

TASTING MENU

CULINARY START

HAMACHI I THAI FLAVORS I PEANUT I GREEN PAPAYA

DUCK LIVER I PLUM I 25 YEARS OLD PX VINEGAR I PARMESAN

BALFEGO TUNA I IMPERIAL GOLD CAVIAR I DASHI I CUCUMBER

MISO EGGPLANT I SWEETBREAD I CHANTERELLE I SOUR CHERRY

SEA BASS I TOM YUM I SWEET POTATO I MANGO

DOVE I MAITAKE I BEETROOT I CURRANT

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

IYOKAN I WHITE CHOCOLATE I PINEAPPLE I VERBENA

CULINARY END

TASTING MENU

7 COURSE MENU: 179€

6 COURSE MENU, WITHOUT DUCK LIVER: 161€

5 COURSE MENU, WITHOUT DUCK LIVER, SEA BASS: 138€

EXTRA CHARGE:

JAPANESE WAGYU, A5:85€

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 black line-art logo of a tower, consisting of a central vertical shaft with a circular top and two angled lines extending downwards from the sides, suggesting a tapered structure.

M A I N T O W E R

RESTAURANT & LOUNGE