



# SALT

Tylösand 2017

## SALT® Cocktails

Pre dinner 95:-

**Aperolspritzer** #Fruity/Fresh&Bitter  
Aperol, bubbel och soda.

**Sidecar** #Sour&Alco  
Braastad VSOP, apelsinlikör, citronjuice och sockerlag.

**Cosmopolitan** #Sour&Classic  
Smirnoff vodka, apelsinlikör, citronjuice och tranbärsjuice.

**Hanky panky** #Alco&Bitter  
Tanqueray gin, söt vermoth och en dash Fernet Branca.

**The Pendennis** #Sour&Fresh  
Tanqueray gin, aprikoslikör, limejuice och en dash Peychaud's bitter.

Signatures 95:-

**De draaaar** #Sour  
Gordons gin, äppellikör, citronjuice och en dash tranbärsjuice.

**Heinsvig** #Spicy  
Bulleit rye whiskey, Campari och Tanqueray gin.

**Heinsvigs bubblare** #Spicy&Fresh  
Vi toppar upp den med bubbel. (125:- pix).

**Kalmarcolada** #Sweet&Summery  
Pampero Especial, ananaspuré, kokos syrup, mjölk och grädde.

**Slipperyland** #Summery&Fresh  
Hallands fläder, Tanqueray gin, fläderlikör, ingefärssockerlag, citronjuice.

Bubble cocktails 125:-

**Porn Star Martini** #Sweet&Summery  
Smirnoff vodka, passionsfruktslikör, vaniljsyrup, citronjuice, passionsfrukt och bubbel à part.

**French 75** #Sour&Fresh  
Tanqueray gin, citronjuice, sockerlag och bubbel.

**Dubbelbubbel** #Sweet&Fresh  
Bubbligumsvodka, Four Season-sockerlag, citronjuice, äggvita. Toppas med bubbel.

## Waiting beer

Kronenbourg 25 cl 34:-

## Starters

**West Coast Skagen** 155:-  
Shrimps, crayfish and dill on butter fried toast  
Petit Chablis 2015, France 575/110:-  
Le Bosq Blanc 2016 France 510/87:-

**Fried streams on rye bread** 125:-  
with mustard and vestibule cream, potatoes and pickled onions.  
A glass of beer with 3 Swedish 'snaps' 135:-  
Nya Carnegie Amber Ale, 33 cl 69:-

**Swedish bleak roe caviar from Bröderna Persson, Piteå 50 g** 275:-  
toast bread, lemon creme fraiche, red onion and fresh cheese flavored with västerbottenost and chives.  
A glass of beer with 3 Swedish 'snaps' 135:-  
A glass of champagne 110:-

**Grilled tuna** 165:-  
with fried wonton, soy emulsion, cucumber salad and sesame seeds.  
GB Riesling Sauvage 2015, Germany 545/97:-  
Humo Blanco Edición Limitada Pinot Noir 2014, Chile 525/95:-

**French beef Tartare flavored with onions, parsley and mustard** 155:-  
Served with baked egg yolk, dragon mayonnaise, fried onion and small salad.

A nice Bloody Mary 95:-  
Côtes du Rhône Les Abeilles Rouge 2015, France 525/88:-

**Carpaccio of Swedish Fillet of beef** 145:-  
Horseradish and bleak roe dressing, Västerbotten cheese, spring onions and black bread crutons .  
Il Monello 2013, Italy 525/88:-  
ROCK Ripasso Valpolicella 2014, Italy 555/95:-

**Jerusalem Artichoke Soup** 1/2 110:- 1/1 195:-  
With smoked porkside and oyster mushrooms.  
Yalumba Organic Viognier 2016, Australia EKO / VEG 520/89:-  
Humo Blanco Edición Limitada Pinot Noir 2014, Chile 525/95:-

## Side orders

**Toasted garlic bread** with saffron aioli 65:-  
**French fries** 45:-

**Béarnaise Sauce** 35:-  
**Green salad** with vinaigrette 65:-  
**Tomato & red onion salad** 35:-



## Mains

<b>Seafood casserole SALT®</b>	245:-
Served with saffron aioli and garlic bread.	
Petit Chablis 2015, France	575/110:-
GB Riesling Sauvage 2015, Germany	545/97:-
<b>Butter fried whole plaice 500 grams</b>	265:-
with mushrooms browned butter, herbs and new potatoes.	
Bourgogne Chardonnay Réserve 2014, France	595:-
Petit Chablis 2015, France	575/110:-
<b>Steamed fillet of cod</b>	315:-
Served with crayfish and Kronhill hollandaise, chive and potatoe stomp with asparagus .	
Sancerre Blanc 2016, France	675:-
Kronenbourg 1664 Blanc, France 40 cl	68:-

