



Welcome to TARES

...adding modernity to the tried & tasted essences.

Themed by this we serve a mix of cosmopolitan, traditional & young German cuisine. A high product quality and a changing seasonal offer with regional specialities are the basis of our menu. In addition to the à-la-carte dishes, you can also enjoy a monthly changing menu.

The comprehensive wine menu changes with season and new discoveries and complements our dishes individually.



#trares #traresrestaurant #denntraresistwahres



Trares Restaurant & Bar

For further questions regarding allergen or additives, please ask our staff or you local pharmacist.

Trares Restaurant & Bar . Luisenstrasse 7 . 60316 Frankfurt am Main  
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All prices in this card are in Euro including VAT.

# Seasonal Menu

## Amuse Bouche

### Trares Interpretation 'Salad Nicoise'

Atlantic Scallop . King Prawn . Tuna Fish . Salsa Verde

### Jerusalem Artichoke Foamed Soup

Smoked Quail Breast . Winter Truffle . Chervil

### Iceland Cod

Champagne Risotto . Baby Spinach . Pine Nuts . Saffron-Fennel Foam

### Saddle and Leg from Salt Meadow Lamb

Polenta . Turnip . Brussel Sprouts . Barberry-Pistachio Jus

### Cassis- Poppy Seed- Tiramisu

Pear Port Wine and Champagne Sorbet

3 course menu ( starter . main course . Dessert )	53,5
4 course menu ( main course to the choice )	68,5
5 course menu	79

## Bottles of wine recommendation

2016 Locher Krone Riesling EG / Weingut Mohr / Rheingau	59
2016 „Kleines Kreuz“ Cabernet Sauvignon / Merlot / St. Laurent	52
Wineparing 3 course	30
- additional course	5



# Seasonal Menu

## Vegan

### Amuse Bouche

Trares Interpretation 'Salad Nicoise'

Courgette Flower. Pine Nuts . Salsa Verde

Jerusalem Artichoke Foamed Soup

Winter Truffle . Chervil

Baked Smoked Tofu

Tandoori Risotto . Baby Spinach . Cashew Nuts . Curry Foam

Mango Chocolate Cake

Plum Port Wine and Cassis Sorbet

3 course menu ( starter . main course . dessert )	46
4 course menu	59

### Bottles of wine recommendation

2016 Locher Krone Riesling EG / Weingut Mohr / Rheingau	59
2016 „Kleines Kreuz“ Cabernet Sauvignon / Merlot / St. Laurent	52
Wineparing 3 course	30
- additional course	5

## Starters & Intermediate Course

Trares Interpretation 'Salad Nicoise'	19,5
Atlantic Scallop . King Prawn . Tuna Fish . Salsa Verde	
Jerusalem Artichoke Foamed Soup	16,5
Smoked Quail Breast . Winter Truffle . Chervil	
Buffalo Mozzarella	12,5
Tamarillo . Wild Herbs . Honey-Shallot-Dressing	
Tuna Tartare	17
Hass Avocado . Mandarin Sorbet . Trares Popcorn	
24 Hour Pork Belly	15
Pork Crackling . Sweet Potato & Truffle Salad	
- as „Trares place setting“ with a 2cl Stork Rye Whisky	17,5

## Main Course

Leafy winter Salad	
Goat cheese . Quince . Walnut	16,5
Homemade Tagliatelle	
+ with winter Truffle	21
+ with winter Truffle and Beef Fillet Tips	29
Tagliata Fiorentina	
Beef Fillet Slices served on a 300 grad hot plate. Rocket . Parmesan	28

Original Wiener Schnitzel from Veal 25  
 Fried potatoes . Creamy cucumber salad . Cranberries

Iceland Cod  
 Champagne Risotto . Baby Spinach . Pine Nuts . Saffron-Fennel Foam 28,5

Saddle and Leg from Salt Meadow Lamb 28,5  
 Polenta . Turnip . Brussel Sprouts . Barberry-Pistachio Jus

Baked Smoked Tofu 22,5  
 Tandoori Risotto . Baby Spinach . Cashew Nuts . Curry Foam

Daily offer  
 Please ask our staff for our market fresh recommendations.

## Sharing with Friends

(from 2 People)

Pasture Beef Fillet . Sauce Béarnaise p.P 36

Bouchot Mussels in a White Wine-Chorizo-Essence p.P 26

Homemade Aioli (also possible without Chorizo)

\*Recommended with Steak Fries & Side Salad

### Sides

Steak Fries 5,5 | With Grated Parmesan and Truffle 10

Seasonal Vegetables 6,5 | Side Salad 5,5

Sauce Béarnaise 3,5 | Jus 6 | Homemade Aioli 2

## Dessert

Cassis- Poppy Seed- Tiramisu Pear Port Wine and Champagne Sorbet	12,5
Mango Chocolate Cake Plum Port Wine and Cassis Sorbet	12,5
Three sorbets Champagne, cassis, blood orange	9
Cheese selection by our local dealer	13