



SEA SALT SALOON

LUNCH SPECIALS TILL 16:00

BREAD WITH SHRIMPCROQUETTES 15,50
4 PCS WITH LEMON MAYONNAISE

OEUF BENEDICT 14,50
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

- TOASTED BRIOCHE (3 PCS) 9,75
OCTOPUS, RED ONION, GRATED EGG
YOLK & GARLIC MAYONNAISE
- DEVILED EGG 4,-
SMOKED SALMON & TARRAGON OIL
- TOAST WITH SMOKED EEL (3 PCS) 13,75
PARSLEY MAYONNAISE & LEMON
- ANCHOVIES (4 FILLETS) 12,50
WITH POMMES ALLUMETTES
- TOMATO SALAD 12,75
CHERRIES, GREEN PEPPER OIL
& SEA URCHIN SAUCE
- SPANISH OLIVES 5,50

DEEP FRIED TO SHARE

- CHIPIRONES 13,75
CURRY 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

- STEWED SEA VEGETABLES 14,50
POACHED EGG, TROUT ROE
& SALTED LEMON SAUCE
- ROASTED ARTICHOKE HEARTS 17,50
LEMONYOGHURT, BABA GANOUSH
& SMOKED SARDINE FILLETS
- RED MULLET FILLET 18,50
GREEN ASPARAGUS, DRIED TUNA
& ROASTED GARLIC SAUCE
- 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
- BURRATA 18,50
FENNEL, ORANGE, PISTACHIO
& HABANERO VINAIGRETTE

CLAMS & SHELLFISH TO SHARE

- CANADIAN LOBSTER DAILY PRICE
WHOLE OR HALF WITH SPINACH & GARLIC
- CARABINERO PRAWN (2 PCS) 17,95
GARLIC & RED PEPPER
- LANGOUSTINES (4 PCS) 34,50
OVEN-BAKED, LEMON & TARRAGON SAUCE
- RAVIOLI'S (3 PCS) 15,50
FILLED WITH CRAYFISH, HARISSA,
BROAD BEANS & SHELLFISH BISQUE
- COCKLES 16,50
PERNOD & SAFFRON SAUCE



WHOLE FISH TO SHARE

- SARDINES (2 PCS) 15,75
FROM THE PLANCHA GRILL
- SEABASS 34,50
PAN-FRIED IN BUTTER WITH LEMON
- TURBOTINE DAILY PRICE
PAN-FRIED IN BUTTER
& SHALLOTS

SIDE DISHES

- FRENCH FRIES 6,50
HOMEMADE MAYONNAISE
- CABBAGE LETTUCE 7,95
RADISH, PICKLED RETTICH
& MUSTARD DRESSING
- BREAD FROM BOND & SMOLDERS 5,50
HERBAL DIP
- ROASTED CARROTS 12,95
CUCUMBER & TUNA MAYONNAISE
- ROASTED BELL PEPPER SALAD 11,95
PEAS, CREAM CHEESE & VADOUVAN OIL

DESSERTS

- CHOCOLATE MOUSSE 9,95
ROASTED NUTS, CARAMEL
& WHIPPED CREAM
- BREADPUDDING 11,75
LEMON CURD, RED FRUIT & LEMON
- A SCOOP OF YOGHURT ICE CREAM 3,50
CREME DE CASSIS