

TASTING MENU

CULINARY START

IRISH MOR OYSTER I PICKLED RHUBARB I TROUT CAVIAR

IKEJIME HAMACHI I RADISH I AGED SOY SAUCE FROM KAGAWA

HAND-FISHED I SEA BREEM I MYOGA I SEA WEED

DUCK LIVER I NASHI I PISTACHIO I PONZU

FJORD SALMON I GREEN PAPAYA I PEANUT I THAI FLAVOUR

HALIBUT I FENNEL I ROYAL BELGIAN CAVIAR I WASABI

RED CARABINERO I CASHEW I CABBAGE I NUM DOK MAI MANGO

TXOGITXU BEEF I MISO I MOREL I CORN

PRÉ DESSERT: SWEET POTATO I GREEN APPLE I YUZU I YOGHURT

VOLRHONA GUANAJA I TAMARIND I BANANA I PHYSICALIS

KALAMANSI PROFITEROLE I CURRY CONFECTION I PINEAPLLE MARSHMALLOW
SALTED MISO-PRALINE I SOPHIE'S MISOTARTLETTE

TASTING MENU

7 COURSE MENU: 189€

6 COURSE MENU, WITHOUT DUCK LIVER: 175€

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

EXTRA CHARGE:

15g ROYAL BELGIAN CAVIAR ADDITIONALLY TO HALIBUT: 30€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 22€

100g JAPANESE WAGYU A5 INSTEAD OF TXOGITXU BEEF: 55€

WINE PAIRING:

7 COURSE MENU: 109€

6 COURSE MENU: 99€

5 COURSE MENU: 89€

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