

TARU

à la carte 18:00 - 22:00

shrimp	13,00
toast skagen miso cured pollak horseradisch white fish roe	
cod	17,00
poached with dashi ajo blanco komatsuna oil herring caviar chervil & dill salad	
sea bass	18,00
crudo preserved sudashi vinaigrette winter radish quince	
tenderloin	13,00
tartare pickled celeriac furikake yellow beet wonton chips	
ribeye	16,00
cured wild berries berries vinaigrette kohlrabi radicchio cress	
champignon	8,00
carpaccio shiso kumquat & lemon dressing	
carrots	12,00
burnt satsuma mandarin juice garlic & almond cream	
cucumber	12,00
salad burned mackerel red shiso pickled dikon	
egg	6,00
pudding miso caramel	
pear	7,00
pear almond cake	

TARU

aperitif 15:00 - 22:00

bread 6,00

nori | garlic confit butter

tenderloin 12,00

tartare | pickled celeriac | furikake | yellow beet | wonton chips

shrimp 13,50

toast skagen | miso cured pollak | horseradisch | white fish roe

dinner 18:00 - 22:00

4 course menu 45,00

+ drinks menu 40,00

5 course menu 60,00

+ drinks menu 45,00