

Starters

Bread Platter 7

Sourdough bread | Butter | Arbequina olive oil | Maldon sea salt

Sashimi 16

Homemade ponzu | Radish

Scallop 25

Truffle | Celeriac

North Sea Crab 20

Curry | Smoked almond

Langoustine 22

Pumpkin | Langoustine jus

Main courses

Salty's Fish Soup 20

Homemade fish soup filled with fish and/or shellfish | Served with bread

Catch of the day 29

With chicory | Red beet | Black garlic beurre blanc

North Sea sole on the bone *if available Daily price

A la meuniere | garlic | shallot | fresh herbs

Flatfish on the bone 35

A la meuniere | garlic | shallot | fresh herbs

Desserts

Dessert 15

Strawberry | Vanilla | Beurre noisette

Cheese Platter 16

5 types of cheese | Homemade compote | Fig bread

Surprise menu

3-courses menu 65

4-courses menu 75

The surprise menu includes an amuse-bouche and sourdough bread.



Oyster tasting 6 pieces 27,50

A tasteful tasting of various oysters

2x Volant 2x Zeeuwse creuse 2x Irish Mor

France, huitres a volant |||

The oyster is full of meat and creamy in taste

3 pieces 13

6 pieces 25

12 pieces 48

Zeeland, Oesterij Speciaal |||

Refined fresh oyster with a slightly fruity salty taste

3 pieces 14,50

6 pieces 28

12 pieces 50

Ireland, Irish Mor |||

An oyster with a soft and creamy taste

3 pieces 15

6 pieces 30

12 pieces 58

Oyster from the chefOesterij Speciaal ||| blood orange, ponzu,
seaweed, chives

3 pieces 21

6 pieces 38