

PROPOSAL

2

Based on the tables
of the old herbariums footprints.

Botanicus digital library (Missouri botanical garden)
Digital library of the Real Jardin Botanico Madrid
Cactus and Succulent Digital Library
the Endeavour botanical illustrations (natural history museum)
catalogue of botanical illustrations (Smithsonian national museum of natural history)
plant information online (university of Minnesota libraries)
Drawings of the Royal Botanical Expedition to the new Kingdom of Granada (Real
Jardin Botanico Madrid)
Wikimedia Commons Category: Botanical Illustrations
Swiss Orchid Foundation



SALT BAR



SALT KITCHEN



SALT LAB







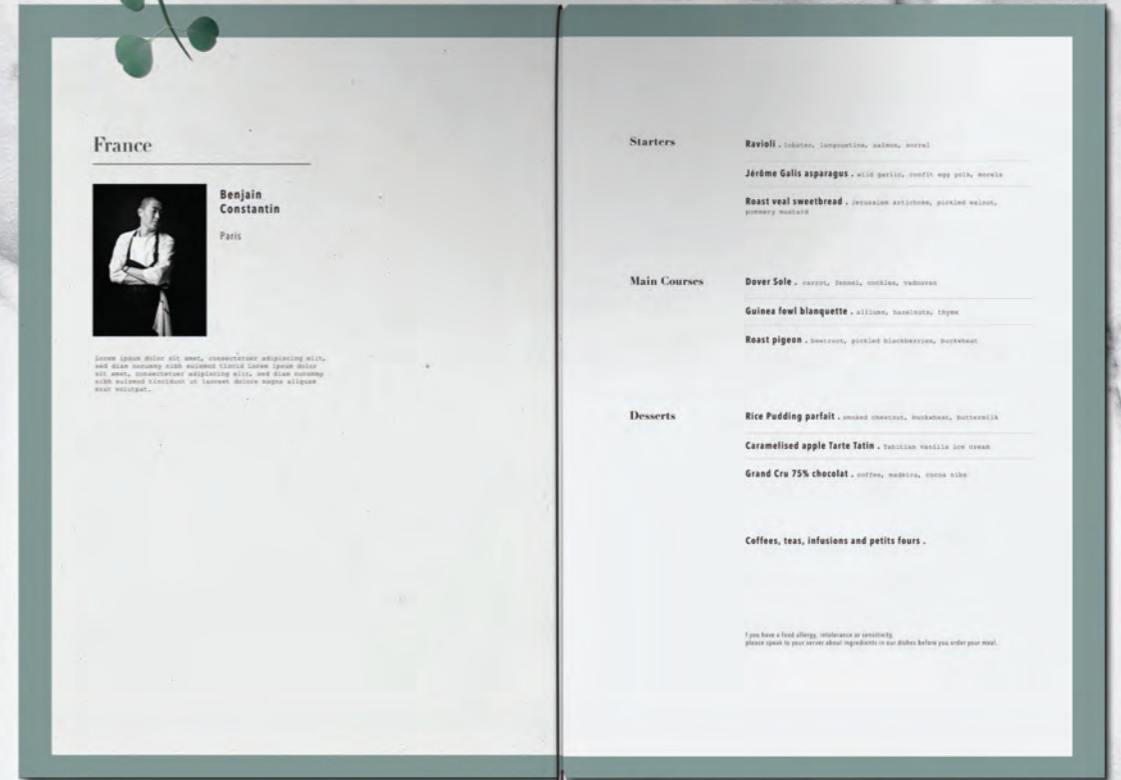
PERSONALIZED DISH SERVICE



INVITATION



MENU



France



Benjamin Constantin
Paris

Starters

- Ravioli - lobster, langoustine, salmon, sorrel
- Jérôme Galis asparagus - wild garlic, confit egg yolk, morels
- Roast veal sweetbread - Jerusalem artichoke, pickled walnut, pomegranate mustard

