

# TARU

## à la carte 18:00 - 22:00

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

# TARU

## aperitif 15:00 - 22:00

### bread

*nori / garlic confit butter*

6,00

### tenderloin

*tartare / pickled celeriac / furikake / yellow beet  
wonton chips*

12,00

### shrimp

*toast skagen / miso cured pollak / horseradisch  
white fish roe*

13,00

## dinner 18:00 - 22:00

### 4 course menu

45,00

*+ drinks menu 40,00*

### 5 course menu

60,00

*+ drinks menu 45,00*