



SALT

Tylösand 2020

SALT® Cocktails

Boozy 119:-

Tylön

Bourbon, Maraschino, Angostura bitter, hint tonic.

Nightcap

Scotch whisky, red vermouth, herb liqueur, chocolate bitter.

Capitän

Dark rum, sweet white vermouth, yellow chatreause, Angostura.

Fruity 125:-

Salt's Appeltini

Vanilla vodka, lemon, sugar and 4 kinds of apple.

Sweet Tooth

Gin, Liqueur 43, lemon, raspberry, egg white.

Earth Dude

Light rum, strawberry liqueur, lemon, sugar, basil.

Flower Power

Gin, honey, lemon with elder foam.

Pornstar Martini

Vanilla vodka, Passoa, lemon, egg white, passion fruit with bubble à par.

Coolers 120:-

Ultimata

Gin, chili, lemon. Topped with pink grapefruit tonic.

Sunshine

Aperol, homemade strawberry and rhubarb juice. Topped with bubble.

Beermonade

Peach liqueur, lemon, Kronenbourg blanc.

Ferno Mourea

White vermouth, Suze, Mezcal. Topped with soda.

Henton 2.0

Hendrick's Gin, black pepper and cucumber syrup. Topped with tonic.

After dinner 125:-

Beach Buggy

Cocoa liqueur, ment, Branca-Mentha, light whipped cream and chocolate.

Paulicious

Salty caramel vodka, mango purée, sugar, lemon, light whipped cream and caramel powder.

Kakel's Espresso Martini

Espresso, vanilla vodka, coffee liqueur, orange liqueur.

While waiting...

Kronenbourg 25 cl 36:-
Vermouth 42:-

Ask your waiters for

Drink it today!

with love from the bartenders

Entrees

with our drink recommendations

West coast Skagen

Shrimp and dill mayonnaise topped with Whitefish caviar on butter fried bread.

Petit Chablis 2019 / Chablis, France

155:-

595:- / 125:-

Bleak roe

with västerbotten cheese burek, red onion, smetana and pickled mustard seeds.

André Clouet Silver Brut Nature NV / Champagne, France

265:-

740:- / 130:-

Panko deep fried pickled herring on toast

Served with bearnaise sauce and red onion .

Beer and snaps

149:-

155:-

Burrata

with homemade ajvar, grilled pickled silver onion and buckwheat sticks.

Stemmari Pinot Noir 2017 / Sicilien, Italy
Alba de Vetus 2018 / Riix Baixas, Spain

165:-

545:- / 99:-
625:-

Creamy lobster soup

with shrimps and herb cream and croutons.

Grandes Perrieres Sancerre Blanc 2019/ Sancerre, France

1/2 115:- 1/1 195:-

680:- / 141:-

Carpaccio

with chimichurri, feta cheese, salted sunflower seeds and arugula.

LZ 2018 / Rioja, Spain

145:-

550:- / 105:-

Vitello tonnato in our way

Veal fillet, fine tuna, mayonnaise, lemon and capers.

Altesino Toscana Rosso 2018 / Toscana, Italy

165:-

630:- / 130:-

Side orders

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

Béarnaise Sauce 35:-

Green salad with vinaigrette 65:-

Tomato & red onion salad 55:-



Mains

with our drink recommendations

Salt's Fish- and Shellfish soup®	265:-
Served with saffron aioli and garlic bread.	
Petit Chablis 2019 / Chablis, France	595:- / 125:-
Rüdesheimer Estate Riesling 2017 <i>Magnum</i> / Rheingau, Germany	1 360:-
Butterfried whole plaice 500 g+	295:-
Served with fried mushrooms, herbs and new potatoes.	
Merf Chardonnay 2017 / Colombia Valley, Washington State, USA	585:- / 120:-
Château Grenouilles Grand Cru 2012 / Chablis, France	1 450:-
Steamed filé of cod	345:-
Served with whole-baked carrot, potato puree and chorizo sprinkle and deep fried onion.	
Basserman-Jordan Blanc de Noir Trocken 2018 / Pfalz, Germany	645:- / 130:-
Windansea Single Vineyard Pinot Noir 2017 / Western Cape, South Africa	995:-
Fricelli pasta with herb & garlic grated half lobster	365:-
Serveras with creamy lobster sauce and parmesan & oregano sticks.	
Grandes Perrières Sancerre Blanc 2019 / Sancerre, France	680:- / 141:-
Rüdesheimer Estate Riesling 2017 <i>Magnum</i> / Rheingau, Tyskland	1 360:-

