

BOATHOUSE

MENU 1 - 395

Starters

SHRIMPS SALAD

Dill and spinach waffle, white fish roe, gem lettuce, sprouts, sour cream, pickled onions, lemon and crispy quinoa (L)(G)

Main course

GRILLED CHICKEN BREAST

From Rokkedahl, served with Californian BBQ-sauce

ORGANIC NEW POTATOES

Salted citrus dressing, chives and crispy ryebread (L) (G)*

ASPARGUS AND PEASALAD

Pea purée, cabbage, sprouts and sunflower seeds (L)(G*)*

Dessert

STRAWBERRIES

Lime curd, mascarpone and crumble (L)(G)(N*)*

*** Without dessert 355,-

BOATHOUSE

MENU 2 - 435

Starter

LINE-FRIED SALMON

*Boathouse Teriyaki, grapefruit, grapefruit, carrots, chili and sesame seeds (G *)*

SPICY TUNA ROLL

Avocado, chilimayo, cucumber, spring onion and seven spices

CRISPY SHRIMP

Ananas yoghurt, habanero hot-sauce og forårsløg

Main Course

GRILLED RIB-EYE

275g, cooked medium rare

ORGANIC FRIES

CAESAR SALAD

Heart salad, red cabbage, caesar dressing, organic parmesan and croutons (G)(L)*

BÉARNAISE SAUCE

Dessert

BOATHOUSE MESS

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

BOATHOUSE

MENU 3 - 495

Starter

TIGER SHRIMPS

*Nduja tomato sauce, chives and organic sourdough bread (G *) (L *)*

LINE-FRIED SALMON

*Boathouse Teriyaki, grapefruit, grapefruit, carrots, chili and sesame seeds (G *)*

Middle course

VEAL TARTARE

*Avocado, cucumber, chili, Teriyaki-mayo, heart salad, coriander, yuzu marinated Chinese radishes and Tostada (G *)*

BBQ GLASSED PORK BREAST

Cucumber & shallot relish, chili, sesame seeds and cilantro

Main course

GRILLED RIB-EYE

Cocked medium rare

GRILLED CHICKEN BREAST

From Rokkedahl, served with Californian BBQ sauce

ORGANIC FRIES

CAESAR SALAD

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

BÉARNAISESAUCE

Dessert

WHITE CHOCOLATE MOUSSE

Rhubarb sorbet, compote and salted almonds (L)