



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

- FENNEL SOUP (PER CUP) 5,50
WITH LANGOUSTINE OIL
& PINK SHRIMPS
- OLIVES 6,50
FILLED WITH ANCHOVIS
- DEVILED EGG (PER PIECE) 3,-
WITH SMOKED TROUT, APPLE CREME
& BREADCRUMBS
- TOAST WITH SMOKED EEL (3 PCS) 9,25
WITH PARSLEY MAYONNAISE & LEMON
- TOASTED BRIOCHE 9,75
WITH NORWEGIAN SALMON RILETTE,
FRIED CAPERS & CITRUS

DEEP FRIED TO SHARE

- SMELT 6,95
WITH CAPER MAYONNAISE & LEMON
- SHRIMP CROQUETTES (3 PCS) 9,75
WITH LEMON & FRIED PARSLEY
- TEMPURA PRAWNS (3 PCS) 9,75
WITH WASABI MAYONNAISE

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

DISHES TO SHARE

- PAN-FRIED RED PERCH FILLET 13,75
WITH RAW YELLOW BEET, PEARL BARLEY
& SPICY BEURRE BLANC
- ROASTED BEETROOT SALAD 11,75
WITH BLACKBERRY, GREEK YOGHURT
& HORSERADISH
- SEABASS CEVICHE 13,50
WITH SPICY MANGO, GUACAMOLE
& ROASTED CHULPE CORN
- 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 13,50
WITH ROSEMARY, SWEET POTATO
& BEURRE ROUGE

CLAMS & SHELLFISH TO SHARE

- RAW SCALLOPS 15,75
MARINATED IN SPANISH PEPPER WITH WHITE
ALMONDS & YELLOW ZUCCHINI
- MUSSELS COOKED IN PERNOD 16,50
WITH RED ONION, FENNEL & TARRAGON PESTO
- RAVIOLI'S FILLED WITH DUTCH SHRIMPS 13,50
WITH STEWED RED CHARD & SAUCE MADE FROM
SHELLFISH
- RAZOR CLAMS 10,95
WITH GARLIC, ALMOND FLAKES & HERBAL OIL
- OVENBAKED LANGOUSTINES 29,50
WITH GREEN HERBS, ORANGE & SAUCE MADE FROM
ROASTED GARLIC



WHOLE FISH TO SHARE

- PLAICE 28,50
PAN-FRIED IN BUTTER WITH PARSLEY
- SEABREAM 26,50
PAN-FRIED IN BUTTER WITH LEMON
& THYME
- TURBOT 32,50
PAN-FRIED IN BUTTER WITH LEMON

SIDE DISHES

- FRENCH FRIES 4,50
WITH HOMEMADE MAYONNAISE
- CABBAGE LETTUCE AND LAMB'S 8,95
LETTUCE SALAD WITH CROUTONS
& PICKLED VEGETABLES
- BREAD FROM BOND & SMOLDERS 4,50
WITH HERBAL DIP
- ROASTED ZUCCHINI 8,95
WITH SPICY SPINACH
& MISO DRESSING

DESSERTS

- CHOCOLAT MOUSSE 7,95
WITH ROASTED NUTS, CARAMEL
& WHIPPED CREAM
- PAN-FRIED PEACH 7,95
WITH MASCARPONE MOUSSE, SAFFRON
& ALMOND TUILLE