

# TASTING MENU

BRETONIAN LOBSTER | CABBAGE TURNIP | PIMENT d'ESPELETTE  
VENDÉE MACKEREL | MYOGA | YUZU KOSHO

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IRISH MOR OYSTER | 20 YEAR OLD MATURED MIRIN | TROUT CAVIAR

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SWEETBREAD | SHIITAKE | BLACK TRUFFEL

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IKEJIME HAMACHI | GAMBA BLANCA | JAPANESE WASABI | RADISH

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DUCK LIVER | NASHI | BLACK WALNUT | MATURED SOYSAUCE FROM KAGAWA

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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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SCOTTISH SALMON | PAPRIKA | DIM SUM | CASHEW

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MIERAL DOVE CARCASSE FRIED | TANGERINE | PUMPKIN | PORCINI MUSHROOM

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KIWI | VERVAIN | POMEGRANATE | YOGHURT

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PISTACIO | ROASTED KOSHIHIKARI RICE | PERSIMMON | COCONUT

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MAINHATTEN-CHEESECAKE | CHAI LATTE CANDY  
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 DOVE: 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