

TARU

à la carte 18:00 - 22:00

eggplant

spring onion / soy / purple shiso

10,00

kale

soba noodles / vegetable broth / sesame

10,00

shiitake

rice / mirin / algae

8,00

pork

ginger / cabbage / hoisin

12,00

duck

cucumber / hoisin / spring onion

13,00

veal

burrata / shimeji / raspberry

15,00

haddock

fennel / saffron / cherry tomato

12,00

monkfish

pumpkin / lime / shiso

12,00

shrimp

sweet potato / ginger / dashi

10,00

chocolate truffle

espresso / umeboshi / pistache

9,00

TARU

aperitif *15:00 - 22:00*

bread

whipped miso butter

6,00

a selection of cheese

comte / blu di tonka / goat with grass+hay

15,00

a selection of dried sausages with cornichons

popped garlic / rosemary+lime+cardamom / port

15,00

dinner *18:00 - 22:00*

4 drinks menu

45,00

+ 4 course food menu 45,00

5 drinks menu

50,00

+ 5 course food menu 55,00