



SALT SANDWICHES

(11:30 AM – 4:30 PM)

CARPACCIO <i>Truffle mayonnaise ~ Parmesan cheese ~ pine nuts</i>	13
CLUB SANDWICH WITH SALMON <i>Avocado spread ~ egg ~ little gem lettuce ~ red onion</i>	14
VITELLO TONNATO <i>Veal entrecôte ~ tuna ~ fried capers ~ rocket salad</i>	14.5
SALT "12 UURTJE" <i>Bisque ~ smoked salmon ~ Dutch shrimp croquette</i>	14
WATER & MEADOW <i>Dutch shrimp croquette ~ veal croquette</i>	12

SALT SALADS (TO BE ORDERED DURING THE WHOLE DAY)

NIÇOISE SALAD <i>Tuna ~ green beans ~ roseval</i>	15
"SALT" SALAD <i>Smoked salmon ~ Dutch shrimps ~ cocktail mayonnaise</i>	17

SALT SPECIALS

Please order Salt specials at least 24 hours in advance (prices on request)

KING CRAB
Served by our chefs in a spectacular way

LOBSTER FROM OUR LOBSTER TANK
Thermidor or grilled

PRE-STARTERS

BREAD & DIPS <i>Truffle mayonnaise ~ salted butter</i>	4.5
PATA NEGRA <i>Per 100 grams</i>	16

STARTERS

SHRIMP COCKTAIL <i>Dutch shrimps ~ pomegranate ~ foam of citrus fruit ~ cocktail mayonnaise</i>	15
VITELLO TONNATO <i>Veal entrecôte ~ tuna ~ fried capers</i>	14.5
TUNA TARTARE <i>Orange ponzu ~ mango gel ~ avocado ~ teriyaki mayonnaise</i>	15
BISQUE ROYAL <i>Lobster ~ Dutch shrimps ~ crème fraîche</i>	16
HALF DOZEN OYSTERS <i>Gillardeau ~ homemade vinaigrette ~ cucumber pearls</i>	18
CARPACCIO <i>Truffle mayonnaise ~ Parmesan cheese ~ pine nuts</i>	14
SPICY SHRIMPS <i>Tempura ~ lightly spicy ~ yuzu mayonnaise ~ little gem lettuce</i>	15

VEGETARISCH

Let yourself be surprised by our chefs

FISH MAIN COURSES

PRAWNS & LOBSTER <i>Lobster risotto ~ green asparagus ~ lime oil</i>	26
CATCH OF THE DAY <i>Changing specialty from our chefs</i>	Daily price
HADDOCK & PATA NEGRA <i>Glasswort ~ spaghetti ~ sea lavender ~ antiboise</i>	25
GRILLED SALMON <i>Miso ~ kimuzu ~ green asparagus ~ quail egg</i>	25
NORTH SEA SOLE <i>A la meunière ~ capers ~ spinach ~ Dutch shrimps</i>	Daily price

* Please always inform us about dietary requirements and allergies.

MEAT MAIN COURSES

RIB EYE <i>220 grams ~ herb butter ~ pommes pont neuf</i>	28
BEEF BURGER <i>Cheddar ~ gherkin ~ bacon ~ truffle mayonnaise</i>	17
CHICKEN TERIYAKI <i>Truffle risotto ~ soybeans ~ teriyaki sauce</i>	23

PLATEAUS AT LEAST 2 PERSONS

MIXED GRILL 35 P.P.

Several kinds of grilled fish & shellfish, such as:
Lobster ~ salmon ~ Tiger prawns

SALT COMBINATION 40 P.P.

A combination of fruit de mer & mixed grill

To be ordered in addition:

Oysters, half dozen +18

Half lobster +14

SIDE ITEMS * Can not be ordered separately

FRENCH FRIES WITH MAYONNAISE	4.5
FRESH MIXED VEGETABLES	6
SIDE SALAD	4.5

DESSERTS

COUPE DU NOOR <i>Scoop vanilla ice cream ~ crumble of Bastogne cookies ~ whipped cream</i>	4.5
SALT FRIANDISES <i>Pralines from our preferred patissier Vermeer</i>	4 P.P.
STRAWBERRIES ROMANOFF <i>Meringue ~ vanilla ice cream ~ mint</i>	10
CHEESE PLATTER <i>Selection of exclusive cheeses from "Het Kaasatelier"</i>	14
ESPRESSO MARTINI <i>After dinner cocktail</i>	12
SPECIAL COFFEES <i>Irish, French, Italian, Spanish, Likör 43</i>	V.A. 7.4

* Between 4.30 pm and 5.30 pm we only serve Salt bites.