



SEAFOOD RESTAURANT

SALT SANDWICHES (11:30 – 16:15 UHR)

FISH TRIO <i>Smoked salmon ~ eel ~ Dutch shrimps</i>	18
TOAST WITH SHRIMP CROQUETTES <i>Cocktail mayonnaise</i>	16
CARPACCIO SANDWICH <i>Pesto ~ truffle mayonnaise ~ pine nuts ~ tomato ~ Parmesan cheese</i>	14
VEGETARIAN SANDWICH <i>Mushrooms ~ crème fraiche ~ Parmesan cheese crisp ~ oregano</i>	14
„12 UURTJE“ WITH FISH <i>Smoked salmon ~ shrimp croquette ~ lobster bisque</i>	16

SALT SALADS (CAN BE ORDERED DURING THE WHOLE DAY)

SALT SALAD <i>Smoked salmon ~ Dutch shrimps ~ eel ~ cocktail mayonnaise</i>	19
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SALT SPECIALS

MIXED GRILL (2 PERSONS) <i>Half lobster, several kinds of fish and shellfish, served with delicious lobster risotto</i>	80
TO BE ORDERED IN ADDITION: <i>Half dozen oysters</i>	+ 27
<i>Half lobster</i>	+ 18
<i>Anna Dutch Osetra caviar</i>	+ 60

*Please always inform us about dietary requirements and allergies

PETIT HORS D'OEUVRES

GILLARDEAU OYSTER <i>Gillardeau no. 4 ~ cucumber pearls ~ Salt vinaigrette</i>	4.5
BREAD TO SHARE <i>Miraval olive oil ~ Jersey butter</i>	6
CANAPÉ WITH SMOKED SALMON <i>Cocktail mayonnaise ~ caviar (+ 4)</i>	5
CANAPÉ WITH TUNA TARTARE <i>Avocado cream ~ caviar (+ 4)</i>	5
PATA NEGRA <i>100 grams ~ pine nuts ~ truffle mayonnaise</i>	19

STARTERS

TUNA DUO <i>Two different preparations ~ crispy shrimps ~ green oil ~ dashi ~ teriyaki cream</i>	18
SALMON TATAKI <i>Japanaise ~ soy caviar ~ black garlic</i>	17
BISQUE D'HOMARD <i>Dutch shrimps ~ crème fraiche</i>	16
SCALLOPS <i>Cream of smoked cauliflower ~ Pata Negra ~ Tête de Moine cheese</i>	17
OYSTERS <i>Gillardeau no. 4 ~ half dozen ~ Salt vinaigrette</i>	27
IBERICO PRESA <i>Polenta ~ puffed corn ~ Cévennes sweet onion ~ smokey barbecue almond</i>	17

VEGETARIAN STARTER

VEGAN CEVICHE <i>Fennel ~ tiger's milk ~ sweet and sour vegetables</i>	15
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VEGETARIAN MAIN COURSE

RISOTTO OF BLACK GARLIC <i>Sautéed cauliflower ~ Cévennes sweet onion ~ goat cheese ~ hazelnut crumble</i>	23
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MEAT MAIN COURSE

BLADE STEAK <i>Veal sweetbread ~ fried Brussels sprout ball ~ port wine gravy ~ shiitake ~ parsnips cream</i>	28
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FISH MAIN COURSES

KING PRAWNS & LOBSTER <i>Lobster risotto ~ half lobster ~ king prawns ~ green asparagus</i>	31
SEA BASS <i>Black garlic mousseline ~ miso ~ dashi foam ~ sweet and sour enoki mushroom</i>	27
COD FISH <i>Hazelnut-herb-cruste ~ cream of sweet potatoes ~ soy pearls ~ green herb oil</i>	28
YOUNG SOLES <i>Dutch shrimps ~ spinach ~ remoulade ~ capers</i>	39

CHEF'S MENU

45 P.P.

A DELICIOUS CHANGING 3-COURSE-MENU FROM OUR CHEF

SIDE ITEMS (can not be ordered separately)

FRENCH FRIES	5
FRESH MIXED VEGETABLES	6.5
SIDE SALAD	6

DESSERTS

CHERRY & CINNAMON <i>Amarena cherries ~ Ladyfinger biscuit ~ cinnamon curd ~ caramelized white chocolate</i>	15
CHOCOLATE TARRAGON <i>Ruby chocolate ~ tarragon ~ blackberry mousse ~ blondie</i>	14
CHEESE PLATTER <i>Selection of exclusive cheeses from cheese specialist "Den Elzen"</i>	17
SALT FRIANDISES <i>2 homemade pralines from F&R pastry</i>	5
ESPRESSO MARTINI <i>After dinner cocktail ~ Belvedere vodka ~ Tia Maria</i>	13