



# 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

- CRISPY SOURDOUGH (3 PCS) 9,75  
STRACCIATELLA DI BURRATA,  
ANCHOVIES & SALTED LEMON
- DEVILED EGG 4,-  
CRAYFISH & TURMERIC OIL
- TOAST WITH SMOKED EEL (3 PCS) 13,75  
PARSLEY MAYONNAISE & LEMON
- PICKLED PINK SHRIMPS 12,50  
STAR ANICE OIL, CHILLI DIP,  
RADISH NOIR & TOSTADA CRUMBS
- ROSEVAL POTATO SALAD 12,75  
BOILED EGG, TROUT ROE,  
& LEMON-THYME SAUCE

## DEEP FRIED TO SHARE

- SMELT 8,75  
CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 13,75  
LEMON & FRIED PARSLEY
- TEMPURA PRAWNS (3 PCS) 13,75  
WASABI MAYONNAISE & FURIKAKE

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

## DISHES TO SHARE

- CHARRED RAW MACKEREL FILLET 14,50  
DASHI BROTH, RETTICH  
& CITRUS OIL
- RAVIOLI'S (3 PCS) 15,50  
FILLED WITH SALMON AND YUZU, LEAF  
SPINACH & COCONUT-GREEN CURRY SAUCE
- RED MULLET FILLET 14,50  
OCTOPUS AND POINTED PEPPER SALAD  
& VELOUTE OF PAPRIKA
- SQUID 12,50  
BAKED IN TOMATO-GINGER SAUCE WITH  
PEARL COUSCOUS, SPRING ONION & PARSLEY
- TUNA TARTARE 15,50  
SWEET-AND-SOUR CUCUMBER, WAKAME SALAD,  
SOY MAYONNAISE & BOTTARGA
- SPICY RED LENTILS 17,50  
SOFT BOILED EGG, CRISPY SAVOY CABBAGE,  
WHITE ONION CREME & FETA

## CLAMS & SHELLFISH TO SHARE

- CANADIAN LOBSTER DAILY PRICE  
WHOLE OR HALF WITH SPINACH & GARLIC
- LANGOUSTINES (3 PCS) 28,50  
OVEN-BAKED, GARLIC, ANTIBOISE  
& GREEN HERB OIL
- SCALLOP & VONGOLE 18,50  
STEWED IN SHELLFISH BISQUE, TARRAGON,  
FENNEL & DEEP FRIED MUSSELS
- COCKLES 16,50  
SMOKED PAPRIKA, DRIED TUNA  
& LEEK
- RAZOR CLAMS 14,50  
WHITE WINE, CELERIAC  
& CAPER VINEGAR



## WHOLE FISH TO SHARE

- SKATE WING DAILY PRICE  
PAN-FRIED IN BUTTER WITH CAPERS  
& LEMON
- SEABREAM 28,50  
PAN-FRIED IN BUTTER WITH LEMON
- TURBOTINE DAILY PRICE  
PAN-FRIED IN BUTTER  
& SHALLOTS

## SIDE DISHES

- FRENCH FRIES 5,50  
HOMEMADE MAYONNAISE
- GREEN SALAD 7,95  
WITH CROUTONS, CUCUMBER  
& LIGHT MUSTARD DRESSING
- BREAD FROM BOND & SMOLDERS 4,50  
HERBAL DIP
- BEETROOTS FROM THE OVEN 12,95  
WASABI CREME, HORSERADISH  
& PICKLED KOHLRABI
- WALDORF SALAD 11,95  
GREEN APPLE, CHICORY,  
RAISINS & SMOKED SARDINES

## DESSERTS

- CHOCOLAT MOUSSE 9,95  
ROASTED NUTS, CARAMEL  
& WHIPPED CREAM
- CARAMELISED PINEAPPLE 9,95  
HANGOP, DARK RUM, LIME  
& YOHURT ICE CREAM

