

## SNACKS

SOURDOUGH BREAD	15
Olive oil (G)	
MIXED NUTS	45
MARINATED OLIVES	45
HUMMUS	65
Chili sauce, crispy chickpeas and flatbread (G)	
FRIED OYSTERS	3 PIECE 135 / 6 PIECES 245
Bloody Mary relish (G)	

## STARTERS

MUSHROOM RISOTTO	145
Parmesan, fennel, spinach, mascarpone and crispy almonds (L*)(G*)	
TUNA TARTARE	150
Avocado, cucumber, chili, teriyaki-mayo, gem lettuce, coriander, yuzu marinated radishes and Tostada (G*)	
SPCIY CARROT SOUP	145
Tiger prawns, baked and pickled carrots, crispy buckwheat, coriander and sourdough bread (G*)	
SPRING ROLLS	130
With beef, chicken, beans, corn and bell peppers, served with a spicy mango sauce (G)	
COLD SMOKED SALMON	140
Labneh, charred endive, pomegranate, chili, pickled red onions and coriander (L*)	
GRILLED PORK BELLY	115
Asian barbecue sauce, spicy red currant compote, brussel sprouts and sesame seeds (G)	
VEAL TARTARE	155
Beetroot, cress, horseradish mayonnaise and fried potatoes	
CALIFORNIAN TOFU TACO	115
Gem lettuce, avocado, Boathouse dressing, pickled red cabbage, crispy quinoa, Habanero hot-sauce and lime (V)	

## PIZZA

BACON	165
Tomato sauce, buffalo mozzarella, baked tomatoes, fresh oregano and bell pepper (L)(G)	
CHORIZO	165
Tomato sauce, Vesterhavs-cheese, buffalo mozzarella, avocado, bell pepper, quinoa, red onions, pickled red cabbage and chilli (G)(L)	
MUSHROOM	165
Vesterhavs-cheese, smoked soft cheese, pumpkin, shallots, pickled red onions, sage and buckwheat (L)(G)	

## SAUCER

BÉARNAISE SAUCE (L)	30
CHILI BÉARNAISE SAUCE (L)	30
MADEIRA SAUCE (L)	30
HARISSAMAYO	25
CHIMICHURRI	25
CHILI SAUCE	25
HABANERO HOT SAUCE	15
KETCHUP	10

# BOATHOUSE

INSPIRED BY THE CALIFORNIA KITCHEN

## BURGER

BEEF BURGER	195
Beef and grilled bacon on brioche bun with cheese, tomato, gem lettuce, fresh red onion, red onion jam and harissa mayo, served with fries, ketchup and harissa mayo (L)(G)	
VEGAN BURGER	185
Patty made out of mushrooms, onions and fava beans, mustard-miso dressing, vegan cheese, red onions, tomatoes, red onion jam, gem lettuce, served in “vegan brioche bun” with 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	175
Hummus, pomegranate, dukkah and fresh herbs (N*)(V)	
CHICKEN BREAST	155
Herb oil	
COD	225
Salsa romesco (G*)(L)	
BEEF SHORT RIBS	195
Barbecue sauce and chimichurri	
RIB-EYE 275 gram	255
Grilled as you like it	
DUCK BREAST	295
Duck croquette, celeriac pure, madeira sauce and honey roasted cabbage (L*)	

## SIDES

CRUSHED POTATOES	50
Browned butter and crispy hazelnuts (L*)(G*)(N*)	
ORGANIC FRIES	50
CAESAR SALAD	55
Romaine salad, red cabbage, caesar-dressing, parmesan and croutons (G*)(L*)	
GRILLED CABBAGE SALAD	65
Feta cheese, pomegranate, Chinese cabbage, endive, smoked almonds and honey (L*)(N*)(G*)	
QUINOA SALAD	55
Cabbage, apple, baked pumpkin, vinaigrette and caramelized pecans (G*)(N*)	

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

## CHEF ’ S CHOICE

495

TO BE ORDERED BY THE ENTIRE TABLE

STARTER

**COLD SMOKED SALMON**

Labneh, charred endive, pomegranate,  
chili, pickled red onions and coriander (L\*)

MIDDLE COURSE

**GRILLED PORK BELLY**

Asian barbeque sauce, spicy red currant compote,  
brussel sprouts and sesame seeds (G)

MAIN COURSE

**DUCK BREAST**

Duck croquette, celeriac pure,  
madeira sauce and honey roasted cabbage (L\*)

**CRUSHED POTATOES**

Browned butter and crispy hazelnuts (L\*)(G\*)(N\*)

DESSERT

**RICE PUDDING**

Almond croquant, orange, and cherries (L)(N\*)

Or

**ROCKY ROAD TRIFLE**

Milk chocolate mousse, toasted almonds,  
marshmallows and apple compote (L)(G\*)(N\*)

WITHOUT DESSERT 445

*\*(Can be made vegetarian or vegan)*

## SALAD

CAESAR SALAD	175
Choose between grilled chicken or tiger prawns, with romaine salad, red cabbage, parmesan, caesar-dressing and croutons (G*)(L*)	
GRATINATED GOAT CHEESE	165
Quinoa, cabbage, apple, baked pumpkin, vinaigrette and caramelized pecans (G*)(N*)(L)	
POWER BOWL	175
Raw fish or fried tofu, pearl barley, avocado, gem lettuce, kimchi, seaweed, sprouts, cucumber, spring onions, jalapeños, cashew nuts Boathouse-teriyaki and mustard-miso dressing (N*)(G)	

\*(Can be made vegetarian or vegan)

## DESSERT

BOATHOUSE MESS	
2 to 8 persons - 95 per person - Definitely something to share! Ice cream, waffles, chocolate sauce, berry coulis, sorbet and caramel sauce (L)(G*)(N*)	
RICE PUDDING	75
Almond croquant, orange, and cherries (L)(N*)	
ROCKY ROAD TRIFLE	85
Milk chocolate mousse, toasted almonds, marshmallows and apple compote (L)(G*)(N*)	
LEMON PIE	60
Italian meringue (G)(L)	
ICE CREAM OR SORBET	35
Per scoop	