

TASTING MENU

AMBERJACK | GINGERFLOWER | BUTTERBRIOCHE

BEEFTATAR | GREEN SAUCE | FINGER LIME

JAPANESE PANCAKES | POURLADE | DRY AGED ARCTIC TROUT

PORTUGESE CARABINERO PICKLED IN DASHI | CELLERY | SALTY HERBS

VENDÉE MACKEREL | CAPERS | AVOCADO | THAI BASILIKUM

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

BEETROOT | UNAGI | RED AKAZU VINEGAR | APPLE

SCOTTISH SALMON SIMMERED IN NUTBUTTER | KAFFIR LIME | SOM-TOM | CASHEW

VEAL SERVED IN TWO COURSES

RIS DE VEAU | SAKE-RAISINS | PARSLEYROOT | TROPEA ONIONS

VEAL FILET | MAITAKE | DEN MISO | AUBERGINE

MINT | BLOOD ORANGE | JAPANESE NIKKA WHISKEY

PISTACIO | ROASTED KOSHIHIKARI RICE | PERSIMMON | COCONUT

MAINHATTEN-CHEESECAKE | CHAI LATTE CANDY
SOJA MISO PEANUT-PRALINE | SOPHIE'S TAMARIND-TARTLETTE

TASTING MENU

7 COURSE MENU: 212€

6 COURSE MENU, WITHOUT DUCK LIVER: 198€

5 COURSE MENU, WITHOUT DUCK LIVER, RIS DE VEAU: 169€

EXTRA CHARGE:

15g ROYAL BELGIAN CAVIAR ADDITIONALLY TO MACKEREL: 50€
CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€
AS ADD. COURSE THE JAPANESE WAGYU A5 I LEEK I POTATO: 96€
INSTEAD OF SWEETBREAD 75€

WINE PAIRING:

7 COURSE MENU: 109€

6 COURSE MENU: 99€

5 COURSE MENU: 89€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 73€

6 COURSE MENU: 65€

5 COURSE MENU: 57€

A stylized black line-art logo of a tower, consisting of a central vertical shaft with a circular top and two diagonal lines extending downwards from the top edge, suggesting a conical or tapered structure.

M A I N T O W E R
RESTAURANT & LOUNGE