Salt

Menu de Chef

42.50

Starters

SWORDFISH

Thinly sliced swordfish – artichoke and Jerusalem artichoke prepared in various textures – olive

Or

FORGOTTEN VEGETABLES

Jerusalem artichoke prepared in various textures – parsnip – aged cheese foam

Main Dish

PHEASANT

Slow-cooked pheasant – sauerkraut – cranberry sauce

Or

PLAICE FILLET

Sous-vide cooked plaice fillet – stuffed with shrimp farce – beurre rouge – saffron crisp

Desserts

SWEET

A surprise from the chef

Or

CHEESE

A selection of five cheeses from 'Puur Kaas & Delicatessen' – celery – quince compote

Or

SGROPPINO

Lemon sorbet – vodka – cava

SUPPLEMENT

€5,- ADDITIONAL CHARGE