

MENU

Scheveningen is the inspiration for Salt[®], with the salty seawater in the background and the distinctive salty sea air of the coast. The saltiness and brininess have been subtly incorporated into several dishes through the use of special types of salt.




SALT SURPRISE MENU FROM THE CHEF

3-courses 42,50 | 4-courses 52,50 | 5-courses 62,50

WINE PAIRING

3-courses 24 | 4-courses 32 | 5-course 40

TO START WITH

Charcuterie board p.p.	10
Oysters Shallot vinegar Soy sauce (per 3)	12
Garlic bread 	6
Garlic bread with cheese 	7
Bread Butter Tapenade 	7

STARTERS

Steak tartar Duck liver Quail egg Sweet and sour	16
Bouillabaise 'Salt'	15
Gamba's Aglio e Olio	17
Escargots Bone marrow Red miso Crunchy garlic	15
Onion soup Beef cheek Rosemary Bastian blue	14
Caesar salad Choice of Salmon, Shrimp, Chicken, or Mushrooms 	15

MAIN COURSES

All main courses are served with seasonal vegetables, fresh fries and coleslaw.

Ribeye Mushrooms Foie gras gravy	29
Sea bass Cockels Shellfish gravy	26
Confit de canard Parsnip Coffee	25
Mussels Red curry Coconut cream	25
Burger Brioche Raclette Beef or Red beets 	20
Ribs Hoisin Spring onion	25

DESSERTS

Moelleux chocolate Raspberry Praliné	10
Crème brûlée Parfait tonka bean Banana	10
Tarte au citrone Merengue White chocolate Thyme	10
Cheesecake Red fruit Balsamic Yogurt	10
Cheeseplatter 'SALT'	14

 = vegetarian

At Salt, we believe that dishes should be delicious, pure, and honest. In our kitchen, we use ingredients that are produced with minimal harm to the environment, animal welfare, and health.

Do you have questions about allergens or dietary preferences? Please ask our staff.