



## SEAFOOD RESTAURANT

### SALT SANDWICHES (11.30 AM – 4 PM)

|   |    |
|---|----|
| <b>FISH TRIO</b><br><i>Smoked salmon ~ eel ~ Dutch shrimps</i>  | 18 |
| <b>PORK BELLY &amp; LOBSTER</b><br><i>Brioche ~ lobster salad ~ lobster ~ hoisin ~ mango</i>                              | 18 |
| <b>TOAST WITH SHRIMP CROQUETTES</b><br><i>Cocktail mayonnaise</i>   | 16 |
| <b>SANDWICH WITH VITELLO TONNATO</b><br><i>Thinly sliced veal ~ tuna mayonnaise ~ tuna ~ arugula ~ red onion ~ capers</i> | 18 |
| <b>VEGETARIAN SANDWICH</b><br><i>Focaccia ~ feta ~ tomato ~ lime-olive oil ~ arugula</i>                                  | 15 |
| <b>„12 UURTJE“ WITH FISH</b><br><i>Smoked salmon ~ shrimp croquette ~ lobster bisque</i>                                  | 18 |

### SALT SPECIALS

|  |      |
|--|------|
| <b>KING PRAWNS &amp; LOBSTER</b><br><i>Lobster risotto ~ half lobster ~ king prawns ~ green asparagus</i>                              | 33   |
| <b>FRUIT DE MER PLATTER</b><br><i>Oysters ~ half lobster ~ king prawns and more</i>  | 95   |
| <b>MIXED GRILL (VOOR 2 PERSONEN)</b><br><i>Half lobster, several kinds of fish and shellfish served with delicious lobster risotto</i> | 80   |
| <b>TO BE ORDERED IN ADDITION:</b>  |      |
| <i>Half dozen oysters</i>  | + 28 |
| <i>Half lobster</i>  | + 18 |
| <i>Jacobus Toet caviar</i>   | + 60 |

\* Between 4 PM and 5.30 PM we only serve Salt Bites

### PETIT HORS D'OEUVRES

|  |     |
|--|-----|
| <b>GILLARDEAU OYSTER</b><br><i>Gillardeau no. 4 ~ cucumber pearls ~ Salt vinaigrette</i> | 4.5 |
| <b>BREAD TO SHARE</b><br><i>Miraval olive oil ~ Jersey butter</i>                        | 6.5 |
| <b>CANAPÉ WITH SMOKED SALMON</b><br><i>Cocktail mayonnaise ~ caviar (+ 4)</i>            | 5   |
| <b>CANAPÉ WITH TUNA TARTARE</b><br><i>Avocado cream ~ caviar (+ 4)</i>                   | 5   |

### STARTERS

|  |    |
|--|----|
| <b>SEA BASS</b><br><i>Marinated ~ radish ~ citrus ~ cucumber vinaigrette</i>                             | 18 |
| <b>TUNA TARTARE</b><br><i>Teriyaki ~ kaffir vinaigrette ~ cucumber ~ emping ~ mango</i>                  | 18 |
| <b>PORK BELLY &amp; LOBSTER</b><br><i>Lobster salad ~ lobster ~ hoisin ~ mango ~ Jacobus Toet caviar</i> | 19 |
| <b>OYSTERS</b><br><i>Half dozen ~ Gillardeau no. 4 ~ Salt vinaigrette</i>                                | 28 |
| <b>BISQUE D'HOMARD</b><br><i>Dutch shrimps ~ crème fraiche ~ focaccia</i>                                | 16 |
| <b>SALT SUMMER OYSTERS</b><br><i>Half dozen ~ Gillardeau no. 4 ~ miso mayonnaise ~ grapefruit</i>        | 30 |
| <b>SALMON TATAKI</b><br><i>Apple-ponzu vinaigrette ~ soy pearls ~ miso mayonnaise</i>                    | 18 |
| <b>VITELLO TONNATO</b><br><i>Thinly sliced veal ~ tuna ~ tuna mayonnaise</i>                             | 18 |

### VEGETARIAN STARTER

|  |    |
|--|----|
| <b>FETA &amp; TOMATO</b><br><i>Focaccia ~ feta ~ tomato ~ lime-olive oil ~ arugula</i> | 17 |
|--|----|

### VEGETARIAN MAIN COURSE

|   |    |
|---|----|
| <b>RAVIOLI</b><br><i>Sweet potato &amp; sage ~ ricotta ~ lime-olive oil</i> | 24 |
|---|----|

\*Please always inform us about allergies and/or dietary requirements



### FISH MAIN COURSES

|  |             |
|--|-------------|
| <b>HALIBUT</b><br><i>Gyoza prawn ~ mini tomatoes ~ carrot-miso cream ~ leek ~ dashi beurre blanc</i>   | 27          |
| <b>YOUNG SOLES</b><br><i>2 pieces ~ Dutch shrimps ~ spinach ~ remoulade ~ capers</i>                   | 44          |
| <b>REDFISH</b><br><i>Bulgur ~ sea lavender ~ spinach foam ~ herb oil ~ lobster-sereh sauce</i>         | 28          |
| <b>SWORD FISH</b><br><i>Sweet-and-sour turnip ~ salmon caviar ~ mini carrot ~ mustard beurre blanc</i> | 29          |
| <b>CATCH OF THE DAY</b><br><i>Changing specialty from our chef</i>                                     | DAILY PRICE |

### MEAT MAIN COURSE

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|--|----|
| <b>RIB EYE</b><br><i>Bearnaise ~ pommes neuf ~ corn ~ sweet potato cream</i> | 31 |
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### SIDE ITEMS (can not be ordered separately)

|                               |     |
|-------------------------------|-----|
| <b>FRENCH FRIES</b>           | 6   |
| <b>FRESH MIXED VEGETABLES</b> | 7   |
| <b>SIDE SALAD</b>             | 6.5 |
| <b>LOBSTER RISOTTO</b>        | 11  |

### DESSERTS

|   |    |
|---|----|
| <b>ROMANOFF</b><br><i>Fresh strawberries ~ pistachio crumble ~ meringue ~ Romanoff foam</i>                   | 14 |
| <b>PASSIONFRUIT &amp; YUZU</b><br><i>Passionfruit mousse ~ mango-yuzu cremeux ~ coffee ganache ~ meringue</i> | 15 |
| <b>CHEESE PLATTER</b><br><i>Selection of exclusive cheeses from cheese specialist "Den Elzen"</i>             | 17 |
| <b>FRIANDISES</b><br><i>F&amp;R Pastry ~ 2 pralines</i>   | 5  |
| <b>ESPRESSO MARTINI</b><br><i>After dinner cocktail ~ Belvedere vodka ~ Tia Maria</i>                         | 14 |
| <b>SGROPPINO</b><br><i>Lime sorbet ~ vodka ~ prosecco</i>   | 12 |

\*Please do not deviate from the ingredients listed above

