

THE TARV

COCKTAILS

COCKTAILS TO ENJOY BEFORE DINNER

Aperol Spritz (Italy) Aperol, Prosecco	85,-	Tommy's Margarita (Tommy's Mexican Restaurant, San Francisco 1990s) Tequila, Agave Syrup, Lime Juice	110,-	Knickerbocker (1860s) Aged Rum, Curacao, Raspberry Syrup, Lime Juice	115,-
Tarv Daiquiri (The Tarv, 2017) Aged Rum, Lime Juice, Honey Syrup, Rhubarb Jam	110,-	Pisco Sour (Peru, 1920s) Pisco, Lime Juice, Sugar Syrup, Egg White	110,-	Tarv Fashioned (The Tarv, 2017) Aged Rum, Chocolate Bitters, Sugar, Orange	125,-

STARTERS

Grilled Kokotxa Grillaðar lippur	100,-	Grilled Argentine Shrimps on Spicy Avocado Grillaðar argentinskar rækjur við avokado	135,-
Grilled Foie Gras Grillað gásalivur	125,-	Charcuterie, also with Dry Aged Faroese Lamb Sjarkuttari við turrum kjöti	210,-
Grilled Shellfish Grillaður skeljafiskur	125,-	Charcuterie Sjarkuttari	175,-
Mother's Smoked Salmon on Grilled Asparagus Mammusa roykti laksur við grillaðum aspargus	100,-	Jamon Ibérico Bellota Bellota	225,-

MAIN COURSES

FISH

Grilled Cod Cheeks Grillaðir kjálkar	225,-
Grilled Bacalao Grillaður saltfiskur	225,-
Grilled Salmon Grillaður laksur	225,-
One Kilo grilled Langoustines Eitt kilo av grillaðum jomfrúhummara	450,-
Grilled Veggies Grillað grønt For those who don't eat real Food	230,-

MEAT

Faroe Islands, Lambrack 300 g Føroyskur lambsryggur	335,-
Ireland, Tenderloin 250 g Írsk neytalundir	345,-
Scotland, Galloway Filet 300 g Skotsk neytasneið	350,-
Denmark, Dry-aged Filet 200 g Donsk moyrnað neytasneið	245,-
USA, Great Omaha Rib Eye 400 g Háryggur úr USA	395,-
USA, Great Omaha Dry-aged Rib Eye 300 g Moyrnaður háryggur úr USA	440,-
Spain, Galician Dry-aged Côte de Boeuf Bone-in 400 g Moyrnaður háryggur á beini úr Spania	400,-
Spain, Galician Dry-aged Bone-in Beef 1,3 kilo Moyrnaður háryggur á beini úr Spania	700,-

SAUCES

INCLUDED (Extra 35,-)

Bernaise (Fish&Meat)
Green Sauce (Fish)
Gravy Sauce
Pepper

SIDES

35,-

French Fries
Chili Fries
Grilled Potato

DIP

12,-

Tartar Sauce
Chili Mayo
Ketchup

VEGETABLES 45,-

FROM THE GRILL

Heart Salad Hjartasalat	Green Salad Grøn salat
Asparagus Aspargus	Tomato Salad Tomatsalat
Mushrooms Soppar	
Pimentos Piparfrukt	

DESSERTS

Lemon Meringue Pie Sitrónterta	90,-	Whisky Brownie with Goat Cheese Whisky sjukulátakøka við geitarosti	90,-
Five Cheeses Fimm ostar	150,-		
Jacob&Jacob ICE CREAM Choose between Vel ímillum:		1 scoop	35,-
Vanilla, Chocolate, Liquorice, Mango, Raspberry		2 scoops	65,-
Vanilja, sjukuláta, lakress, mango, hindber		3 scoops	90,-
		4 scoops	115,-
		5 scoops	130,-

THE TARV

BEVERAGES

WINES

SPARKLING WINE BRÚSANDI VÍN

2015	Spain	Cava Naveran Rosé	70,-
N/V	France	Champagne André Clouet, Brut Grande Reservé	110,-

ROSÉ WINE RÓSUVÍN

2015	Italy	Sangiovese Rosé Filarino, Poderi dal Nespole, Emilia-Romagna	70,-
2015	France	Château Roubine Cru Classé, Provence	95,-

WHITE WINE HVÍTVÍN

2014	USA	Chardonnay Keystone, California	70,-
2015	New Zealand	Sauvignon Blanc, Dashwood, Marlborough	80,-
2013	South Africa	Chardonnay "Haystack" Journey's End, Stellenboch	85,-
2016	Austria	Grüner Veltliner, Lesehof Stagård, Kremstal	95,-

RED WINE REYÐVÍN

2014	USA	Diamond Lake Zinfandel, California	70,-
2014	Chile	Casa del Bosque Reserva Pinot Noir, Casablanca	70,-
2015	Italy	Valpolicella Ripasso Superiore, Ca' Vendri, Veneto	75,-
2014	Argentina	Malbec Paraje Altamira, Catena, Mendoza	80,-
2014	USA	Cabernet Sauvignon, Sebastiani, California	95,-
2013	New Zealand	Pinot Noir, Dashwood, Marlborough	95,-
2014	France	Cuvée Romanissa, Domaine Matassa	100,-
2013	New Zealand	Syrah "Bullnose", Te Mata, Hawke's Bay	120,-
2013	USA	Cabernet Sauvignon, Silverado, California	130,-

SWEET WINE SØTVÍN

2016	Italy	Kabir Moscato di Pantelleria, Donnafugata	100,-
N/V	Portugal	Tawny Port 10 Years Fonseca	100,-

COFFEE & TEA

Espresso	25,-	35,-
Caffè Latte	40,-	50,-
Caffè Macchiato	35,-	45,-
Cortado	35,-	45,-
Cappuccino	40,-	50,-
French Press	35,-	
Irish Coffee	100,-	
Black Tea	35,-	
Green Tea	35,-	

BEERS

Gullhornið IPA 5,6%	68,-
<i>Tarv</i> Pils 4,6%	60,-
<i>Tarv</i> Pale Ale 5%	60,-

SOFT DRINKS & JUICE

Coca Cola, Sprite, Fanta, Coca Cola Zero	30,-
Organic Juice	45,-

Please ask the waiter for our selection

CIGAR & COCKTAIL

Enjoy a cigar and a matching cocktail on our terrace

Cohiba Siglo II	220,-
Romeo y Julieta Churchills	260,-
Partagas Serie E No. 2	180,-
Montecristo No. 5	140,-
Montecristo Edmundo	190,-

Smokey Moonshine 2-6 pers. 495,-
Single Malt Whisky, smoked Pineapple Syrup,
Lime Juice, Cigar Infusion

CHILDREN

Under 12

Steak&Fries Búffur&kips 130,-

All Prices are in DKK