



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

- POTATO SALAD 12,75
TROUT, CANDIED LEMON & GREEN APPLE
- OLIVES 6,50
FILLED WITH ANCHOVIES
- SOFT BOILED EGG 4,-
ANCHOVIES CREME & DEEP FRIED
CAPERS
- TOAST WITH SMOKED EEL (3 PCS) 9,75
PARSLEY MAYONNAISE & LEMON
- 'ORTIZ' SARDINES 12,50
TOMATO, RED ONION & BREAD
- MARINATED DUTCH OYSTER 5,75
SMOKED OLIVE OIL, RED ONION
& CREME OF GREEN OLIVES

DEEP FRIED TO SHARE

- SMELT 7,75
CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 12,75
LEMON & FRIED PARSLEY
- HADDOCK FILET 13,75
CURRY-COGNAC MAYONNAISE
& HERB SALAD

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

DISHES TO SHARE

- RAW MARINATED MACKAREL 14,50
GREEN TOMATO GAZPACHO, RETTICH,
THICK YOGHURT & CUCUMBER
- ROASTED SARDINES 14,50
STEAMED LEEK, ROASTED BELL PEPPER SAUCE
DRIED TUNA & FENNEL SALAD
- 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
- SEABREAM FILET 17,50
STIR-FRIED MUSSELS, PISTACHIO
& LOVAGE SAUCE

CLAMS & SHELLFISH TO SHARE

- LANGOUSTINES (3 PCS) 28,50
OVEN-BAKED, GARLIC, ANTIBOISE
& GREEN HERB OIL
- MUSSELS 18,50
COOKED IN WHITE WINE, CELERY
& PARSLEY
- RAVIOLI'S (3 PCS) 14,50
DUTCH SHRIMPS, LANGOUSTINE REDUCTION,
ARTICHOKE CREME & WILD SPINACH
- RAZOR CLAMS 14,50
NOILLY PRAT, ORANGE, CHILLI OIL
& BEURRE BLANC
- CANADIAN LOBSTER DAILY PRICE
WHOLE OR HALF WITH TARRAGON SAUCE
& LIME



WHOLE FISH TO SHARE

- SOLE (2 PCS) 24,50
PAN-FRIED IN BUTTER WITH CAPERS
& LEMON
- SEABASS 32,50
PAN-FRIED IN BUTTER WITH LEMON
- TURBOTINE DAILY PRICE
PAN-FRIED IN SHALLOT BUTTER
WITH FRESH BAY LEAF

SIDE DISHES

- FRENCH FRIES 5,50
HOMEMADE MAYONNAISE
- LITTLE GEM SALAD 9,95
WITH ANCHOVIES, PECORINO, CROUTONS
& CAESAR DRESSING
- BREAD FROM BOND & SMOLDERS 4,50
HERBAL DIP
- ROASTED BEETROOT 9,95
WITH WASABI CREME, PICKLED KOHLRABI
& GRATED HORSERADISH

DESSERTS

- CHOCOLAT MOUSSE 8,95
ROASTED NUTS, CARAMEL
& WHIPPED CREAM
- TIRAMISU (FOR TWO PERSONS) 15,50
LIMONCELLO, PISTACHIO
& CACAO
- MARINATED BLACKBERRIES 8,95
VERVEINE & LEMON SORBET