

# Salt

- DINER -

## Starters



### Meat

#### PORK BELLY & COPPA DI PARMA

Gently cooked pork belly – Coppa di Parma –  
spice pecan nuts – red beetroot – truffle dressing  
herb salad

17.00

#### STEAK TARTARE

Freshly cut and marinated beef – cream of peas  
poached quail – truffle cream

17.00

#### CARPACCIO

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

16.50



### Soups

#### PUMPKIN SOUP ✓

Coconut – pumpkin – bundle mushrooms –  
spring onion

8.50

#### TOMATO SOUP ✓

Spring onion – zucchini

8.50

#### WILD MUSHROOM SOUP ✓

Truffle cream – bundle mushrooms –  
spring onions

8.50



### Fish

#### SALMON DUO

Tataki of salmon – tartare of salmon –  
marshmellow of cucumber – crispy nori –  
furikake – herb salad

17.50

#### SCALLOP & IBERICO HAM

Thinly sliced Iberico ham –  
Coquille Saint Jacques – structures of beetroot  
herb salad – balsamic pearls

17.50

#### TARTARE OF SEA BASS

Tartare of sea bass – crustacean bitterball –  
cream of cuttlefish – little gem –  
sweet and sour vegetables

17.50



### Vegetarian

#### BENEDICT VEGETARIAN ✓

King boleet – poached egg – cream of parsnip  
and truffle – mushroom powder –  
hollandaise sauce

15.50

#### ORIENTAL SALAD ✓

Homemade tempeh cracker – crispy nori –  
soy beans – herb salad – furikake

15.50

### ARRANGEMENT



€3,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€14,- ADDITIONAL CHARGE

# Salt

## Main dish



### Meat

#### CHATEAUBRIAND

Black Angus steak from the plancha – pepper sauce & red wine truffle sauce – 500 grams

*Only to be ordered per two persons*

69.50

#### TOURNEDOS

Tournedos from the plancha – pepper sauce

33.50

#### FREE-RANGE PIG DUO

Rib roast of Dutch free-range pig – gently cooked pork belly – black garlic sauce

29.50

#### DUO SUKADE

Rose-fried fillet – sukaade stew – salsify chips – red wine truffle sauce

29.50

#### BUTTERCHICKEN

Chicken thighs marinated Indian style – vegetables – spicy wild rice

26.00

#### BREADED ESCALOPE

Breaded pork fillet – roasted lemon – remoulade sauce

23.50

#### WINTER SALAD

Mesclun lettuce – spicy chicken – beetroot – bundle mushrooms – pumpkin – cabbage

22.50

*\* Spicy chicken can be replaced by 6 prawns*

23.50



### Vegan

#### RENDANG ✓

Wild rice – rendang made of vegetables – bitterball of kuning rice – puffed tomato

22.50



### Chef's special

Weekly changing specialty of our chef!

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

DAILY PRICE



### Fish

#### COD

Fried on the skin – beurre rouge – samphire

29.50

#### SCOTTISH SALMON

Fillet roasted on the skin – beurre blanc sauce

29.50

#### SCAMPI PESTO

Pasta penne – pesto – pomodoro tomato – 6 prawns

27.50

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



### Vegetarian

#### TRUFFLE RISOTTO ✓

Risotto – truffle – mushrooms – herb salad – green asparagus

22.50

#### WINTER SALAD

Mesclun lettuce – beetroot – bundle mushrooms – pumpkin – cabbage

19.75

## For the small eater



### Meat

#### TOURNEDOS

Fried on the plancha – pepper sauce

22.50

#### BREADED ESCALOPE

Breaded pork fillet – roasted lemon – remoulade sauce

19.50



### Fish

#### SCOTTISH SALMON

Baked on the skin – beurre blanc sauce

21.50

#### 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 pastryshop

19.95

#### CHEESE PLATTER

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



15.50

#### MANGO LASSI CHEESECAKE

Yoghurt ice cream – mango gel – yoghurt crumble

10.50

#### KAFFIR LIME AND WHITE CHOCOLATE

Kaffir lime mouse – yoghurt structures – lemon ice cream – tuille

10.50

#### PANNA COTTA

Panna cotta – peach sorbet – structures of prosecco – toasted white chocolate

10.50

#### DAME BLANCHE

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

10.50

### Fresh & Fruity

#### SGROPPINO

Lemon sorbet – vodka – prosecco

7.25

#### ICED COFFEE

With whipped cream

With caramel or chocolate syrup

6.50

+0.50

+0.50



### Special Coffees Alcohol Free

#### CINNAMON CAPPUCCINO

With cinnamon syrup, whipped cream and cinnamon powder

5.00

#### LATTE "VERWENNEN"

Latte with caramel syrup and whipped cream

5.00

#### "KLETSKOFFIE"

Coffee with caramel syrup, whipped cream and Dutch "kletsoppen" cookies

5.00

#### CHOCOLATE CAPPUCCINO

Cappuccino with chocolate syrup and cocoa

5.00

#### "VERWENKOFFIE"

With cinnamon syrup, whipped cream and cinnamon powder

5.00



### Special Coffees

#### ESPRESSO MARTINI

Silky cocktail from 42 below vodka and espresso coffee  
*Delicious with your dessert*

8.75

#### IRISH COFFEE

With Jameson 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

### ARRANGEMENT



€3,- ADDITIONAL CHARGE



€8,- ADDITIONAL CHARGE



€14,- ADDITIONAL CHARGE