Salt

- DINER -

Starters

To start

BAERI CAVIAR

52.50

10 grams - blini - sour cream

↑ Champagne, Ludes, France

52.00

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

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

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

r Negetarian	<i>y</i> ——
CAPRESE Tartare of tomato – foam of tomato – basil – herb oil – mozzarella	15.95
GOAT CHEESE Terrine of goat cheese – raisin bread – foam of honey	15.95

	Olegan	
	Wegan	
POKE BOWL	•	16.75
Sushi rice – edama	ame beans – ginger –	
wakame - seewee	ed foam – vegan tuna	
Vegan tuna to be r	eplaced by:	+5.50
Smoked salmon	or	
6 Prawns	or	
Beef tataki		

Salt Main dish





Chets special

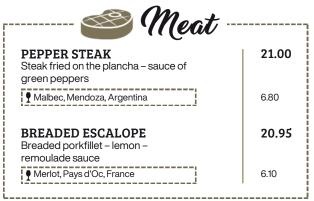
Weekly changing special of our chef!

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

DAILY PRICE



For the small eater



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





Chefs special

Weekly changing special of

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

DAILY PRICE



/ Wegetarian

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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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GREEN CURRY

Wild rice – green curry – pulled fillet – puffed tomato – naan bread – cilantro

Semillon/Chardonnay, Big Rivers, Australia

22.95

5.25

For the small eater



Fish

SCOTTISH SALMON

Fillet roasted on the skin – lobster ravioli – bearnaise sauce – herb oil

Chardonnay, Murray Darling, Australia

21.95

6.80



TRUFFLE RISOTTO

Grilled mushrooms – sauce of truffle – mascarpone

Chardonnay, Murray Darling, Australia

16.00

6.80

ARRANGEMENT



€3,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE

Salt Desserts



Tresh & Truity		
- (vesiv & (vivily		
SGROPPINO Lemon sorbet - vodka - cava	7.25	
ICED COFFEE	6.50	
With whipped cream	+0.50	
With caramel- or chocolate syrup	+0.50	

Special Coffees Alcohol tree

CINNAMON CAPPUCCINO Cappuccino – cinnamon syrup – whipped cram – cinnamon powder	5.00
LATTE "VERWENNEN" Caramel syrup – whipped cream	5.00
"KLETSKOFFIE" Coffee – caramel syrup – whipped cream – Dutch "kletskoppen" cookies	5.00
CHOCOLATE CAPPUCCINO Cappuccino – chocolate syrup – cocoa	5.00
VERWENKOFFIE Coffee – cinnamon syrup – whipped cream – cinnamon powder	5.00

Special Coffees 8.95 **COFFEE COMPLETE** Served with chocolates 8.75 **ESPRESSO MARTINI** 42 Below vodka – espresso Delicious with your dessert! 7.25 **IRISH COFFEE** With William Lawson's Whiskey FRENCH COFFEE 7.25 With Grand Marnier 7.25 **43 COFFEE** With Licor 43 **SPANISH COFFEE** 7.25 With Tia Maria ITALIAN COFFEE 7.25 With Amaretto

ARRANGEMENT _____



€3,- ADDITIONAL CHARGE