



# SEA SALT SALOON

## LUNCH SPECIALS TILL 16:00

BREAD WITH SHRIMP-CROQUETTES 12,50  
4 PCS WITH LEMON MAYONNAISE

OEUF BENEDICT 10,50  
WITH SPINACH, HOLLANDAISE SAUCE  
& SMOKED SALMON

MIDDAY MEAL 14,50  
- SMOKED SALMON  
- SHRIMP-CROQUETTE  
- FISH SOUP  
- CRAB SALAD



WHERE LIFE IS  
TAKEN WITH A  
PINCH OF SALT!

**OYSTERS, ASK YOUR WAITER THE SELECTION OF THE DAY!**

### APPITIZERS TO SHARE

- SHORE CRABSOUF (PER CUP) 5,50  
WITH CRABMEAT, ORANGE & CREME FRAICHE
- OLIVES 6,50  
FILLED WITH ANCHOVIS
- DEVILED EGG (PER PIECE) 2,-  
WITH DUTCH SHRIMPS & SPRING ONION
- TOAST WITH SMOKED EEL (3 PCS) 9,25  
WITH PARSLEY MAYONNAISE & LEMON
- TOSTADA'S (3 PCS) 9,25  
WITH MACKEREL TARTARE,  
GREENPEPPER OIL & YOGHURT CREME

### DEEP FRIED TO SHARE

- SMELT 7,-  
WITH CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 9,25  
WITH LEMON & FRIED PARSLEY
- TEMPURA PRAWNS (3 PCS) 9,25  
WITH WASABI MAYONNAISE

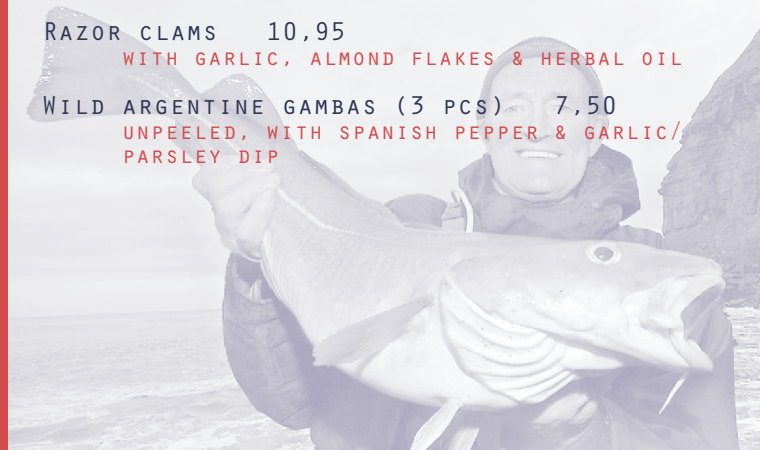
**TAKE LIFE  
WITH A PINCH OF SALT,  
FLAT OYSTERS  
AND A HERMIT GIN&TONIC**

### DISHES TO SHARE

- ROASTED MULLET FILLET 11,75  
WITH PAPRIKA CHUTNEY, CREAMY ONION SAUCE & CRISPY POTATO
- YOUNG GOAT'S CHEESE MOUSSE 11,75  
WITH VADOUVAN, GRANNY SMITH, WILD GARLIC PESTO & GRATED OLD GOAT'S CHEESE
- SEABASS CEVICHE 12,50  
WITH RED ONION, SWEET POTATO, CUCUMBER & LIME LEAF DRESSING
- SQUID 10,50  
BAKED IN TOMATO-GINGER SAUCE WITH PEARL-COUSCOUS, SPRING ONION & PARSLEY
- TUNA TARTARE 13,50  
WITH SWEET-AND-SOUR CUCUMBER, WAKAME SALAD, SOY MAYONNAISE & BOTTARGA

### CLAMS & SHELLFISH TO SHARE

- CHARRED LANGOUSTINE TAILS 13,75  
WITH AJO BLANCO, GRAPES, ALMOND & BREAD CROUTONS
- COCKLES COOKED IN WHITE WINE 16,50  
WITH TARRAGON, ORANGE & SAFFRON SAUCE
- RAVIOLI'S FILLED WITH DUTCH SHRIMPS 12,-  
WITH CHIVES, SHERRY, SEA LAVENDER & BEURRE BLANC
- RAZOR CLAMS 10,95  
WITH GARLIC, ALMOND FLAKES & HERBAL OIL
- WILD ARGENTINE GAMBAS (3 PCS) 7,50  
UNPEELED, WITH SPANISH PEPPER & GARLIC/PARSLEY DIP



### WHOLE FISH TO SHARE

- RED MULLET 19,95  
BAKED IN BUTTER WITH SPINACH
- SEABREAM 26,50  
BAKED IN BUTTER WITH LEMON & THYME
- TURBOT 32,50  
BAKED IN BUTTER WITH LEMON & BEURRE BLANC

### SIDE DISHES

- FRENCH FRIES 4,50  
WITH HOMEMADE MAYONNAISE
- STEAMED GREEN ASPARAGUS 9,95  
WITH GREEN PEAS, SALMON ROE & BUTTER SAUCE
- BREAD OF BOND & SMOLDERS 4,50  
WITH HERBAL DIP
- CABBAGE LETTUCE SALAD 8,95  
WITH FENNEL, DILL, PISTACHIO & GREEN HERBAL DRESSING

### DESSERTS

- CHOCOLAT MOUSSE 7,95  
WITH ROASTED NUTS, CARAMEL & WHIPPED CREAM
- RHUBARB COMPOTE 7,95  
WITH CREME DE CASIS, MASCAPRONE & WALNUT/BISCUIT CRUMBLE