

GROUP MENU

TANK 44

CHOICE OF STARTER



Beet Carpaccio

Finely sliced beet, orange, radish, goat cheese, spiced honey, flower salad, thyme and roasted garlic oil.

Beef Tartare

Seasoned beef with capers, pickles, parsley, chives, shallots, a classic lightly spiced sauce, pickled onions and crostini

CHOICE OF MAIN COURSE

Traditional Sauerkraut

Smoked Toulouse and Oktoberfest sausages, ham, beer-braised sauerkraut, and potatoes.

Fish & Chips

Two pieces of crispy cod fillet, house beer batter, tartar sauce and lemon. Served with fries and coleslaw.

Shepherd Burger

Brioche bun, beef patty, bacon-apricot chutney, goat cheese, arugula, balsamic glaze.

Flammekueche Pear & 4 cheeses

Pear, red onions, chives, arugula, pecans, house spicy honey, house Flamm sauce, Camembert, Swiss, mozzarella, and goat cheese.

Pretends to be a Niçoise

Salad with Beer-braised ham, egg, tomatoes, carrots, onions and sweet mustard dressing.

Flank Steak & Fries (+\$15)

Lightly seasoned and grilled with herb butter. Served with fries. Add peppercorn sauce +\$1.50

Grilled Salmon Fillet (+\$15)

Grilled salmon fillet, mashed potatoes, honey-glazed carrots, roasted beans, hollandaise sauce, fried capers, roasted garlic and thyme oil.

CHOICE OF DESSERT

Liège Waffle

Liège-style waffle, beer caramel topped with vanilla ice cream.

The Carrot

Carrot cheesecake topped with salted caramel.

