

# SALT

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## RESTAURANT

From 5.30 PM  
Kitchen closes at 10 PM

## A LA CARTE

### STARTERS

#### SALTED MACKEREL | 165

Juice of mussels and fig leaf oil

#### LANGOUSTINE | 220

Pickled tomatoes, spinach and bisque

#### TORTELLINI | 210

Pommes aligot, ceps  
and Vesterhavs Cheese

### MAINS

#### STUFFED QUAIL | 355

Cabbage, spinach and sherry

#### TURBOT EN CROÛTON | 375

Celeriac, pickled pearl onions and sauce  
mystique

#### BEEF WELLINGTON

##### 1 PERSON 475 / 2 PERSONS 850

Served with truffle sauce,  
pommes gaufrettes, and bitter salad

### CHEESE & DESSERTS

#### TARTE TATIN | 125

Calvados, safran and black cardamom ice  
cream

#### GRAND MARNIER SOUFFLÉ | 155

Served with blueberry ice cream

#### SELECTION OF EUROPEAN CHEESES | 155

Crackers and compote

#### 3 PIECES PETIT FOURS | 75

### SNACKS

#### GOLD CAVIAR 30 G | 650

Toasted brioche, red onions, and 48% crème fraîche

#### GILLARDEAU OYSTERS | 150

3 pieces, lemon, and red onions in red wine vinegar

#### SNACK SELECTION | 150

Croustade with 'Skaw' shrimps and mayo

Toast of frog legs with a bouquet of herbs

Tart with beef tatar and smoked blue mussel creme

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## TASTING MENU

### 6 COURSES | 825

6 COURSES INCL. WINE MENU 1 | 1650

6 COURSES INCL. WINE MENU 2 | 2325

6 COURSES INCL. NON-ALCOHOLIC PAIRING | 1225

#### APPETIZERS

Croustade with 'Skaw' shrimps and mayo

Toast of frog legs with a bouquet of herbs

Tart with beef tatar and smoked blue mussel creme

#### SALTED MACKEREL

Juice of mussels and fig leaf oil

#### LANGOUSTINE

Pickled tomatoes, spinach and bisque

#### TORTELLINI

Pommes aligot, ceps  
and Vesterhavs Cheese

#### TURBOT EN CROÛTON

Celeriac, pickled red onions and sauce mystique

#### STUFFED QUAIL

Cabbage, spinach and sherry

#### TARTE TATIN

Calvados, safran and black cardamom ice cream

*Petit four is included in the menu*

All prices are in DKK and includes 25% VAT.

Please inform the waiter if you are allergic to any food items. We cannot guarantee the absence of nuts in our dishes.