

Salt

- DINER -

Starters



Meat

DUCK LIVER RAVIOLI

Shiitake – Iberico ham – morel foam – leek oil

19.00

CARPACCIO

Black Angus beef – rocket – truffle cream – Parmesan cheese – crispy fava beans

17.95

BEEF PASTRAMI

Mustard cream – thinly sliced brioche – puffed wild rice

17.75

BEEF TATAKI

Eggplant cream – dried tomatoes – sushi rice – edamame – crispy nori

16.75



Soup

TOM KHA HAI

Noodles – spring onion – chili oil – chicken thigh

8.50

GARDEN HERB BROTH

Omelette strips – garden herbs – spring onion – meatballs

8.50

TOMATO SOUP

Spring onion – zucchini – meatballs

8.50



Vegetarian

OYSTER MUSHROOM CARPACCIO

Crispy broad beans – truffle cream – cress – potato crisp

15.95

BURRATA

House-made pesto – dried tomato – balsamic – basil

15.95



Fish

CHAR

House-smoked – leek – nori – dashi textures – buttermilk foam

17.95

SHELLFISH & CRUSTACEANS

Crème brûlée – spring vegetables – prawns & cockles – saffron crisp

17.95

TUNA & CUCUMBER

Cucumber wasabi granita – tuna tataki – rice cake – yuzu – Japanese mayonnaise

17.50

COD

House-smoked cod – green asparagus – crispy potato – herring caviar

17.50



Vegan

POKE BOWL

Sushi rice – edamame beans – ginger – wakame – cucumber foam – vegan tuna

16.50

To be added:

Smoked salmon or

Grilled chicken or

Prawns

+6.00

Salt

Main dish



Meat

ENTRECOTE

Fried entrecote – chicory – tarragon butter

Malbec, Mendoza, Argentina

34.50

7.75

PEPPER STEAK

Baked steak – sauce of green peppers

Garnacha, Catalayud, Spain

32.95

7.75

IBERICO PLUMA STEAK

Chimichurri – Iberico ham – crispy polenta

Garnacha, Catalayud, Spain

29.50

7.75

SURINAMESE CHICKEN STEW

Chicken thighs – long-grain rice – spicy egg – vegetables

Garnacha, Catalayud, Spain

26.50

7.75

PEKING DUCK

Crispy fried – sweet and sour atjar – hoisin sauce

Malbec, Mendoza, Argentina

26.50

7.75

MEAL SALAD

Mesclun lettuce – grilled chicken – grilled vegetables – bundle mushrooms – sweet and sour – hummus

Pinot Grigio, Veneto, Italy

24.95

6.95

BREADED ESCALOPE

Breaded pork fillet – lemon – remoulade sauce

Merlot, Pays d'Oc, France

24.50

6.95



Chef's special

Changing meat or fish special from our chef!

Our waiters are happy to inform you about today's special!

DAILY PRICE



Small eater



Meat

PEPPER STEAK

Baked steak – sauce of green peppers

Garnacha, Catalayud, Spain

22.50

7.75

BREADED ESCALOPE

Breaded pork fillet – lemon – remoulade sauce

Merlot, Pays d'Oc, France

20.95

6.95

Side Dish

PORTION LOADED FRIES

Sweet potato fries – truffle cream – Parmesan cheese – spring onion

5.95

All our main courses are served with French fries and salad. However salad is not served as standard, but can always be ordered free of charge. Loaded Fries are not included in our main courses.

ARRANGEMENT



€5,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€12,- ADDITIONAL CHARGE

Salt

Main dish

Fish

	SEA WOLF Fried on the skin – mustard Hollandaise – fennel salad	29.95
	 Chardonnay, Murray Darling, Australia	7.75
	SCOTTISH SALMON Fried on the skin – scampi ravioli – beurre blanc foam	29.50
	 Chardonnay, Murray Darling, Australia	7.75
	SALT FISH BURGER Brioche – fish burger – soft-shell crab – tomato & pepper salsa – little gem lettuce	27.50
	 Semillon/Chardonnay, Big Rivers, Australia	5.95
	MEAL SALAD Mesclun lettuce – prawns – grilled vegetables – bundle mushrooms – sweet and sour – hummus	24.95
	 Pinot Grigio, Veneto, Italy	6.95

Chef's special

Changing meat or fish special from our chef!

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DAILY PRICE

Vegetarian

	GREEN CURRY Pointed cabbage curry – papadum – crispy broad beans – fresh herb salad – Arabic rice	22.95
	 Chardonnay, Murray Darling, Australia	7.75
	MEAL SALAD Mesclun lettuce – grilled vegetables – bundle mushrooms – sweet and sour – hummus	18.95
	 Pinot Grigio, Veneto, Italy	6.95

All our main courses are served with French fries and salad. However salad is not served as standard, but can always be ordered free of charge. Loaded Fries are not included in our main courses.

Vegan

	REDEFINE STEAK Vegan flank steak – chimichurri	22.95
	 Semillon/Chardonnay, Big Rivers, Australia	5.95

Small eater

Fish

	SCOTTISH SALMON Fried on the skin – scampi ravioli – beurre blanc foam	21.95
	 Chardonnay, Murray Darling, Australia	7.75

Vegetarian

	GREEN CURRY Pointed cabbage curry – papadum – crispy broad beans – fresh herb salad – Arabic rice	18.00
	 Chardonnay, Murray Darling, Australia	7.75

ARRANGEMENT



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Salt

Desserts



Desserts

CHEF'S SELECTION PLATTER FOR TWO 22.50

Various delicacies from our own pastry shop

CHEESE PLATTER 15.75

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



Porto Tawny, Duoro, Portugal

5.75

KIWI YUZU SPARK 12.50

Yuzu mousse – kiwi – Pornstar martini ice cream

CHOCOLATE TEMPTATION 11.25

House-made brownie – marshmallow – stracciatella mousse – chocolate ice cream

DUTCH RED FRUIT 11.25

Hung curd – red berries – meringue – sorbet – basil

MANGO PANNA COTTA 11.25

Shortbread – passion fruit – lemon textures

CHEESECAKE 11.25

Cheesecake – pistachio ice cream – white chocolate – lemon curd – vanilla snow – 'Sunny Pocket style'

DAME BLANCHE 11.25

Vanilla ice cream – whipped cream – chocolate pearls – hot chocolate sauce



Special Coffees Alcohol Free

CINNAMON CAPPUCCINO 5.25

Cappuccino – cinnamon syrup – whipped cream – cinnamon powder

LATTE "VERWENNEN" 5.25

Caramel syrup – whipped cream

"KLETSKOFFIE" 5.25

Coffee – caramel syrup – whipped cream – Dutch "klets koppen" cookies

CHOCOLATE CAPPUCCINO 5.25

Cappuccino – chocolate syrup – cocoa

VERWENKOFFIE 5.25

Coffee – cinnamon syrup – whipped cream – cinnamon powder



Special Coffees

ESPRESSO MARTINI 11.50

42 Below vodka – espresso
Delicious with your dessert!

COFFEE COMPLETE 8.95

Served with chocolates

IRISH COFFEE 7.95

With William Lawson's Whiskey

FRENCH COFFEE 7.95

With Grand Marnier

43 COFFEE 7.95

With Licor 43

SPANISH COFFEE 7.95

With Tia Maria

ITALIAN COFFEE 7.95

With Amaretto

Fresh & Fruity

SGROPPINO 7.50

Lemon sorbet – vodka – cava

ICED COFFEE 6.50

With whipped cream

With caramel- or chocolate syrup

+0.50
+0.50

ARRANGEMENT



€5,- ADDITIONAL CHARGE