

# Salt

## Menu de Chef

42.50

### Starters

#### LAMB

Thinly sliced leg of lamb – vadouvan cream – crispy potato

Or

#### ASPARAGUS

Thinly sliced asparagus – marinated salmon – grilled little gem – tom kha kai – burrata ravioli

### Main dishes

#### BEEF SHOULDER TENDER

Pan-fried shoulder tender – rolled in persillade – coriander – homemade gravy

Or

#### SEABASS

Skin-seared seabass fillet – crispy polenta – salsa verde

### 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

