

# TASTING MENU

BRETONIAN LOBSTER | KOMBU

BALFEGO TUNA | VINTAGE SARDINES 2017

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IRISH MOR OYSTER | PUMPKIN | TROUT CAVIAR

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HAND-FISHED SEA BREAM | MYOGA | SHISO

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IKEJIME HAMACHI | GAMBA BLANCA | WASABI | 20 YEAR OLD MATURED  
MIRIN

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DUCK LIVER | NASHI | PISTACHIO | PONZU

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BEETROOT | HORSERADISH | ROYAL BELGIAN CAVIAR | SWORD RAZOR SHELL

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CARABINERO FROM PORTUGAL | SOM-TOM | PEANUT | CORIANDER

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ICELAND HALIBUT | PAPRIKA | DIM SUM | CASHEW

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FRENCH SADDLE OF LAMB | BUCKWHEAT KOJI | BEANS | CHANTERELLE

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WHITE CHOCOLATE NAMELAKA | PINEAPPLE | PHYSALIS | PEKAN

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NAM DOK MAI | POMEGRANATE | YOGHURT | VERBENA

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MAINHATTEN-CHEESECAKE | NUT-CARAMEL PARFAIT  
ROASTED HAZELNUT-PRALINE | SOPHIE'S MISO-TARTLETTE

# 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 BEETROOT: 35€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 24€

100g JAPANESE WAGYU A5 INSTEAD OF LAMB: 65€

## 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€

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