

TASTING MENU

CULINARY START

HAMACHI I THAI FLAVORS I PEANUT I GREEN PAPAYA

DUCK LIVER I EEL I BANANA I BRIOCHE

BALFEGO TUNA I IMPERIAL GOLD CAVIAR I DASHI I CUCUMBER

SWEETBREAD I NASU DENGAKU I CHANTERELLE I SOUR CHERRY

WILD TURBOT I TOM YUM I SWEET POTATO I MANGO

DOVE I MAITAKE I BEETROOT I CURRANT

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

ALMOND I IYOKAN I MINT I PINEAPPLE

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 BALFEGO TUNA: 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€

A stylized, minimalist logo of a tower or skyscraper, composed of several overlapping, curved lines that create a sense of depth and height. The lines are black and white, with some areas appearing as negative space.

M A I N T O W E R

RESTAURANT & LOUNGE