

# TASTING MENU

## CULINARY START

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HAMACHI I THAI FLAVORS I PEANUT I GREEN PAPAYA

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DUCK LIVER I EEL I BANANA I BRIOCHE

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BALFEGO TUNA I IMPERIAL GOLD CAVIAR I TOMATO I CUCUMBER

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SWEETBREADS I NASU DENGAKU I WHITE SOY SAUCE I SOUR CHERRY

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WILD TURBOT I TOM YUM I SWEET POTATO I MANGO

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BEEF TENDERLOIN I MAITAKE I BEETROOT I CURRANT

**OUR RECOMMENDATION: JAPANESE WAGYU**

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PRÉ DESSERT: SEA FENNEL I CALPICO I BERGAMOT I GREEN APPLE

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ALMOND I JYOKAN I MINT I PINEAPPLE

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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€

CHEESE SELECTION FROM AFFINEUR BORDIER 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€



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