

Salt

Menu de Chef

42.50

Starters

RAVIOLI

Sea bass ravioli – fennel salad with mustard seeds – foam of curry and Madras

Or

IBERICO

Iberico ham – watermelon textures – herb salad

Main dishes

FJORDCOD

Icelandic cod – sea lavender – beurre rouge

Or

BAVETTE

Slow-cooked bavette – chimichurri – crispy onions

Desserts

CHEESE

A selection of 5 cheeses from 'Puur Kaas & Delicatessen' served with celery – quince compote
supplement 5.00

Or

SWEET

A surprise from the chef

Or

SGROPPINO

Lemon sorbet – vodka – cava

