

# Salt

## Menu de Chef

40.50

### Starters

#### FOWL

Terrine of poultry and duck liver – pistachio – apricot –  
structures of cauliflower

Or

#### TUNA AND SCALLOP

Tuna tataki – scallop Saint Jacques – foam of Dutch  
shrimp – furikake crisp

### Main dishes

#### RED BASS & PRAWN

Red bass fillet from the plancha – prawn – lobster sauce

Or

#### VENISON

Steak of venison – venison stew – red port sauce

### Desserts

#### CHEESE

A selection of 5 cheeses from 'Puur Kaas & Delicatessen'  
served with nut-raisin bread – honeycomb  
*supplement 3.00*



Or

#### SWEET

A surprise from the chef

Or

#### SGROPPINO

Lemon sorbet – vodka – prosecco