

TASTING MENU

IKEJIME HAMACHI | TROUT CAVIAR | DILL
PORTUGESE CARABINERO PICKLED IN DASHI | CELERY | SALTY HERBS

EAL | WHITE ASPARAGUS

BELFEGO TUNA | RADISH

VENDÉE MACKEREL | CAPERS | AVOCADO | THAI BASILIKUM

DUCK LIVER | NASHI | BLACK WALNUT | MATURED SOYSAUCE FROM KAGAWA

CABBAGE BAKED IN SALT DOUGH | SALMON BELLY | SESAME | WASABI

NORWAY LOBSTER | FENNEL | CALAMANSI | PAK-CHOI

VEAL SERVED IN TWO COURSES

SWEETBREAD | MOREL | PEA | VEAL TONGUE

VEAL FILET | MAITAKE | PORTWINE | AUBERGINE

RHUBARB | ALMOND | KOKUTO

RED FRUIT | PISTACIO | VANILLA-MISO | COCONUT

CARROT-CREAMCHEESE | CHAI LATTE CANDY
MAINTOWER-PEANUT | KOMBU ALGAE-APPLE

TASTING MENU

7 COURSE MENU: 212€

6 COURSE MENU, WITHOUT DUCK LIVER: 198€

5 COURSE MENU, WITHOUT DUCK LIVER, NORWAY LOBSTER: 169€

EXTRA CHARGE:

15g ROYAL BELGIAN CAVIAR ADDITIONALLY TO MACKEREL: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF SWEETBREAD: 82€

WINE PAIRING:

7 COURSE MENU: 128€

6 COURSE MENU: 109€

5 COURSE MENU: 94€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 73€

6 COURSE MENU: 65€

5 COURSE MENU: 57€

A stylized black line-art logo of a tower or skyscraper, consisting of several vertical lines of varying heights and widths that converge towards the top, forming a pointed, cylindrical shape.

M A I N T O W E R
RESTAURANT & LOUNGE