

Sharing  is Caring



TARATATA


Our concept offers you an experience based on *sharing*. Indulge your senses with our large variety of small dishes and/or let yourself be captivated by our choices of large dishes.



OUR SMALL SHARINGS



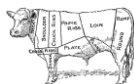
THE POTAGER

Tara style gratinated
onion soup  
18



Variety of cabbages,
fresh creamy dip of bean 
20

Green asparagus, mint and
peanut  
20



Morels ravioli,
wild garlic pesto   
22




NICE TO MEAT YOU

Duck samosas, date labneh,
blackberry sauce  
18

Miso and lime caramelized
baby spare ribs
24

Roasted sweetbread, green pea
and fermented garlic  
32

Surf and turf beef tataki,
mushroom and iodine garnish 
35



SEA SIDE

Spicy tuna tartare,
crispy rice
22

Roasted octopus tacos,
guacamole, pico de gallo
22

Lean fish tiradito,
passion fruit and papaya
24

Puffed langoustines,
lemongrass spring carrot
31

OUR BIG SHARINGS


30 TO 45 MINUTES WAITING TIME





Entrecote (500g), bearnaise sauce  and chimichurri / morels sauce (+ 6CHF)  115

Bone-in rib eye (1kg), bearnaise sauce  and chimichurri / morels sauce (+ 6CHF)  230


T-Bone steak (1kg), bearnaise sauce  and chimichurri / morels sauce (+ 6CHF)  250

Suckling lamb leg (1kg) confit with ginger, thyme and red onions  160


Whole fish (env. 1kg), catch of the day Price on demand

Served with a gourmet salad , mashed potato * et cajun fries *

KIDS CORNER

Spaghetti Bolognese 
16



Crispy chicken filets, fries, salad 
18

LEGEND



Vegan



Gluten



Dairy



Nuts

Most of our dishes can be adapted to accommodate your allergies. Please inform us of any restrictions or allergies you may have.

Whole fishes FAO27 / Lean fish FAO37 / Langoustine FAO51 / Tuna FAO51/57 / Poulpe FAO34
Beef Suisse / Pork Suisse / duck & chicken France / Suisse / Lamb and Duck France

APPETIZERS



Pistachio falafels & tzatziki 🍴 🌱
12

Spiced corn ribs
chipotle mayonnaise
12

Valais ham planchette
20

Oysters Fine de Claire n°3 (6pces)
24

DESSERTS



Mango tatin, coconut
and passion fruit 🍴 🌱 🌿
14

Citrus baba and
safran cream 🍴 🌱 🌿
14

Textured dark chocolate and
buckwheat 🍴 🌱 🌿
14

Cheese board & chutney 🍴
14

HOMEMADE ICE CREAMS AND SORBETS

ICE CREAMS 🍴

Bounty, Peanut, Chocolate, yogurt,
Vanilla, Pistachio, Nut

SORBETS

Valais apricot, Blackcurrant, Pear,
Mango, Espresso, Lemon, Mandarin

3.50/scoop

DISCOVERY MENU

*TO SHARE FOR THE WHOLE TABLE
AVAILABLE UNTIL 21H30*

Spicy tuna tartare, crispy rice

Lean fish tiradito, passion fruit and
papaya

Green asparagus, mint and peanut
🍴 🌱

Variety of cabbages, fresh creamy
dip of bean 🍴

Tara style gratinated onion soup 🍴 🌱

Puffed langoustines,
lemongrass spring carrot

Duck samosas, date labneh,
blackberry sauce 🍴 🌱

Miso and lime caramelized
baby spare ribs

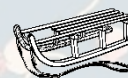
Citrus baba, safran cream 🍴 🌱 🌿

90 /pers.

FOLLOW US



PALATE CLEANSER



THE SLEDGE 24 SHOTS 140

SLEDGE 24 SHOTS PREMIUM 210