

SNACKS

SOURDOUGH BREAD Olive oil (G)	15
MIXED NUTS	45
MARINATED OLIVES	45
HUMMUS Chili sauce - crispy chickpeas - flatbread (G)	65

STARTERS

CALIFORNIAN TOFU TACO Gem lettuce - avocado - Boathouse dressing - pickled red cabbage - quinoa - Habanero hot-sauce - lime (V)	115
MUSHROOM RISOTTO Parmesan - leek - fennel - almonds (L* - G* - N*)	145
COLD SMOKED SALMON Labneh - bell pepper pesto - jalapeño - salad - pickled onions (L* - N*)	140
TUNA TARTARE Avocado - cucumber - chili - teriyaki-mayo - gem lettuce - coriander - yuzu - tostada (G*)	150
TIGER PRAWNS Chimichurri - pumpkin - quinoa - leek (L*)	140
VEAL CARPACCIO Avocado - soy-vinaigrette - radish - spring onions - sesame seeds - coriander (G* - L*)	145
GRILLED PORK BELLY Char Siu sauce - pumpkin - mango chutney - spring onions (G)	145

PIZZA

MUSHROOM Vesterhavs-cheese - chili - spinach - mascarpone - pickled onions - pistachio (G - L)	175
BACON Tomato sauce - mozzarella - baked tomatoes - fresh oregano - bell pepper (L - G)	175
Ø*DUJA Stracciatella - Vesterhavs-cheese - potatoes - spring onions - sage - buck wheat - lemon (G - L)	175

BURGER

FAVA BEAN BURGER Vegan cheese - red onions - tomato - red onion jam - gem lettuce. Served in vegan "brioche" bun, with fries, ketchup and mustard-miso dressing (G - V)	185
BEEF BURGER Bacon - cheese - red onions - tomato - red onion jam - gem lettuce. Served in brioche bun, with fries, ketchup and harissa mayo (L* - G*)	195

*We serve our burger roasted medium.
If you would like your burger well-done, you can order this.*

BOATHOUSE

INSPIRED BY THE CALIFORNIA KITCHEN

THE GRILL

CELERICAC Pea puré - brown butter - jalapeño - hazelnuts (L* - G* - N*)	175
CHICKEN BREAST Chimichurri	155
TUNA Olive salsa - lentils - lime	245
RIB-EYE 275 gram - Uruguay	255
BEEF TENDERLOIN 220 gram - Denmark	285
RACK OF LAMB Chermoula	255
SEARED DUCKBREAST AND CONFIT Parsnip apple puree - cabbage - root vegetables - pomegranate glaze (L - G*)	275

SIDES

POTATOES Gruyere - garlic - rosemary (L - G*)	55
ORGANIC FRIES	50
CAESAR SALAD Red cabbage - caesar-dressing - parmesan - croutons (G* - L*)	55
STRACCIATELLA Tomato - squash - quinoa - red onions - olive oil (L*)	75

SAUCER

BÉARNAISE SAUCE (L)	30
CHILI BÉARNAISE SAUCE (L)	30
PEBER SAUCE (L)	30
HARISSAMAYO	25
CHILI SAUCE	25
CHIMICHURRI	25
HABANERO HOTSAUCE	15
KETCHUP	10

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

CHRISTMAS MENU

395
TO BE ORDERED BY THE ENTIRE TABLE

STARTER

COLD SMOKED SALMON
Labneh - bell pepper pesto - jalapeño - salad - pickled onions - coriander (L* - N*)

MIDDLE COURSE (+70DKK)

GRILLED PORK BELLY
Char Siu sauce - pumpkin - mango chutney - spring onions (G)

MAIN COURSE

SEARED DUCKBREAST AND CONFIT
Parsnip apple puree - cabbage - root vegetables - pomegranate glaze (L - G*)

POTATOES
Gruyere - garlic - rosemary (L - G*)

DESSERT

RICE PUDDING
Cherries - orange - almonds (L - N*)

**(Can be made vegetarian or vegan)*

SALAD

CAESAR SALAD <i>Choose between grilled chicken or tiger prawns.</i> Red cabbage - parmesan - caesar-dressing - croutons (G* - L*)	175
STRACCIATELLA Tomato - squash - quinoa - red onions - olive oil - sourdough bread (L* - G*)	165
POWER BOWL <i>Choose between fish or fried tofu.</i> Pearl barley - avocado - kimchi - seaweed - sprouts - cucumber - spring onions - jalapeños - cashew nuts Boathouse-teriyaki - mustard-miso dressing (N* - G)	175

DESSERT

BOATHOUSE MESS Ice cream - sorbet - waffles - chocolate sauce - berry coulis - caramel sauce (L - G* - N*)	95 per person
RICE PUDDING Cherries - orange - almonds (L - N*)	85
APPLE TRIFLE Caramelized pecans - mascarpone (G* - L - N*)	85
LEMON PIE Italian meringue (G - L)	60
ICE CREAM OR SORBET Per scoop (L)	35