



SALT



SEAFOOD RESTAURANT

SALT SANDWICHES (11.30 AM – 4.15 PM)

LOBSTER BRIOCHE	17.5
<i>Homemade lobster salad ~ avocado ~ little gem lettuce</i>	
CLUB SANDWICH WITH SALMON	17
<i>Avocado spread ~ cocktail mayonnaise ~ egg ~ little gem lettuce ~ red onion</i>	
SALT "12 UURTJE"	16
<i>Bisque ~ smoked salmon ~ Dutch shrimp croquettes</i>	
WATER & MEADOW	14
<i>Dutch shrimp croquettes ~ veal croquette</i>	
CARPACCIO	15
<i>Truffle mayonnaise ~ pesto ~ tomato ~ Old Amsterdam cheese ~ pine nuts</i>	
SANDWICH BURRATA	15
<i>Humus ~ sourdough bread ~ roasted beets ~ pistachio ~ burrata</i>	

SALT SALADS

SALAD "SALT"	19
<i>Smoked salmon ~ Dutch shrimps ~ eel ~ lobster salad ~ cocktail mayonnaise</i>	

SALT SPECIALS

LOBSTER FROM OUR LOBSTER TANK
Thermidor or grilled

FROM 38

KING CRAB FROM OUR TANK

Served in a spectacular way by our chefs

PRICE ON REQUEST

PETIT HORS D'OEUVRES

BREAD	5.5
<i>Miraval olive oil ~ Jersey butter</i>	
PATA NEGRA	19
<i>Per 100 grams</i>	
GILLARDEAU OYSTER	4.5
<i>Gillardeau no.4 ~ cucumber pearls ~ Salt vinaigrette</i>	
CANAPÉ WITH LOBSTER SALAD	5
<i>Homemade ~ avocado ~ caviar (+ 4)</i>	
CANAPÉ WITH TUNA TARTARE	5
<i>Avocado cream ~ caviar (+ 4)</i>	

STARTERS

SHRIMP COCKTAIL	19
<i>Dutch Shrimps ~ Hollandaise ~ avocado ~ miso-yuzu</i>	
SCALLOP CEVICHE	17
<i>Mandarin-Yuzu vinaigrette ~ avocado cream ~ oshinko ~ emping</i>	
TUNA TARTARE	18
<i>Teriyaki- truffle vinaigrette ~ emping ~ chives ~ mango-chilli</i>	
LOBSTER BISQUE	15
<i>Dutch shrimps ~ crème fraîche ~ focaccia</i>	
OYSTERS	27
<i>Half dozen ~ gillardeau no.4 ~ cucumber pearls ~ Salt vinaigrette</i>	
SALT SUMMER OYSTERS	28
<i>Half dozen ~ summer vinaigrette ~ miso mayonnaise ~ pomegranate</i>	
BRIOCHE ROYALE	18
<i>Pata Negra ~ egg yolk ~ parmesan cheese ~ creamy veal sauce With duck liver</i>	
CARPACCIO	15
<i>Angus beef ~ tombon ~ pesto ~ truffle mayonnaise ~ Old Amsterdam cheese ~ pine nuts</i>	
BURRATA	15
<i>Gazpacho yellow tomato ~ tombon ~ roasted pistachio ~ basil oil</i>	

MEAT MAIN COURSE

ENTRECOTE	29
<i>Argentinian king prawn ~ pea cream ~ king bolete ~ lavender gravy</i>	

VEGETARIAN MAIN COURSES

BEETEN STEAK	24
<i>Vegan gravy ~ corn ~ roasted almond ~ carrot cream</i>	
TORTELLINI	23
<i>Gorgonzola ~ roasted pear ~ pistachio crumble ~ basil oil ~ Old Amsterdam cheese</i>	

FISH MAIN COURSES

KING PRAWNS & LOBSTER	30
<i>Half lobster ~ lobster risotto ~ green asparagus ~ tomato</i>	
PLAICE FILLET	28
<i>Dashi beurre blanc ~ asparagus ~ cream of miso & carrots ~ fermented mustard seeds</i>	
CATCH OF THE DAY	Daily price
<i>Changing specialty from our chef</i>	
CATFISH	29
<i>Vongole ~ Nouilly Prat sauce ~ vadouwan mousseline ~ fennel</i>	
YOUNG SOLES (2 pieces)	38
<i>Dutch shrimps ~ remoulade ~ spinach ~ fried capers</i>	

PLATEAUS

FRUITS DE MER PLATEAU 2 PERSONS 90
Half lobster ~ several kinds of shellfish and crustaceans ~ 4 oysters ~ canapés ~ several sauces ~ brioche

MIXED GRILL 2 PERSONS 85
Half lobster, several kinds of fish and shellfish, served with delicious lobster risotto

To be ordered in addition:

King crab leg (200 grams)	+ 45
Half dozen oysters	+ 27
Half lobster	+ 18
Anna Dutch Osetra caviar 28 grams	+ 60

SIDE ITEMS (can not be ordered separately)

FRENCH FRIES	5
MIXED VEGETABLES	6.5
SIDE SALAD	5.5

DESSERTS

SALT ON THE ROCKS	14
<i>Chocolate oyster ~ yoghurt crumble ~ white chocolate ganache ~ strawberry cheesecake</i>	
PINA COLADA	14
<i>Roasted pineapple ~ coconut ~ lime gel ~ coconut parfait</i>	
SALT FRIANDISES	4
<i>2 delicious pralines from F&R pastry</i>	
CHEESE PLATTER	16
<i>Selection of exclusive cheeses from cheese specialist "Den Elzen"</i>	
SGROPPINO	13
<i>Lime sorbet ~ Belvedere vodka ~ prosecco</i>	
ESPRESSO MARTINI	13
<i>After dinner cocktail ~ Belvedere vodka ~ marula liqueur ~ espresso</i>	

* *Please always inform us about dietary requirements and allergies