Main Courses

- Dover Sole - carrot, fennel, cockles, radishes
- Guinea fowl blanquette - alliums, hazelnuts, thyme
- Roast pigeon - heart of artichoke, pickled blackberries, butternut

Desserts

- Rice Pudding parfait - smoked chestnut, butternut, butterscotch
- Caramelised apple Tarte Tatin - vanilla vanilla ice cream
- Grand Cru 75% chocolat - coffee, madras, orange rice

Coffees, teas, infusions and petits fours.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.



save the date

FRIDAY

06
08

2020

Benjain
Constantin

Paris Lorem ipsum dolor sit amet,
nunc et uter ad ipsam elit.


.S.A.L.T.
Kitchen

.S.A.L.T.
Kitchen





France



**Benjain
Constantin**

Paris

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Starters	<p>Ravioli . lobster, langoustine, salmon, sorrel</p> <hr/> <p>Jérôme Galis asparagus . wild garlic, confit egg yolk, morels</p> <hr/> <p>Roast veal sweetbread . Jerusalem artichoke, pickled walnut, pommary mustard</p>
Main Courses	<p>Dover Sole . carrot, fennel, cockles, vadouvan</p> <hr/> <p>Guinea fowl blanquette . alliums, hazelnuts, thyme</p> <hr/> <p>Roast pigeon . beetroot, pickled blackberries, buckwheat</p>
Desserts	<p>Rice Pudding parfait . smoked chestnut, buckwheat, buttermilk</p> <hr/> <p>Caramelised apple Tarte Tatin . Tahitian vanilla ice cream</p> <hr/> <p>Grand Cru 75% chocolat . coffee, madeira, cocoa nibs</p>

Coffees, teas, infusions and petits fours .

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Vintage
Cocktails

SAZERAC . Cognac, Absinthe, Sugar Cube, P
Born in New Orleans in the mid-1800s the Saz
cocktail in the history of the drink.

CHARLIE CHAPLIN . Sloe gin, Apricot Brand
From one of the most important hotel in New
Hotel, it was born a cocktail dedicated to

LAST WORD . Gin, Maraschino, Lavanda, Lim
Fresh, well-balance and aromatic, this wond
for the first time at the Dac in Detroit in

COVER CLUB . Gin, Lampona, Limone
Classic aperitif with an elegant berry taste
1900 in a famous club in Philadelphia. With
is the perfect drink at any time.

AVIATION . Gin, Maraschino, Lavanda, Limon
It's a big classic of Mixology, the Aviation
heroic deeds of few British pilots in the sk

MANHATTAN . Bourbon, Vermouth, Bitters
It seems that the Manhattan cocktail was bo
in occasion of a cocktail reception held by

.S.A.L.T.
Bar

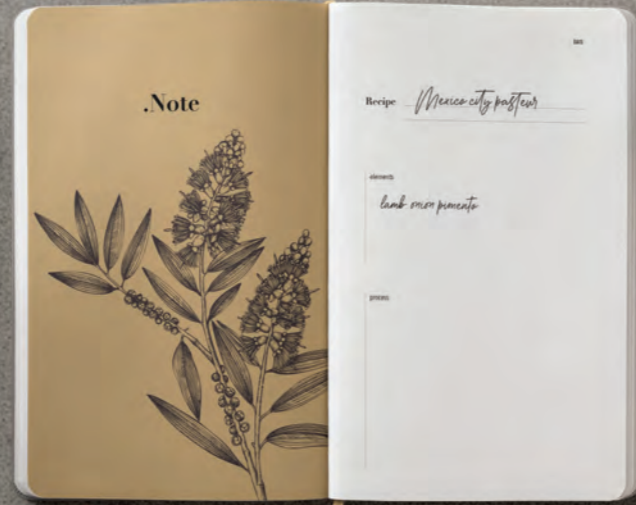


cocktail of the day
Boom Town
Herbaceous / crisp / refreshin

IN THE EARLY 1900s, COCKTAIL DRINKING WAS POPULAR IN C. T.
PHOENIX AND THE COCKTAILS TO SERVE THE BARBERS AND
RESTAURANTS WERE ALREADY FROM THE CLASSIC
TRADITION AND GAVEWAY TO A NEWER AND MORE
CREATIVE WINE.



