

TASTING MENU

CULINARY START

HAMACHI I KOBOCHA PUMPKIN I GALGANT I PEANUT

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

BALFEGO TUNA I IMPERIAL GOLD CAVIAR I DASHI I RADISH

MISO EGGPLANT I SWEETBREAD I BEECH MUSHROOMS I SOUR CHERRY

RED CARABINERO I CARROTS I VERBENA I MANGO

FRENCH DOVE I BLACK TRUFFEL I BEETROOT I SHISO

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

GIANUJA NOUGAT I TAMARIND I BANANA I PHYSICALIS

CULINARY END

TASTING MENU

7 COURSE MENU: 189€

6 COURSE MENU, WITHOUT DUCK LIVER: 175€

5 COURSE MENU, WITHOUT DUCK LIVER, RED CARABINERO 148,00€: 148€

EXTRA CHARGE:

JAPANESE WAGYU, A5:85€

15g IMPERIAL AUSLESE ADDITIONALLY TO BOLFEGO 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 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