

# SALT

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## RESTAURANT

From 5.30 PM  
Kitchen closes at 10 PM

## A LA CARTE

### STARTERS

#### VENISON CONSOMMÉ | 185

Butter roasted brioche, truffle and bird lever mousse

#### ROASTED LANGOUSTINE | 230

Sautéed late summer mushrooms, pumpkin and Vadouvan beurre blanc

#### CURED SCALLOP | 180

Jerusalem artichoke mousse, rich chive vinaigrette with chamomile and hazelnuts

#### BALLOTIN OF HALIBUT | 195

Brussels sprouts, lemon and a foamy sauce made of *Bakskuld*

### MAINS

#### STUFFED QUAIL | 360

Glazed salsify à la Waldorf, pickled black chanterelles and sauce aromatique

#### MONKFISH COOKED ON THE BONE | 365

Crispy tart with fresh corn, cepe glaze and dashi Blanquette

#### ROASTED IBERICO PRESA | 355

Pickled onions, sautéed lacinato kale and jus on apple with Szechuan pepper

### CHEESE & DESSERTS

#### BLACKCURRANT ICE CREAM BAR | 155

Blackcurrant ice cream, licorice and roasted Marcona almonds

#### HAZELNUT ROULADE | 150

Pickled pear, praline and citrus-caramel sauce

#### ALMOND BAKED APPLE | 135

Crème anglaise, thyme and apple sorbet

#### SELECTION OF 3 EUROPEAN CHEESES | 145

### SNACKS

#### GOLD CAVIAR 30 G | 650

Toasted brioche, shallots and 48% creme fraiche

#### GILLARDEAU OYSTERS | 150

3 pieces, lemon and red onions in red wine vinegar

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## MENUS

Having difficulties choosing?  
Let the Head Chef make the decision for you.

### 3 COURSES | 545

3 course menu incl. wine pairing | 970  
3 course menu incl. non-alcohol pairing | 770

#### CURED SCALLOP

Jerusalem artichoke mousse, rich chive vinaigrette with chamomile and hazelnuts

#### ROASTED IBERICO PRESA

Pickled onions, sautéed lacinato kale and jus on apple with Szechuan pepper

#### HAZELNUT ROULADE

Pickled pear, praline and citrus-caramel sauce

### 4 COURSES | 695

4 course menu incl. wine pairing | 1245  
4 course menu incl. non-alcohol pairing | 995

#### CURED SCALLOP

Jerusalem artichoke mousse, rich chive vinaigrette with chamomile and hazelnuts

#### WILD CONSOMMÉ

Butter roasted brioche, truffle and bird lever mousse

#### ROASTED IBERICO PRESA

Pickled onions, sautéed lacinato kale and jus on apple with Szechuan pepper

#### HAZELNUT ROULADE

Pickled pear, praline and citrus-caramel sauce