.S.A.L.T.
Bar



MENU / LAB PROGRAMM



RECIPE BOOK

PEN



Senyore cappello

.Note

Recipe *Mexico city pasteur*

elements
lamb onion pimento

process

.S.A.L.T.
Lab

SALT



S.A.L.T.

Lab



Roast lamb with spring herb crumbs

. Ingredients

For the crumbs

100g good-quality white bread
2 garlic cloves
zest 1 lemon
1 tsp thyme leaf, chopped
small bunch parsley, chopped
3-4 anchovy fillets, chopped

For the lamb

5 carrots, cut into chunks
2 onions, cut into chunks
4 bay leaves
small bunch rosemary
2 tbsp olive oil large leg of lamb
, about 3kg/6lb 8oz
3 garlic cloves, thickly sliced,
plus a whole bulb, halved

For the gravy

5 tbsp plain flour
200ml white wine, plus a splash
600ml lamb
stock

. Method

1 Heat oven to 160C/140C fan/gas 3. For the lamb, scatter the vegetables, bay leaves and a few rosemary sprigs into a large roasting tin and drizzle with the olive oil. Use a sharp knife to make little slits all over the lamb. Poke a slice of garlic and a small sprig of rosemary into each one. Sit the lamb on top of the veg in the roasting tin, add a splash of wine, then cook for 2 hrs if you like it pink, or 2 hrs 15 mins for cooked through. Remove from the oven, transfer to a board and cover with foil, then rest for 45 mins-1 hr.

2 To make the gravy, pour off most of the fat from the tin but leave the veg and any meat juices. Place the tin on the heat to caramelize the veg, then stir in the flour and cook to a paste. Gradually stir in the wine, cook for a min, then stir in the stock and simmer until you have a tasty gravy. Push the gravy through a sieve into a small pan and keep warm.

3 Turn oven up to 220C/200C fan/gas 7. For the crumbs, blitz everything in a food processor and scatter over a tray. Bake in the oven for 10-15 mins until crisp, then re-blitz or break up with your fingers to crumbs again. These can be made in advance and kept in an airtight container for 2 days. Serve the lamb carved into slices, sprinkled with crumbs and a jug of gravy alongside.

Liver & bacon sauté with potatoes & parsley

. Ingredients

400g new potato
2 tbsp olive oil
4 spring onions, trimmed and each
cut into 2-3 pieces on the diagonal
4 rashers of unsmoked bacon
, snipped into pieces
1 tbsp plain flour

1 tsp paprika
, plus extra for sprinkling
175g pack lamb's liver,
20g pack flatleaf parsley,
150ml hot vegetable stock

. Method

1 Halve the potatoes. Simmer in salted water for 12-15 minutes. Drain and set aside.

4 Stir the liver into the pan and cook for 2-3 minutes. Toss in the potatoes and quickly reheat. Stir in the chopped parsley, remove everything from the pan and divide between 2 plates. Keep warm.

2 Heat the oil in a wok. Add the potatoes and fry them for 4-5 minutes over a high heat until browned and crispy. Remove from the pan and set aside.

5 Quickly pour the hot stock into the pan and scrape all the crispy bits up from the bottom. Bubble for 1-2 minutes, then pour around the liver and potatoes. Serve each portion topped with soured cream and a sprinkling of paprika.

3 Tip the spring onions and bacon into the pan and stir and sizzle for 3-4 minutes or until the bacon gets crispy. Meanwhile, season the flour with paprika, a little salt and plenty of black pepper, then use to coat the liver.