

Salt

- DINER -

Starters



Meat

SMOKED DUCK BREAST Smoked duck breast – duck liver ravioli – pumpkin textures – herb salad	19.00
CARPACCIO Black Angus beef – rocket – truffle cream – Parmesan cheese – crispy fava beans	17.95
SIRLOIN STEAK Roasted sirloin steak – pickled onions – mushroom cream	17.75
PATA NEGRA & CRAB Cauliflower textures – soft-shell crab – sweet potato cream	16.75



Soup

SWEET POTATO SOUP ✓ Diced potato – spring onion – herb oil	8.50
ORIENTAL NOODLE SOUP ✓ Noodles – miso – peanuts – bean sprouts – chicken – pak choi	8.50
TOMATO SOUP ✓ Spring onion – zucchini – meatballs	8.50



Fish

GRAVAD LAX Piccalilli panna cotta – citrus textures – crispy brick pastry	17.95
SMOKED SALMON Hot smoked salmon – ravioli – saffron foam – fennel salad	17.95
MACKEREL Mackerel rilette – avocado – pickled cucumber	17.50
TUNA Tartlet – tuna tataki – sushi rice – oriental structures	17.50



Vegetarian

BEETROOT CARPACCIO ✓✓ Beetroot – peach – balsamic pearls – fig	15.95
BURRATA Pesto verde – dried tomato – balsamic	15.95



Vegan

POKE BOWL Sushi rice – edamame beans – ginger – wakame – cucumber foam – vegan tuna	16.50
<i>To be added:</i> <i>Smoked salmon</i> or <i>Grilled chicken</i> or <i>Prawns</i>	+6.00

Salt

Main dish



Meat

ENTRECOTE

Fried entrecote – baked mushrooms – herb butter

Malbec, Mendoza, Argentina

34.50

7.75

PEPPER STEAK

Baked steak – sauce of green peppers

Garnacha, Catalayud, Spain

32.95

7.75

IBERICO SECRETO STEAK

Fried steak – morel jus – crispy truffle

Garnacha, Catalayud, Spain

29.50

7.75

VEAL DUO

Veal cheek – braised veal – epoisses puree – truffle jus

Malbec, Mendoza, Argentina

28.50

7.75

MASSAMAN CHICKEN STEW

Chicken thighs – longgrain rice – empanada – vegetables

Garnacha, Catalayud, Spain

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

Chardonnay, Murray Darling, Australia

29.95

7.75



SCOTTISH SALMON

Fried on the skin – sea bass ravioli – saffron foam

Chardonnay, Murray Darling, Australia

29.50

7.75

SALT FISH NOODLES

selection of fish – noodles – prawns – peanuts – miso – pak choi – bean sprouts

Semillon/Chardonnay, Big Rivers, Australia

27.50

5.95

MEAL SALAD

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

Pinot Grigio, Veneto, Italy

24.95

6.95



Chef's special

Changing meat or fish special from our chef!

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DAILY PRICE



Vegetarian

MUSHROOM RISOTTO

Selection of mushrooms – tomato – rocket – Parmesan cheese

Chardonnay, Murray Darling, Australia

22.95

7.75

MEAL SALAD

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

Pinot Grigio, Veneto, Italy

18.95

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

Semillon/Chardonnay, Big Rivers, Australia

22.95

5.95

Small eater



Fish

SCOTTISH SALMON

Fried on the skin – sea bass ravioli – saffron foam

Chardonnay, Murray Darling, Australia

21.95

7.75



Vegetarian

MUSHROOM RISOTTO

Selection of mushrooms – tomato – rocket – Parmesan cheese

Chardonnay, Murray Darling, Australia

18.00

7.75

ARRANGEMENT



€5,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€12,- ADDITIONAL CHARGE

Salt

Desserts



Desserts

CHEESE PLATTER

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

Porto Tawny, Duoro, Portugal



15.75

PUMPKIN GARDEN

Pumpkin – pumpkin ice cream – bastogne crumble

12.50

TROPICAL TEMPTATION

Coconut mousse – caramelised pineapple – white chocolate and mango bonbon

11.25

PEAR AND CHOCOLATE

Mousse – pecan – ruby chocolate – pear sorbet

11.25

DUTCH SPICE COOKIE

Mousse – crumble – ice cream – salted caramel cremeux

11.25

CHEESECAKE

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

11.25

DAME BLANCHE

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

11.25

Fresh & Fruity

SGROPPINO

Lemon sorbet – vodka – cava

7.50

ICED COFFEE

With whipped cream

6.50

With caramel- or chocolate syrup

+0.50

+0.50



Special Coffees Alcohol Free

CINNAMON CAPPUCCINO

Cappuccino – cinnamon syrup – whipped cream – cinnamon powder

5.25

LATTE "VERWENNEN"

Latte – caramel syrup – whipped cream

5.25

"KLETSKOFFIE"

Coffee – caramel syrup – whipped cream – Dutch "kletsoppen" cookies

5.25

CHOCOLATE CAPPUCCINO

Cappuccino – chocolate syrup – cocoa

5.25

VERWENKOFFIE

Coffee – cinnamon syrup – whipped cream – cinnamon powder

5.25



Special Coffees

ESPRESSO MARTINI

42 Below vodka – espresso
Delicious with your dessert!

12.50

COFFEE COMPLETE

Served with chocolates

8.95

IRISH COFFEE

With William Lawson's Whiskey

7.95

FRENCH COFFEE

With Grand Marnier

7.95

43 COFFEE

With Licor 43

7.95

SPANISH COFFEE

With Tia Maria

7.95

ITALIAN COFFEE

With Amaretto

7.95

ARRANGEMENT



€5,- ADDITIONAL CHARGE