

Starters

MUSHROOM RISOTTO - 105/155

Organic parmesan, 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*)

SHRIMPS SALAD - 175

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

ORGANIC MUSSELS - 135

Green curry, coconut milk, peppers, fennel,
fresh herbs and grilled bread (G*)

BOATHOUSE DUCK PANCAKES - 125

Confit duck leg, crispy skin, cucumber, carrots,
spring onions and Hoisin sauce (G)

SEARED SALMON - 125

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

TIGER PRAWNS - 125

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

CALIFORNIAN TOFU TACO - 95

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

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.

Pizza

ORGANIC BACON - 155

Homemade organic tomato sauce, organic buffalo mozzarella,
baked tomatoes, fresh oregano and sour cream (L)(G)

WHITEFISH ROE - 165

Organic Vesterhavs-cheese, potatoes, chives,
lemon-pickled red onions, sour cream and chervil (L)(G)

CHANTERELLE - 165

Smoked vesterhavs-cheese, buffalo mozzarella,
corn, spring onions and jalapeños (L)(G)

BOATHOUSE

CALIFORNIA GRILL & ASIAN FAVORITES

The grill

POINTED CABBAGE - 155

Hummus, pomegranate, dukkah and fresh herbs (N*)(V)

CHICKEN BREAST - 165

Chicken from Rokkedahl,
served with a Californian BBQ-sauce

HALIBUT - 215

Marinated in lemon grass, lime leaves, galanga and lime,
served with a warm tomatillo salsa and coriander

RACK OF LAMB - 225

Marinated in thyme, rosemary and garlic,
served with a mint & jalapeno yoghurt (L*)

RIB-EYE 275 GRAM - 235

Grilled as you like it

Sauces

Béarnaise sauce (L) - 25

Harissa mayo - 20

Chili mayo - 20

Tomatillo Salsa - 20

Organic ketchup - 10

Sides

45 a piece

ORGANIC POTATOES

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

ORGANIC FRIES

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,
raw and grilled squash, tomatoes, spring onions, basil,
chili & garlic oil and crispy hazelnuts (L)(G*)(N*)

GRILLED CORN

Organic parmesan, jalapeños-dressing,
chives, lime and crispy corn (L*)(G*)

Chef Choice

395

To be ordered by the entire table

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 POTATOES

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

GRILLED CORN

Organic parmesan, jalapeños-dressing,
chives, lime and crispy corn (L*)(G*)

Dessert

WHITE CHOCOLATE MOUSSE

Apple sorbet, compote and hazelnuts crumble (L)(N*)

*** Without dessert 355,-

Salad

CHICKEN SALAD - 165

Chicken from Rokkedahl
with gem lettuce and red cabbage, tossed in Caesar-dressing and
topped with parmesan and croutons (L)(G*)

BURRATA - 155

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*)

BOATHOUSE POKÉ BOWL - 155

Raw fish, sushi rice, avocado, gem lettuce, homemade kimchi,
edamame beans, seaweed, sprouts, cucumber, spring onions,
jalapeños, Boathouse-teriyaki and cashew nuts (N*)(G)(L*)
Choose between: Pineapple yoghurt dressing
or mustard-miso dressing

Sushi

SPICY TUNA - 135

Avocado, chili mayo, cucumber,
spring onions, seven spices (G)

CRISPY SHRIMPS - 145

Avocado, cucumber, spring onions,
chili mayo, unagi sauce (G)

AVOCADO & CUCUMBER - 120

Cream cheese, spinach, ginger and
lemon pickled onions and spring onions (G)(L*)

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

Apple sorbet, compote and hazelnuts crumble (L)(N*)

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.