapeño, red onion jam, gem lettuce, served in "vegan brioche bun" with organic fries, ketchup and mustard-miso dressing (G)(V)

We basically serve our burgers roasted medium.
If you want your burger well-done, you can order this.

The grill

POINTED CABBAGE - 155
Hummus, pomegranate, dukkah and fresh herbs (N)(V)*

CHICKEN BREAST - 165
Chicken from Rokkedahl, served with a jalapeño yoghurt

HALIBUT - 215
Citrus marinated, served with a warm tomatillo salsa and coriander

BEEF SHORT RIBS - 185
Barbecue sauce and chimichurri

PORKBELLY - 175
Barbeque sauce and pineapple-jalapeño salsa

RIB-EYE 275 GRAM - 235
Grilled as you like it

Sides

GRATINATED POTATOES - 55
Gruyère, brown butter, hazelnuts, fresh herbs and crispy onions (G)(N*)(L)*

ORGANIC FRIES - 45

CAESAR SALAD - 45
Romaine salad, red cabbage, caesar-dressing, organic parmesan and croutons (G)(L*)*

BURRATA - 55
Danish organic burrata, quinoa, gem lettuce, raw and grilled squash, tomatoes, spring onions, chili & garlic oil and crispy hazelnuts (L)(G)(N*)*

RED CABBAGE SALLAD - 45
Rucola, balsamic vinaigrette, walnuts, dried cranberries and parsley (N)*

Chef Choice

250

To be ordered by the entire table

STARTERS

SPICY PUMPKIN SOUP
Baked & pickled pumpkin, crispy chickpeas, chili oil, coriander and sourdough bread (G)(V)

TUNA TARTARE
Avocado, cucumber, chili, teriyaki-mayo, gem lettuce, coriander, yuzu marinated radishes and Tostada (G)*

VEAL CARPACCIO
Pickled beetroots, shallots dressing, crispy green cabbage and chervil (L)*

MAIN COURSE

BEEF SHORT RIBS
Barbecue sauce and chimichurri

GRATINATED POTATOES
Gruyère, brown butter, hazelnuts, fresh herbs and crispy onions (G)(N*)(L)*

RED CABBAGE SALLAD
Rucola, balsamic vinaigrette, walnuts, dried cranberries and parsley (N)*

DESSERT + 50

VANILLA ICE CREAM
chocolate sauce, apple compote, caramel sauce and berry coulis (L)*
**(Can be made vegetarian or vegan)*

Salad

CAESAR SALAD - 165
Choose between grilled chicken or tiger prawns, with romaine salad, red cabbage, organic parmesan, caesar-dressing and croutons (G)(L*)*

BURRATA - 155
Danish organic burrata, quinoa, gem lettuce, red cabbage, raw and grilled squash, tomatoes, spring onions, chili & garlic oil and crispy hazelnuts (L)(G)(N*)*

POWER BOWL - 155
Raw fish, pearl barley, avocado, gem lettuce, kimchi, seaweed, sprouts, cucumber, spring onions, jalapeños, Boathouse-teriyaki and cashew nuts (N)(G)(L*)*
Choose between: Pineapple yoghurt dressing or mustard-miso dressing
**(Can be made vegetarian or vegan)*

Dessert

BOATHOUSE MESS
2 to 8 persons - 85 per person - *Definitely something to share!*
Ice cream, waffles, chocolate sauce, berry coulis, sorbet and caramel sauce (L)(G)(N*)*

WHITE CHOCOLATE MOUSSE - 85
Yoghurt ice cream, apple compote and crumble (L)(N)(G*)*

ICE CREAM OR SORBET - 35
Per scoop

(L) Lactose (G) Gluten (N) Nuts (V) Vegan
(*) Possible to remove
For info about allergenes, please ask the staff.