

Sustainable fish, straight from the North Sea, prepared with respect for the product, the season, and nature.

Let yourself be surprised by a menu in which the North Sea takes center stage.

Each dish tells the story of the sea, combined with vegetables, herbs, and flowers from our own garden.

We work with sustainably caught fish from Hendrik Kramer (MDV-1 & MDV-2). Sustainability is central to our kitchen. We use as much of every product as possible, make everything ourselves, and work with ingredients from the garden.

LUNCH MENU

2 courses

€55,-

Starter & main course

3 courses

€70,-

Starter & main course & dessert

4 courses

€85,-

Starter, intermediate course & main course & dessert

Our menus include amuse-bouche and sourdough bread

**Cheese platter instead of dessert?
€7.-**

**Add cheese platter to the menu?
€16.-**

A LA CARTE MENU

Catch of the day

€30.-

Chef's dessert

€15.-

Salty's fish soup

€20.-

Cheese platter

€16.-

Oyster tasting 6 pieces 28

A tasteful tasting of various oysters

2x Salgado 2x Zeeuwse creuse 2x Irish Mor

Zeeland, Oesterij Speciaal |||

Refined fresh oyster with a slightly fruity salty taste

3 pieces 14,50

6 pieces 28

Portugal, Salgado |||

The oysters have a rich, creamy, and salty flavor.

3 pieces 14,50

6 pieces 28

Ireland, Irish Mor |||

An oyster with a soft and creamy taste

3 pieces 15

6 pieces 30

Oyster of the chef

Zeeuwse Creuse |||, bloodorange, seaweed,
ponzu. Per piece 7