

SOUP

*Bouillabaisse – broth from marine fish,
with saffron, pernod, roasted fish,
prawns, mussels and glazed vegetables^{5,7,8}*

as a starter 7,80 €

as a main course 12,90 €

STARTERS

*Smoked salmon with hash browns,
herbed sour cream and marinated leaf salad^{2,4,7,11,16}*

8,90 €

*Trilogy of goat cheese
Goat cheese baked in beer batter, goat cheese mousse
and goat cheese marinated with rocket and fig mustard^{2,4,5,7,8,10}*

8,20 €

*Appetisers à la Bootshaus
juicy melon with parma ham, air-dried salami,
antipasti vegetables and baguette^{4,5,7,9,10,11}*

10,00 €

SALADS

Seasonal mixed salads^{4,5,7,9,10}

5,80 €

*Leaf salad with balsamico dressing,
roasted salmon and dill- mustard mayonnaise^{2,3,4,5,7,8}*

12,00 €

*Caesar Salad
romana salad marinated with french dressing^{2,4,5,7,8,10,11}*

with croûtons, parmesan and avocado 7,80 €

with chicken breast 11,00 €

with roasted prawns 13,80 €

Contains:

1 Caffeine

4 Sweetener

7 Acidifiers

10 Gluten

17 Starch

2 Chinin

5 Antioxidants

8 Sulfites

11 Lactose

3 Coulorants

6 Flavour enhancers

9 Conservatives

16 Anticoagulant

MAIN COURSES WITH FISH – please choose your sides

Batter fried coalfish with potato-cucumber salad ^{5,7,8,10,11}	13,80 €
Juicy john dory filet with creamy mustard foam ^{7,8,9,10,11}	15,90 €
Rainbow trout filet roasted on the skin, with dill sauce ^{4,5,7,10,11}	13,80 €
Whole gilthead roasted in herbs, with garlic butter ^{7,8,11}	16,90 €
Grilled salmon steak, with lemon- white wine butter ^{7,8,11}	14,80 €
Grilled prawns with aioli ^{2,4,7,8,11}	15,80 €
Duet from grilled octopus and sea bass filet with tomato-cucumber salsa ^{2,4,7,8,10,11}	19,80 €

MAIN COURSES WITH MEAT – please choose your sides

Juicy boathouse burger beef and prawns with chilli- lime dressing ^{4,5,6,7,8,10,11,16}	12,50 €
Rib-Eye steak with homemade herb butter ^{8,11}	22,90 €
Beefsteak from the saddle with shallot sauce ^{2,5,7,9} 180g	19,00 €
300g	29,00 €
Grilled chickenbreast filet with homemade herb dip ^{8,9,11}	11,00 €
Porkfilet from the „schwäbisch-hällisches Landschwein“ wrapped in bacon, with pepper sauce ^{4,5,7,10,11}	17,90 €

OUR SIDES TO CHOOSE FROM

Grilled vegetables ¹¹	4,00 €	Homemade pappardelle ^{10,11}	3,00 €
Grilled green asparagus ¹¹	4,00 €	Boiled potatos ¹¹	3,00 €
Glaced spinach ^{5,11}	3,50 €	Sweet potato fries ^{4,7}	3,50 €
Homemade „Spätzle“ ^{10,11}	3,00 €	Baked potato with sour cream dip ^{4,7,11}	3,50 €
Spaghetti from the Parmesan wheel ^{10,11}	4,50 €		

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VEGETARIAN AND VEGAN DISHES

<i>Hash browns with vegetagle-curry topping (vegan)^{2,4,7}</i>	11,80 €
<i>Tagliatelle in white wine butter with green asparagus^{8,10,11}</i>	10,20 €

PASTA

<i>Pappardelle with mussels and tomato pesto^{8,10,11}</i>	12,80 €
<i>Spaghetti from the parmesan wheel with fresh truffle^{10,11}</i>	14,80 €

DESSERTS

<i>Juicy almond brownie with maple sirup and homemade peanutbutter ice cream^{2,4,5,11}</i>	6,50 €
<i>Caramelized pineapple with coconut ice cream(vegan)^{4,7}</i>	5,50 €
<i>Panna cotta from wibele ice cream with fruit salad^{3,4,6,10,11,16}</i>	6,00 €
<i>Passion fruit- mango mousse mit rasberry sauce and fresh fruits^{6,7,9,10,11,16}</i>	6,80 €
<i>Refreshing iced coffee with whipped cream^{4,8,11}</i>	4,50 €

We have somesthing special for your four legged friend as well!
Ask us for our Dog-Menu.

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