

Salt

- DINER -

Starters



Meat

CARPACCIO

Black Angus beef – rocket – truffle cream –
Parmesan cheese – radish

17.95

IBERICO & PORK BELLY

Iberico ham – slow-cooked pork belly –
Wagyumami – structures of beetroot – olive

17.50

SMOKED DUCK

Smoked duck breast – lentil salad – sweet
potato

17.00

VENISON

Roast beef of venison – roasted hazelnut cream –
quince

16.50



Soup

PUMPKIN SOUP

Spring onion – bundle mushrooms – roasted
pumpkin – chili oil

8.50

WILD MUSHROOM SOUP

Fried bundle mushrooms – spring onion –
truffle cream – herb oil

8.50

TOMATO SOUP

Spring onion – zucchini

8.50



Vegetarian

CAPRESE

Tomato – basil – mozzarella – brioche –
'Sunny Pocket style'

15.95

FORGOTTEN VEGETABLES

Beetroot structures – aged Beemster cheese
foam – forgotten vegetables

15.95



Fish

SMOKED SALMON

Cold smoked – cottage cheese – garden herbs –
sweet potato – lemon

17.95

IBERICO & PRAWN

Iberico ham – crispy fried prawn – structures
of parsnip – lime cream – crispy nori

17.95

TUNA

Tuna tataki – sushi rice – edamame beans –
soy gel – cucumber foam

17.50

COD

Cod carpaccio – tiger milk – chives –
beetroot gel – green beans

17.50



Vegan

POKE BOWL

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

16.00

To be added:

Smoked salmon or
Grilled chicken or
Prawns

+6.00

Salt

Main dish



Meat

SURF & TURF

Fried flank steak – Argentine prawns – sage butter

🍷 Merlot, Pays d'Oc, France

36.50

6.50

ENTRECOTE

Fried entrecote – portobello – smoked sea salt – bearnaise sauce

🍷 Malbec, Mendoza, Argentina

34.50

7.25

PEPPER STEAK

Baked steak – sauce of green peppers

🍷 Garnacha, Catalayud, Spain

31.50

7.25

CHICKEN RENDANG

Chicken thighs – rendang – roasted vegetables – boiled egg – arabic rice

🍷 Garnacha, Catalayud, Spain

26.00

7.25

DUCK BREAST

Crispy fried – VOC sauce – crispy gnocchi

🍷 Malbec, Mendoza, Argentina

26.50

7.25

BREADED ESCALOPE

Breaded porkfillet – lemon – remoulade sauce

🍷 Merlot, Pays d'Oc, France

24.50

6.50

MEAL SALAD

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

🍷 Pinot Grigio, Sicily, Italy

22.95

6.50



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

21.95

7.25

BREADED ESCALOPE

Breaded porkfillet – lemon – remoulade sauce

🍷 Merlot, Pays d'Oc, France

20.95

6.50

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

ARRANGEMENT



€4,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€12,- ADDITIONAL CHARGE

Salt

Main dish



Fish

SEA BREAM

Fried on the skin – fried mushrooms – truffle – beurre blanc

Chardonnay, Murray Darling, Australia

29.95

7.25

SCOTTISH SALMON

Fried on the skin – crispy risotto – sauce Hollandaise

Chardonnay, Murray Darling, Australia

29.50

7.25

RAVIOLINI PRAWN

Raviolini – Argentinian prawns – chili oil – beurre blanc – cress

Semillon/Chardonnay, Big Rivers, Australia

27.50

5.60

MEAL SALAD

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

Pinot Grigio, Sicily, Italy

23.95

6.50



Chef's special

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DAILY PRICE



Vegetarian

TRUFFLE RISOTTO

Truffle – wild mushrooms – green asparagus

Chardonnay, Murray Darling, Australia

22.95

7.25

MEAL SALAD

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

Pinot Grigio, Sicily, Italy

19.95

6.50

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



Vegan

PUMPKIN CURRY

Pumpkin curry – arabic rice – papadum – roasted tomatoes

Semillon/Chardonnay, Big Rivers, Australia

22.95

5.60

Small eater



Fish

SCOTTISH SALMON

Fried on the skin – crispy risotto – sauce Hollandaise

Chardonnay, Murray Darling, Australia

21.95

7.25



Vegetarian

TRUFFLE RISOTTO

Truffle – wild mushrooms – green asparagus

Chardonnay, Murray Darling, Australia

18.00

7.25

ARRANGEMENT



€4,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€12,- ADDITIONAL CHARGE

Salt

Desserts



Desserts

CHEF'S SELECTION PLATTER FOR TWO

Various delicacies from our own pastry shop

22.50

CHEESE PLATTER

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



15.75

Porto Tawny, Duoro, Portugal

5.25

DAME BLANCHE

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

11.25

MANGO & PASSION FRUIT

Pannacotta – red velvet crumble – coconut structures

11.25

RED FRUIT CHEESECAKE

Cheesecake – red fruit compote – yogurt ice cream – brioche – 'Sunny Pocket style'

11.25

BAILEYS & WHITE CHOCOLATE

Baileys mousse – blueberry cake – white chocolate cream – contains alcohol

11.25

TARTE TATIN

Upside-down apple pie – vanilla ice cream – caramel foam

11.25

DESSERT OF THE WEEK

Weekly changing dessert from the chef

10.75

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

5.00

LATTE "VERWENNEN"

Caramel syrup – whipped cream

5.00

"KLETSKOFFIE"

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

5.00

CHOCOLATE CAPPUCCINO

Cappuccino – chocolate syrup – cocoa

5.00

VERWENKOFFIE

Coffee – cinnamon syrup – whipped cream – cinnamon powder

5.00



Special Coffees

COFFEE COMPLETE

Served with chocolates

8.95

ESPRESSO MARTINI

42 Below vodka – espresso
Delicious with your dessert!

8.95

IRISH COFFEE

With William Lawson's Whiskey

7.25

FRENCH COFFEE

With Grand Marnier

7.25

43 COFFEE

With Licor 43

7.25

SPANISH COFFEE

With Tia Maria

7.25

ITALIAN COFFEE

With Amaretto

7.25

ARRANGEMENT



€4,- ADDITIONAL CHARGE