



SEA SALT SALOON

LUNCH SPECIALS TILL 16:00

BREAD WITH SHRIMPCROQUETTES 13,50
4 PCS WITH LEMON MAYONNAISE

OEUF BENEDICT 13,50
WITH SPINACH, HOLLANDAISE SAUCE
& SMOKED SALMON

MIDDAY MEAL 15,50
- SMOKED SALMON
- SHRIMPCROQUETTE
- FISHSOUP
- CRAB SALAD



WHERE LIFE IS
TAKEN WITH A
PINCH OF SALT!

OYSTERS, ASK YOUR WAITER THE SELECTION OF THE DAY!

APPITIZERS TO SHARE

- BURRATA 11,50
TOMATO SALAD, PISTACHIO, BLACK TEA OIL & GRAPEFRUIT DRESSING
- OLIVES 6,50
FILLED WITH ANCHOVIES
- DEVILED EGG (PER PIECE) 3,-
SALMON ROE & CHIVES CREME
- TOAST WITH SMOKED EEL (3 PCS) 9,75
PARSLEY MAYONNAISE & LEMON
- DRIED TUNA 11,50
APPLE CAPERS, OLIVE OIL & TOAST

DEEP FRIED TO SHARE

- SMELT 7,75
CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 12,75
LEMON & FRIED PARSLEY
- GYOZA'S WITH GAMBA (5 PCS) 11,75
SOYA, CARAMEL, RED PEPPER & CORIANDER

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

DISHES TO SHARE

- GRAVAD LACHS 14,50
DILL, WILD GARLIC, CITRUS CURD, BROAD BEANS & FENNEL
- SLOW COOKED LEEK 12,50
MUSTARD DRESSING, COOKED MUSSELS, NORI & LEMON CREME
- SEABASS CEVICHE 14,50
RED ONION, RED PEPPER, SWEET POTATO & TIGERMILK
- SQUID 11,50
BAKED IN TOMATO-GINGER SAUCE WITH PEARL COUSCOUS, SPRING ONION & PARSLEY
- TUNA TARTARE 15,50
SWEET-AND-SOUR CUCUMBER, WAKAME SALAD, SOY MAYONNAISE & BOTTARGA
- OVENBAKED 'OPPERDOEZER RONDE' 12,50
CREME FRAICHE, GREEN ASPARAGUS & POTATO CRISPS
SUPPLEMENT: HERRING ROE 3,00

CLAMS & SHELLFISH TO SHARE

- SPANISH 'GAMBA ROJA' (6 PCS) 19,50
FROM THE PLANCHA WITH GARLIC & RED PEPPER
- COCKLES COOKED IN PERNOD 18,50
RED PEPPER & SAFFRON SAUCE
- RAVIOLI'S WITH DUTCH SHRIMPS 14,50
FENNEL CREME, SALTY VEGETABLES & SHELLFISH SAUCE
- RAZOR CLAMS 12,50
GARLIC, ALMOND FLAKES & HERBAL OIL
- CANADIAN LOBSTER DAILY PRICE
WHOLE OR HALF WITH TARRAGON SAUCE & LIME



WHOLE FISH TO SHARE

- SEABREAM 26,50
PAN-FRIED IN BUTTER WITH THYME & LEMON
- RED MULLET 26,50
PAN-FRIED IN BUTTER WITH LEMON
- PLAICE DAILY PRICE
PAN-FRIED IN BUTTER WITH BEURRE BLANC & ROASTED GARLIC

SIDE DISHES

- FRENCH FRIES 4,50
HOMEMADE MAYONNAISE
- CARROT SALAD 9,95
WITH PEAS, CABBAGE LETTUCE & ORANGE-GINGER REDUCTION
- BREAD FROM BOND & SMOLDERS 4,50
HERBAL DIP
- ROASTED LITTLE GEM 9,95
WITH PAPRIKA CHUTNEY, ANCHOVIES & SPICY QUARK
- ALSO OPTIONAL VEGETARIAN -

DESSERTS

- CHOCOLAT MOUSSE 8,95
ROASTED NUTS, CARAMEL & WHIPPED CREAM
- LEMON SORBET 8,95
RHUBARB COMPOTE, CITRUS MERINGUE & BASIL SYRUP