### Plat du jour

Today's specials on the board

<b>Baked bread pan celeriac</b>	235:-
with linguine in creamy truffle sauce and rucicola	
Yalumba Organic Viognier 2016, Australia	EKO / VEG 520/89:-
Walnut Collectables Sauvignon Blanc 2016, New Zealand	EKO 595:-

<b>Grilled Swedish fillet of beef</b>	355:-
with a tomato salad, fried new potatoes and Béarnaise sauce.	
ROCK Ripasso Valpolicella 2014, Italy	555/95:-
Kevin Arnold Shiraz 2012, South Africa	825:-

<b>Red wine braised cheek of beef</b>	255:-
Served with truffle and Präst cheese stomp and pickled carrot.	
Montessu 2014, Italy	585:-
A Lisa 2015, Argentina	995:-

<b>Grilled lamb fillet</b>	325:-
with potatoes and feta cheese cake, honey hurled beetroot and roasted garlic cream.	
Côtes du Rhône Les Abeilles Rouge 2015, France	525/88:-
Rust en Vrede Syrah 2012, South Africa	785:-

## Afters

<b>Creme Brûlée, as it was meant to be</b>	85:-
Museum Muscat NV, Australia 5 cl / 52:-	
<b>Brownie</b>	125:-
with fudge and sea salt ice cream, raspberries and lemon compote with flan of chocolate.	
Provningspaket Rom 3x2 cl: Ron Zaya Gran Reserva, Pyrat XO Reserve, Ron Zacapa 23	195:-
<b>Whipped milk chocolate pannacotta</b>	85:-
with Calvados apples and butterscotch oats crunch. Muscat de Beaumes de Venise 2010, France 5 cl / 58:-	

<b>Lemon sherbet</b> in champagne.	85:-
<b>Lemon curd</b>	95:-
with vanilla ice cream and Italian lemon meringue. Muscat de Beaumes de Venise 2010, France 5 cl / 58:-	
<b>Mini Hoover, Mini choc orange bisquit and chocolate truffle</b>	85:-
Coffee with cognac 115:-	
<b>Truffe SALT</b>	45:-
Cortado 36:-	

## Beverages

### Draft beer

Kronenbourg	40 cl	66:-
Kronenbourg 1664 Blanc	40 cl	68:-


### Bottled beer

Carlsberg Hof	33 cl	56:-
Carlsberg Export	33 cl	58:-
Staropramen	33 cl	64:-
Corona	35 cl	64:-
Brooklyn Indian Pale Ale	35 cl	66:-
Nya Carnegie 100W IPA	33 cl	69:-
Nya Carnegie Amber Ale	33 cl	69:-

### Cider

Somersby, Pear	33 cl	56:-
Somersby, Elder/Lime	33 cl	56:-
Somersby, Sparkling Rosé	33 cl	56:-
Garage Hard Ginger	27,5 cl	58:-

### Non-Alcoholic

 Fanta, Sprite	28:-
Carlsberg Non-Alcoholic	33 cl 38:-
Kronenbourg Blanc Non-Alcoholic	33 cl 38:-
Stenkulla	75 cl 55:-
Äppletiser	48:-
100 % apple juice, gentle sparkling	

### Coffe/tea

Single espresso	28:-
Double espresso	36:-
Single macchiato	32:-
Double macchiato	38:-
Cortado	36:-
Cappuccino	36:-
Caffé Latte	45:-
Coffé	28:-
Tea	38:-

## Kids menu

<b>Lady and the Tramp spaghetti Bolognese</b>	99:-
<b>Shark Tale fish soup</b>	95:-
<b>Oliver's double kick flip</b>	145:-
Grilled beef with french fries and Béarnaise Sauce.	
<b>Meringue &amp; vanilla ice sandcastle</b>	58:-

Wine/Champagne  
See separate list

Please ask our staff about the content of our food.

Opening hours: 17:30-01:00 Phone: +46-35-335 01 www.restaurangsalt.se FB: Restaurang Salt Instagram: @restaurangsalt