


Salt

- DINER -

Starters

To start

BAERI CAVIAR	52.50
10 grams – blini – sour cream	
 Champagne, Ludes, France	52.00





Meat

BEEF TATAKI	17.50
Misocream – furikake cracker – sushi rice – edamame beans	
PORK BELLY	17.50
Structures of carrot – salad of truffle potato	
IBERICO HAM	17.50
Iberico ham – beet – duck liver	
CARPACCIO	17.50
Black Angus beef – rocket – truffle cream – Parmesan cheese – radish	



Soup

BOUILLABAISSE	9.95
Fishsoup with various fish – mussels – canapé – foam of saffron	
ONION SOUP 	8.50
Cheesecrouton – spring onion – roasted bell pepper	
TOMATO SOUP 	8.50
Spring onion – zucchini	



Vegetarian

CAPRESE	15.95
Tartare of tomato – foam of tomato – basil – herb oil – mozzarella	
GOAT CHEESE	15.95
Terrine of goat cheese – raisin bread – foam of honey	



Fish

GRAVAD LAX	17.50
Marinated salmon – pearl couscous – beet – beetcream	
SALMON COCKTAIL 2.0	17.50
Powder of seaweed – structures of cucumber – avocado – radish	
SCALLOP AND PRAWN	17.50
Served lukewarm – airy saffron cream – peas – little gem	
TOM KHA KAI 2.0	17.50
Seafood – scallop – coconut foam – Jerusalem artichoke	



Vegan

POKE BOWL	16.75
Sushi rice – edamame beans – ginger – wakame – seaweed foam – vegan tuna	
<i>Vegan tuna to be replaced by:</i>	+5.50
<i>Smoked salmon</i> or	
<i>6 Prawns</i> or	
<i>Beef tataki</i>	

Salt

Main dish



Meat



RIBEYE

Cream of onion – bearnaise sauce – crunch of polenta

Malbec, Mendoza, Argentina

34.50

6.80



PEPPER STEAK

Steak fried on the plancha – sauce of green peppers

Malbec, Mendoza, Argentina

30.50

6.80

BOEUF BOURGUIGNON

Braised beef – vegetables – pearl onion – puree with Époisses

Garnacha, Catalayud, Spain

27.50

6.80

VEAL LIVER

Onion – smoked bacon – apple compote – red wine sauce

Merlot, Pays d'Oc, France

27.50

6.10

CHICKEN RENDANG

Chicken thighs – rendang – roasted vegetables – spicy wild rice

Garnacha, Catalayud, Spain

26.50

6.80

BREADED ESCALOPE

Breaded porkfillet – lemon – remoulade sauce

Merlot, Pays d'Oc, France

24.25

6.10

MEAL SALAD

Mesclun lettuce – crispy chicken – grilled vegetables – bundle mushrooms – sweet and sour hummus

Chardonnay, Murray Darling, Australia

22.95

6.80



Chef's special

Weekly changing special of our chef!

Our waiters are happy to inform you about today's special!

DAILY PRICE



For the small eater



Meat

PEPPER STEAK

Steak fried on the plancha – sauce of green peppers

Malbec, Mendoza, Argentina

21.00

6.80

BREADED ESCALOPE

Breaded porkfillet – lemon – remoulade sauce

Merlot, Pays d'Oc, France

20.95

6.10

All our main courses are served with French fries and salad. However salad is not served as standard, but can always be ordered free of charge

ARRANGEMENT



€3,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE

Salt

Main dish

Fish

	SEA BASS AND PRAWN Baked on the skin – beurre blanc with garden herbs – crisp of risotto	29.50
	 Chardonnay, Murray Darling, Australia	6.80
	SCOTTISH SALMON Fillet roasted on the skin – lobster ravioli – bearnaisesaus – kruidenolie	29.50
	 Chardonnay, Murray Darling, Australia	6.80
	TAGLIOLINI FRUTTI DI MARE Pasta – assorted fish – seafood sauce – vine tomato	27.50
	 Semillon/Chardonnay, Big Rivers, Australia	5.25
	MEAL SALAD Mesclun lettuce – prawns – grilled vegetables – bundle mushrooms – sweet and sour hummus	23.95
	 Pinot Grigio, Sicily, Italy	6.10



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DAILY PRICE

Vegetarian

	TRUFFLE RISOTTO Grilled mushrooms – sauce of truffle – mascarpone	22.95
	 Chardonnay, Murray Darling, Australia	6.80
	MEAL SALAD Mesclun lettuce – grilled vegetables – bundle mushrooms – sweet and sour hummus	19.95
	 Pinot Grigio, Sicily, Italy	6.10

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Vegan

	GREEN CURRY Wild rice – green curry – pulled fillet – puffed tomato – naan bread – cilantro	22.95
	 Semillon/Chardonnay, Big Rivers, Australia	5.25

For the small eater

Fish

	SCOTTISH SALMON Fillet roasted on the skin – lobster ravioli – bearnaise sauce – herb oil	21.95
	 Chardonnay, Murray Darling, Australia	6.80

Vegetarian

	TRUFFLE RISOTTO Grilled mushrooms – sauce of truffle – mascarpone	16.00
	 Chardonnay, Murray Darling, Australia	6.80

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Desserts



Desserts

TASTING FOR TWO

Various delicacies from our own pastry shop

20.50

CHEESE PLATTER

A selection of five cheeses from 'Puur Kaas & Delicatessen' – honeycomb – nuts-raisinbread

15.75



Porto Tawny, Duoro, Portugal

5.25

GERRITS SORBET

Fresh fruit – sprite – vanilla ice cream – strawberry ice cream – raspberry foam

11.25

BREAD AND BUTTER PUDDING

Structured milk – cinnamon ice cream – crumble

11.25

BANANA AND TOFFEE CAKE

Caramelized banana – plantain – caramel ice cream – 'Sunny Pocket style' – brioche

11.25

WHITE CHOCOLATE AND MANDARINE

Mousse – mandarine – crumble

11.25

DAME BLANCHE

Vanille-ijs – slagroom – chocolade parels – warme chocoladesaus

11.25

Fresh & Fruity

SGROPPINO

Lemon sorbet – vodka – cava

7.25

ICED COFFEE

With whipped cream

6.50

With caramel- or chocolate syrup

+0.50

+0.50



Special Coffees Alcohol Free

CINNAMON CAPPUCCINO

Cappuccino – cinnamon syrup – whipped cream – cinnamon powder

5.00

LATTE "VERWENNEN"

Caramel syrup – whipped cream

5.00

"KLETSKOFFIE"

Coffee – caramel syrup – whipped cream – Dutch "klets koppen" cookies

5.00

CHOCOLATE CAPPUCCINO

Cappuccino – chocolate syrup – cocoa

5.00

VERWENKOFFIE

Coffee – cinnamon syrup – whipped cream – cinnamon powder

5.00



Special Coffees

COFFEE COMPLETE

Served with chocolates

8.95

ESPRESSO MARTINI

42 Below vodka – espresso
Delicious with your dessert!

8.75

IRISH COFFEE

With William Lawson's Whiskey

7.25

FRENCH COFFEE

With Grand Marnier

7.25

43 COFFEE

With Licor 43

7.25

SPANISH COFFEE

With Tia Maria

7.25

ITALIAN COFFEE

With Amaretto

7.25

ARRANGEMENT



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