

## TARTAR-CREATIONS CHOPPED WITH LOVE


*Our recommendation*

**TARTAR SYMPHONY**  
(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be enthusiastic!

**CLASSIC | TOSCANA | ROMA | TENNESSEE | NORSK | VEGAN**

42.-

<b>TARTAR CLASSIC</b>	35.-
(Beef) prepared mild, medium or hot spiced   capers   onions   egg	
<b>TARTAR PARIS STYLE</b>	38.-
(Beef) Armagnac   gratinated with Café de Paris butter   french fries	
<b>TARTAR VALAIS STYLE</b>	37.-
(Beef) perfumed with Abricotine liqueur   burrata espuma   pea pesto   sweet and sour apricots	
<b>TARTAR TOSCANA</b>	37.-
(Beef) Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	
<b>TARTAR DANISH STYLE</b>	36.-
(Beef) shortly sautéed in butter   served on toast   fresh horseradish	
<b>TARTAR ROMA</b>	38.-
(Veal) creamy Caesar sauce (with capers & anchovies)   grated and cured egg yolk   wild herbs	
<b>TARTAR TENNESSEE</b>	46.-
(Buffalo) with Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	
<b>TARTAR ATLANTICA</b>	44.-
(King mackerel) XO-sauce   wakame-salad   salted lemon   watermelon   borage cress	
<b>TARTAR NORSK</b>	36.-
(Smoked salmon) sour cream   lemon   dill   chili   green apple   micro herbs   salmon roe   capers	
<b>TARTAR VEGAN</b> 	30.-
aubergine   courgettes   tomatoes   okra   deep fried chick peas balls   basil sprouts	