

CHRISTMAS BOATHOUSE

Starter

HOT SMOKED SALMON

Grilled fennel, apple compote, spinach, dill, horseradish-yoghurt and crispy ryebread (L)(G*)*

GRILLED TIGER PRAWN

Salsa rojo, butternut squash puree, coriander, pumpkinseeds and grilled bread (L)(G)*

Middle

VEAL TARTARE

Baked and pickled beetroot, goat cheese, mustard seeds, pine nuts and sorrel (L)(N*)*

HOISIN GLAZED PORKBELLY

Served in a brioche roll, gem lettuce, chili, lime-pickled red cabbage and sesame seeds (L)(G*)*

Main

DUCK BREAST

Barbeque sauce, duck croquette and grilled lemon (G)*

ROASTED POTATOES

Nduja, silver onions and parsley (L)*

RED CABBAGE SALAD

Mustard-miso dressing, rocket, fresh herbs and crispy walnuts (N)*

Dessert

RICE PUDDING

Cherry sauce and almond croquant (L)

CHRISTMAS BOATHOUSE

Forretter

VARMRØGET LAKS

Grillet fennikel, æblekompot, spinat, dild, peberrods-yoghurts dressing og sprødt rugbrød (L)(G*)*

GRILLEDE TIGERREJER

Salsa rojo, butternut squash puré, koriander, græskarkerner og grillet brød (L)(G*)*

Mellemretter

KALVETATAR

Bagt & syltede rødbeder, gedeost, sennepsfrø, pinjekerner og skovsyre

HOISINGLASERET SVINEBRYST

Serveret i briochebolle med hjertesalat, chili, lime-syltede rødkål og sesamfrø (L)(G*)*

Hovedret

ANDEBRYST

Barbeque sauce, andekroket og grillet citron (G)*

RISTEDE KARTOFLER

Nduja, salatløg og persille (L)*

RØDKÅLSSALT

Senneps-miso dressing, rucola, friske krydderurter og sprøde valnødder (N)*

Dessert

RIS Á LA MANDE

Kirsebærsauce og mandel krokant (L)