



~ SIMPLY RAW ~

CAVIAR
-OSETRA 2500 / per gram*
-SALMON 400 / per gram*
served with pancakes, sour cream
and quail egg
(minimum order 30g) (D)

OYSTERS 3000 / per piece
served with Wine sauce and
Champagne sauce (D, GF)

HORSE MEAT JAMÓN 5000
with kurt (a kind of dried cheese),
olives and grissini

MARBLE BEEF TARTARE 7950
served with yolk gel and toasted Brioche

HORSE MEAT TARTAR 7500
served with black truffle and toasted
rustic bread

~ APPETISERS ~

PACIFIC SCALLOP 10000
served with young cheese soufflé and Tobiko
caviar with lime sorbet sauce (SF)

NORWEGIAN SALMON CARPACCIO 9900
with strawberry and orange

DUCK PARFAIT 5700
with cranberry chutney (D)

OCTOPUS CARPACCIO 8700
with mango gel and chili pepper

~ SALADS & SOUPS ~

BABY GEM HEARTS SALAD 4800
Baby romaine lettuce, parmesan cheese,
crunchy croutons, creamy Caesar dressing (D)
with grilled chicken breast 1800
with grilled prawns (SF) 2200

PUMPKIN AND SMOKED CHEESE SALAD 6000
with honey-mustard dressing

STRACCIATELLA WITH TOMATO 6500
served with raspberry balsamic (D)

BABY SPINACH SALAD 5000
“Doyenne du Comice” pear, Blue cheese,caramelized
pecans, honey-mustard dressing (V, D, N, GF)

TIGER PRAWN 5900
with mesclan salad, cherry tomato and
Peizon sauce (SF)

WARM SALAD WITH FLANK STEAK 6000
mixed greens, tomato and corn with
Chimichurri sauce

BOUILLABAISSE SOUP 7000
with seafood and Kamchatka crab (SF)

MUSHROOM SOUP À LA BOCUSE 6600
with porcini mushrooms and black truffle

CHOWDER SOUP 5500
with beef bacon and shrimps

FRENCH ONION SOUP 4800
with Emmental cheese



~ BUTCHERS SELECTS ~

PREMIUM PRIME CUT
JAPANESE WAGYU A5 / 350 / per gram

USDA PRIME CUTS
SIRLOIN (250g, 28 Day Aged) / 19000
RIBEYE (340g, 28 Day Aged) / 25000
TOMAHAWK (1000g, For Two) / 55 / per gram
T-BONE / 65 / per gram

LOCAL BEEF
FILLET (200g) / 14500
SIRLOIN (250g) / 16500
RIBEYE (340g) / 21200
CHATEAUBRIAND (350g) / 22000

HORSE MEAT
FILLET (200g) / 16000

All of the above served with your choice of sauce:
Béarnaise, Café de Paris Butter, Peppercorn Sauce,
Chimichurri and Archiduc

~ SIDES ~

FRENCH FRIES 2500

SPICY POTATO WEDGES 2500

PARMESAN & TRUFFEL FRIES (D) 3300

POTATO PUREE (D) 2500

STEAMED BASMATI RICE 2500

CORN-ON-THE-COB (D) 2800

STEAMED VEGETABLES 3800

GRILLED MEDITERRANEAN VEGETABLES 3000

SEASONAL GARDEN SALAD 3000

GRILLED ASPARAGUS 7000

~ MAINS ~

SALTER'S SIGNATURE DISH 9700
home smoked beef brisket, homemade
Zhaima pasta and crispy fried potato

BLACK COD 21000
with cauliflower puree and Mu'er mushrooms

ATLANTIC OCTOPUS 11500
with carrot puree, Tom Yum sauce and
sea mushroom (GF, SF)

“SALTER’S” BURGER 7600
Black Angus beef pattie in a Brioche bun
topped with Cheddar cheese, crispy pork
bacon, lettuce & tomato,battered onion
rings & dill pickles, cocktail sauce (D, P)

MEXICAN BURGER 8500
with smoked beef rib, spicy jalapeño sauce,
coleslaw salad and nachos chips

BRAISED BEEF SHORT RIBS 12500
with baked potato and smoked
pepper concasse

SLOW COOKED HORSE CHEEKS 8500
Parmesan scented mash, dark
beer sauce (D, GF)

CHICKEN EGUET 9000
with bulgur risotto and porcini
mushrooms (D,GF)

HORSE MEAT OSSO BUCO 11500
with asparagus and risotto

NORWEGIAN SALMON PAVÉ 10500
with asparagus and Beurre Blanc sauce

~ DESSERTS ~

PINEAPPLE SOUS-VIDE 5500
with Piña Colada ice cream (D)

STRAWBERRY RAVIOLI 6000
with Mascarpone cream and sun-dried
tomatoes (D)

ITALIAN CANNOLI (L, N) 5500

CATALAN LEMON CREAM (L, E) 5000

VANILLA SPONGE CAKE 4500
with fresh berries

HOME-MADE ICE CREAM 1500
please ask your server for today’s flavour
(price per scoop) (D, N)

SEASONAL FRUIT PLATTER 7600

SELECTION OF CHEESE (D, N) 8900