Afters

Tonight's truffle	45:-
Coffee with "cake on foot"	
	95:-
Lemon sorbet with champagne	75:-
Velvet vodka	
	96:- / 4 cl
Crème Brulée	85:-
Antique Muscat NV / Rutherglen, Australia	
	68:- / 5 cl
Iced plum soup	85:-
with rum russet pannacotta topped with flan.	
Don Papa Rum, The Philippines	140:- / 5 cl
Chocolate fondant	110:-
with vanilla ice cream, raspberry collie and chocolate flan.	
Antique Muscat NV / Rutherglen, Australia	68:- / 5 cl
Banana Split Royal	165:-
With banana, vanilla ice cream, strawberry ice cream, chocolate ice cream, pineapple compote, strawberry sauce, chocolate marachino cherry sauce, topped with cream in all its simplicity...	
Moscato d'Asti 2018 / Piemonte, Italy	68:- / 5 cl

Beverages

Draft beer

Kronenbourg	40 cl	76:-
Kronenbourg 1664 Blanc	40 cl	76:-
Nya Carnegie 100W IPA	40 cl	79:-
Eriksberg Karaktär	40 cl	76:-
Carlsberg Hof	40 cl	66:-

Bottled beer

Staropramen	33 cl	65:-
Brooklyn Defender IPA	35,5 cl	72:-
Nya Carnegie 200W DIPA	33 cl	74:-
Carlsberg Hof	33 cl	58:-
Carlsberg Export	33 cl	62:-
Tjuvahålan Lager	33 cl	79:-
Vallgatan Pale Ale	33 cl	79:-
Westcoast IPA	33 cl	79:-
Söderkaj IPA	33 cl	79:-

Cider

Somersby, Sparkling Rosé	33 cl	60:-
Somersby, Secco	33 cl	60:-
Somersby, Pärön	33 cl	60:-

Non-Alcoholic

Pepsi, Pepsi Max, Zingo, 7up, Pommac	33 cl	30:-
Carlsberg Non-Alcoholic	33 cl	40:-
Kronenbourg Blanc	25 cl	40:-
Brooklyn Special Effects	35,5 cl	40:-
Ramlösa	80 cl	55:-
FuzeTea Peach		36:-

Coffee/tea

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

Mustard marinated cabbage	235:-
with vegetable skewers and tomato and lentil salsa.	
Villa Wolf Riesling Dry 2018 / Pfalz, Germany	545:- / 99:-
Large Carpaccio	295:-
with roasted beets, mustard dressing, deep fried capers and 18 months stored Kvibille cheddar cheese, french fries and dionnaise.	
Côtes du Rhône Les Abeilles Rouge 2017 / Rhône, France	530:- / 95:-
Juliéas Château de Capitans 2016 / Beaujolais, France	695:-
Fillet of beef	345:-
Served with fried new potatoes, Bearnaise sauce, tomato salad and red wine sauce.	
Saint Joseph Rouge 2014 / Saint-Joseph, France	680:- / 140:-
Juan Gil Blue Label 2017 / Jumilla, Spain	795:-
Grilled veal roe	285:-
served with tabouleh, mhamara stir and fried Liba bread.	
LZ 2018 / Rioja, Spain	550:- / 105:-
Barbaresco DCG Albino Rocca 2017 / Piemonte, Italy	975:-

Plat du jour

Today's specials on the board

Kids menu

Lady and the Tramp's Spaghetti Bolognese	129:-
Oliver's Double Kick Flip	145:-
Grilled beef fillet with french fries and Sauce Béarnaise.	
Nemo's Fish and Chips	145:-
Breaded and deep-fried white fish served with french fries and remoulade.	

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