

TASTING MENU

CULINARY START

ARCTIC SEA TROUT I TSUKEMONO I KOJI I ROMAINE LETTUCE

DUCK LIVER I EEL I BANANA I BRIOCHE

CHAWAN MUSHI I TUNA I GREEN TOMATO I IMPERIAL CAVIAR

WHITE ASPARAGUS I GRAPEFRUIT I XO I BRANDADE

TURBOT I TOM YUM AROMA I SWEET POTATO I GREEN PAPAYA

ENTRECÔTE DRY AGED I KIMCHI I ONION I BROCCOLI

OUR RECOMMENDATION: JAPANESE WAGYU

PRÉ DESSERT: MANGO I CHICKEN SKIN I LIME I THAI BASIL

STRAWBERRY I PURPLE CURRY I RED SHISO I RHUBARB

CULINARY END

TASTING MENU

7 COURSE MENU: 179€

6 COURSE MENU, WITHOUT DUCK LIVER: 161€

5 COURSE MENU, WITHOUT DUCK LIVER, TURBOT: 138€

EXTRA CHARGE:

JAPANESE WAGYU, A5:75€

15g IMPERIAL AUSLESE ADDITIONALLY TO CHAWAN MUSHI: 25,00€

CHEESE SELECTION I CHUTNEY: 22€

WINE PAIRING:

7 COURSE MENU: 89€

6 COURSE MENU: 79€

5 COURSE MENU: 69€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 63€

6 COURSE MENU: 55€

5 COURSE MENU: 47€

A stylized black line-art logo of a tower or monument, consisting of a central vertical shaft with a circular top and two angled lines extending downwards from the sides.

M A I N T O W E R

RESTAURANT & LOUNGE