



SEA SALT SALOON

LUNCH SPECIALS TILL 16:00

BREAD WITH SHRIMPCROQUETTES 12,50
4 PCS WITH LEMON MAYONNAISE

OEUF BENEDICT 12,50
WITH SPINACH, HOLLANDAISE SAUCE
& SMOKED SALMON

MIDDAY MEAL 14,50
- 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

- BABA GANOUSH 9,75
WITH MARINATED RAW SWORDFISH, SESAME & POMEGRANATE
- OLIVES 6,50
FILLED WITH ANCHOVIS
- DEVILED EGG (PER PIECE) 3,-
WITH HERRING, HORSERADISH CREME & RED BEETROOT DRESSING
- TOAST WITH SMOKED EEL (3 PCS) 9,25
WITH PARSLEY MAYONNAISE & LEMON
- CRISPY KRUPUK 9,75
WITH PICKLED MACKEREL, CHILI CREME & CORIANDER

DEEP FRIED TO SHARE

- SMELT 6,95
WITH CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 9,75
WITH LEMON & FRIED PARSLEY
- SOFT SHELL CRAB 9,75
WITH ALLSPICE & LEMON DIP

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

DISHES TO SHARE

- BRUSSELS SPROUTS IN SMOKED EEL BROTH 16,50
WITH ROASTED SEABASS FILLET, HERRING ROE & BUTTER SAUCE
- ROASTED ONIONS 12,50
WITH LAMB'S LETTUCE PESTO, RAW PEAR & OLD SHEEP'S CHEESE
- MARINATED RAW SEABREAM 13,50
WITH GREEN MOLE, CRISPY CORN TORTILLA & CHARRED AVOCADO
- 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
- OCTOPUS COOKED IN RED WINE 14,50
WITH POTATO AND LEEK VELOUTE & CRISPY BREAD CROUTONS

CLAMS & SHELLFISH TO SHARE

- PAN-FRIED SCALLOP 5,50
WITH CAULIFLOWER, CELERIAC CREME & MUSTARD SAUCE
- COCKELS COOKED IN PERNOD 18,50
WITH CHILLI & SAFFRON SAUCE
- RAVIOLI'S FILLED WITH DUTCH SHRIMPS 13,50
WITH LANGOUSTINE REDUCTION & COCONUT-LIME LEAF SAUCE
- RAZOR CLAMS 10,95
WITH GARLIC, ALMOND FLAKES & HERBAL OIL
- OVENBAKED LANGOUSTINES 29,50
WITH GREEN HERBS & ROASTED BELL PEPPER SAUCE



WHOLE FISH TO SHARE

- SEABASS 34,50
PAN-FRIED IN BUTTER WITH THYME & SALTED LEMON SAUCE
- RED MULLET 26,50
PAN-FRIED IN BUTTER WITH LEMON
- SKATE WING DAILY PRICE
PAN-FRIED IN BUTTER WITH CAPERS & PARSLEY

SIDE DISHES

- FRENCH FRIES 4,50
WITH HOMEMADE MAYONNAISE
- RED LETTUCE SALAD 8,95
WITH APPLE, LITTLE GEM, SMOKED TROUT, YOGHURT & TARRAGON OIL
-ALSO OPTIONAL VEGETARIAN-
- BREAD FROM BOND & SMOLDERS 4,50
WITH HERBAL DIP
- ROASTED RADICCHIO AND CHICORY 8,95
WITH CREAMY APPLE & BAY LEAF SAUCE

DESSERTS

- CHOCOLAT MOUSSE 7,95
WITH ROASTED NUTS, CARAMEL & WHIPPED CREAM
- ICE-CREAM CAKE 7,95
WITH VANILLA ICE-CREAM, FRANGELICO & ITALIAN MERINGUE