



SEA SALT SALOON

LUNCH SPECIALS TILL 16:00

BREAD WITH SHRIMPCROQUETTES 10,95
4 PCS WITH LEMON MAYONNAISE

OEUF BENEDICT 9,95
WITH SPINACH, HOLLANDAISE SAUCE
& SMOKED SALMON

MIDDAY MEAL 12,75
- 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

- PUMPKIN HUMMUS 7,95
WITH YELLOW AND PURPLE CARROTS
- DEVILED EGG 1,- P/EGG
WITH HERRING ROE & SPRING ONION
- OLIVES WITH ANCHOVIS 5,50
- TOAST WITH SMOKED EEL 7,95
3 PIECES WITH PARSLEY MAYONNAISE
& LEMON
- BOQUERONES 7,95
WITH TOAST & TOMATO

RAW TO SHARE

- SALMON CEVICHE 11,75
WITH MANGO, RED PEPPER, ROASTED
CASHEW & SWEETCORN
- TUNA TARTARE 11,75
WITH CUCUMBER, BOTTARGA, WAKAME
& SOY MAYONNAISE
- RAW OYSTER (PER PIECE) 6,50
MARINATED IN CAMPARI, YOGHURT
& ORANGE

FRITUUR TO SHARE

- SMELT 5,75
WITH CAPERS MAYONIAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 7,95
WITH LEMON & FRIED PARSLEY
- TEMPURA PRAWNS (3 PCS) 7,95
WITH WASABI MAYONNAISE

DISHES TO SHARE

- RISOTTO WITH DUTCH SHRIMPS 11,75
WITH WHITE WINE, RAW BROCCOLI & SHELLFISH SAUCE
- GRILLED SCALLOP (PER PIECE) 7,50
WITH CELERIAC, CAULIFLOWER & MUSTARD SAUCE
- STEAMED MACKEREL RILETTE 10,95
WITH PICKLED MUSSELS, DAIKON RADDISH,
BELL PEPPER CREME & FRIED CAPERS
- ROASTED MUHSROOMS 9,95
WITH JERUSALEM ARTICHOKE CREME, BOILED EGG
& CRIPS POTATOE
- SQUID 9,95
BAKED IN TOMATO-GINGER SAUCE WITH PEARL-
COUSCOUS, SPRING ONION & PARSLEY
- RAZOR CLAMS 9,95
WITH GARLIC, ALMOND FLAKES
& HERBAL OIL

FISH, CLAMS & SHELLFISH TO SHARE

- LANGOUSTINES 28,50
ROASTED IN THE OVEN WITH GARLIC, HERBS
& TOMATO
- SOLE (2 PCS) 19,50
BAKED IN BUTTER WITH LEMON & CAPERS
- VONGOLE IN WHITE WINE 14,50
WITH RED PEPPER, SPRING ONION & PAPRIKA
- PLAICE 22,50
BAKED IN BUTTER WITH LEMON & PARSLEY
- WHOLE SEABREAM 26,50
BAKED IN BUTTER WITH LEMON & THYME



SIDE DISHES

- FRENCH FRIES 4,50
WITH HOMEMADE MAYONNAISE
- ROASTED JERUSALEM ARTICHOKE 7,75
WITH CLOTTED CREAM & HAZELNUT PUREE
- BOND & SMOLDERS BREAD 4,50
WITH HERBAL DIP
- CHICORY SALAD 7,75
WITH PICKLED RED CABBAGE, MANDARIN
& QUARK

DESSERTS

- CHOCOLAT MOUSSE 7,95
WITH ROASTED NUTS, CARAMEL
& WHIPPED CREAM
- TARTLET 7,95
FILLED WITH BAY LEAF LICORICE CREME
PINEAPPLE & TUILLE

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

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