

Salt

- DINER -

Starters

Meat

HOMEMADE VEAL PASTRAMI Smoked veal – foam of piccalilli – crisp of spices – herb salad	17.00
LUXURY CHARCUTERIE Spianata – pata negra – Iberico – pastrami – crostini – structures of olive	17.00
CARPACCIO Black Angus beef – rocket – truffle mayonnaise – Parmesan cheese – radish	16.50

Soups

ORIENTAL CHICKEN SOUP Chicken – spring onion – bean sprouts – red pepper	8.50
TOMATO SOUP ✓ Spring onion – zucchini	8.50
SWEET POTATO SOUP ✓ Sweet potato blocks – coconut – bundle mushrooms – spring onion	8.50

Fish

SALMON TROUT Hot smoked – oriental structures – oil of leeks – furikake crisp – herb salad	17.50
COD AND PASSION FRUIT Ceviche of cod – passion fruit – herb salad – herb cream – prawn crackers	17.50
SWORDFISH Carpaccio of swordfish – fruits de mer – crispy chorizo – sweet and sour vegetables	17.50

Vegetarian

RATATOUILLE ✓ Grilled vegetables – roasted eggplant cream – salsa of tomato – balsamic onions	15.50
FALAFEL ✓ Hummus – compote of mango – olive – herb salad – green asparagus	15.50

ARRANGEMENT



€3,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€14,- ADDITIONAL CHARGE

Salt

Main dish

Meat

CHATEAUBRIAND 71.50

Black Angus steak from the plancha – pepper sauce & red wine truffle sauce – 500 grams
To be ordered per two persons

TOURNEDOS 34.50

Tournedos from the plancha – pepper sauce

DUO OF LAMB 29.50

Rose fried rump – stew made from lamb – ras el hanout

PORK CHEEKS 29.50

Gently cooked cheeks – roasted vegetables – wild rice

TANDOORI CHICKEN 26.00

Chicken thighs marinated Indian style – vegetables – spicy wild rice

BREADED ESCALOPE 23.50

Breaded pork fillet – roasted lemon – remoulade sauce

SPRING SALAD 22.50

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

* Spicy chicken can be replaced by 6 prawns 23.50

Vegan

TANDOORI ✓ 22.50

Wild rice – tandoori made of pointed cabbage – bitterball of coconut – cilantro – puffed tomato

Chef's special

Weekly changing specialty of our chef!

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

DAILY PRICE

Fish

DORADE & SCAMPI 29.50

Fried on the skin – scampi – antiboise sauce – bitterball of crustaceans

SCOTTISH SALMON 29.50

Fillet roasted on the skin – spinach – poached egg – Hollandaise sauce

SPAGHETTI FRUITS DE MER 27.50

Squid pasta – fruits de mer – pomodori tomato – scampi

All our main courses are served with French fries.
Salad can always be ordered

Vegetarian

POMODORI RISOTTO ✓ 22.50

Risotto – tomato compote – herb oil – green asparagus – parmesan cheese

SPRING SALAD 19.75

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

For the small eater

Meat

TOURNEDOS 23.50

Fried on the plancha – pepper sauce

BREADED ESCALOPE 19.50

Breaded pork fillet – roasted lemon – remoulade sauce

Fish

SCOTTISH SALMON 21.50

Fried on the skin – spinach – poached egg – Hollandaise sauce

ARRANGEMENT

 €3,- ADDITIONAL CHARGE  €8,- ADDITIONAL CHARGE

 €14,- ADDITIONAL CHARGE  = NOT TO BE ORDERED IN ARRANGEMENT

Salt

Desserts



Desserts

TASTING FOR 2

Various delicacies from our own pastry shop

20.50

CHEESE PLATTER

A selection of 5 cheeses from 'Puur Kaas & Delicatessen' – honeycomb – nuts-raisinbread



15.50

KUMQUAT & WHITE CHOCOLATE

Mousse of white chocolate – structures of kumquat – Italian foam – sorbet of peach

10.95

WHITE TEMPTATION

Mousse of coconut – structures of yogurt – panna cotta

10.95

TIRAMISU

Espresso – vanilla ice cream – mascarpone – ladyfingers

10.95

DAME BLANCHE

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

10.95



Special Coffees Alcohol Free

CINNAMON CAPPUCCINO

Cappuccino – cinnamon syrup – whipped cream – cinnamon powder

5.00

LATTE "VERWENNEN"

Latte – caramel syrup – whipped cream

5.00

"KLETSKOFFIE"

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

5.00

CHOCOLATE CAPPUCCINO

Cappuccino – chocolate syrup – cocoa

5.00

"VERWENKOFFIE"

Coffee – cinnamon syrup – whipped cream – cinnamon powder

5.00



Special Coffees

ESPRESSO MARTINI

42 Below vodka – espresso
Delicious with your dessert

8.75

IRISH COFFEE

With William Lawson's Whiskey

7.25

FRENCH COFFEE

With Grand Marnier

7.25

D.O.M. COFFEE

With D.O.M. Benedictine

7.25

SPANISH COFFEE

With Tia Maria

7.25

ITALIAN COFFEE

With Disaronno Amaretto

7.25

COMPLETE COFFEE/TEA

Coffee/tea served with various chocolates

7.25

Fresh & Fruity

SGROPPINO

Lemon sorbet – vodka – prosecco

7.25

ICED COFFEE

With whipped cream

6.50

With caramel or chocolate syrup

+0.50

ARRANGEMENT



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