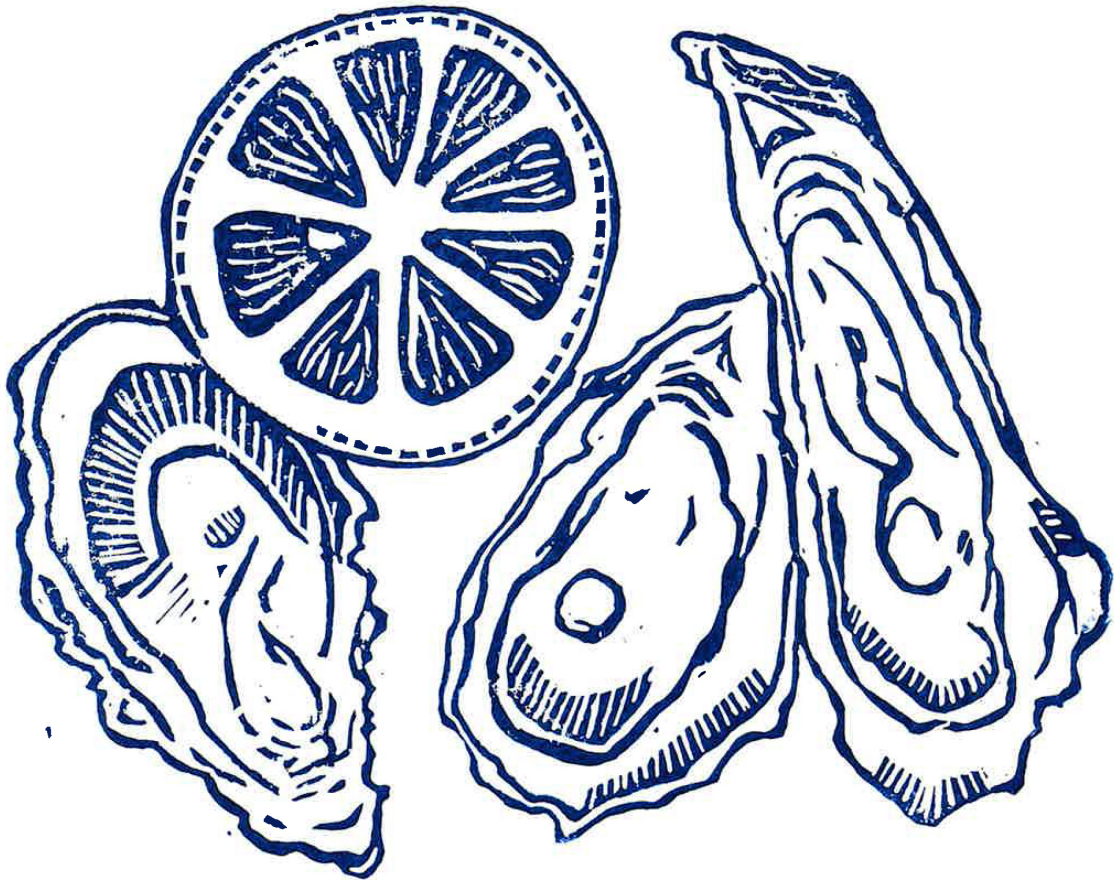


NON SEA SALT



APPITIZERS TO SHARE

Toasted brioche (3 pcs) steamed mackerel rilette, peas & mint	9,75
Oeuf mayonnaise (two half) asparagus ribbons & trout caviar	5,-
Toast with smoked eel (3 pcs) parsley mayonnaise & lemon	13,75
Roasted red beetroot beurre blanc, kaffir lime & roasted almonds	12,50
Spanish olives	5,50

DEEP FRIED TO SHARE

Smelt caper mayonnaise & parsley	11,75
Shrimproquettes (3 pcs) lemon & fried parsley	13,75
Tempura prawns (3 pcs) wasabi mayonnaise & furikake	13,75

DISHES TO SHARE

White tuna skewer (3 pcs) bell pepper chutney, sweet corn creme & soy caramel	21,50
Raw marinated dorade fillet rhubarb, yoghurt, jalapeno pepper & dried basil	18,50
Squid baked in tomato-ginger sauce with pearlcouscous, spring onion & parsley	12,50
Tuna tartare sweet-and-sour cucumber, wakame salad, soy mayonnaise & bottarga	16,50
Ravioli's filled with creme cheese (3 pcs) pea veloute, spicy string bean & grapefruit salad	18,50
Roasted sardine fillets steamed lettuce & salted lemon sauce	18,50
Roasted carrots stracciatella di burrata, cumin creme fraiche & black olive	15,95

CLAMS & SHELL FISH TO SHARE

Argentinian prawn (per piece) shellfish bisque & tarragon	6,50
Langoustines (4 pcs) oven-baked, lime & tarragon sauce	34,50
Cockles in Pernod saffron foam & spanish pepper	17,50
Cooked Norwegian crab legs lemon mayonnaise & smoked olive oil	28,50
Razor clams cooked in Sake leek, sereh & coconut sauce	18,50

WHOLE FISH TO SHARE

Dorade pan-fried in butter, thyme & lemon	31,50
Skate wing pan-fried in butter with lemon	DAILY PRICE
Turbot pan-fried in butter & shallots	32,50

SIDE DISHES

French fries homemade mayonnaise	6,95
Green salad	5,75
Bread from Bond & Smolders herbal dip	5,50
Roasted Nicola potatoe salad asparagus, sprat & shallot dressing	14,95

DESSERTS

Chocolate mousse roasted nuts, caramel & whipped cream	9,95
Mango bavaois Liquor 43 jelly & coconut	12,95
Coupe colonel (per scoop) lemon sorbet & vodka	3,50