

TASTING MENU

BEEFTATAR I PIMENT D'ESPELETTE I BUTTERBRIOCHE
HAMACHI I GREEN SAUCE I FINGER LIME

JAPANESE PANCAKES I POULARD I LABEL ROUGE SALMON BELLY

PORTUGESE CARABINERO PICKLED IN DASHI I CELERY I SALTY HERBS

VENDÉE MACKEREL I CAPERS I AVOCADO I THAI BASILIKUM

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

BEETROOT I UNAGI I RED AKAZU VINEGAR I HORSERADISH

NORWAY LOBSTER I FENNEL I CALAMANSI I HONEY

VEAL SERVED IN TWO COURSES

RIS DE VEAU I RAISINS I PARSLEYROOT I TROPEA ONIONS

VEAL FILET I MAITAKE I PORTWINE I AUBERGINE

MINT I BLOOD ORANGE I JAPANESE NIKKA WHISKEY

RED FRUIT I PISTACIO I VANILLA-MISO I COCONUT

CARROT-CREAMCHEESE I CHAI LATTE CANDY
MAINTOWER-PEANUT I KOMBU ALGAE-APPLE

TASTING MENU

7 COURSE MENU: 212€

6 COURSE MENU, WITHOUT DUCK LIVER: 198€

5 COURSE MENU, WITHOUT DUCK LIVER, NORWAY LOBSTER: 169€

EXTRA CHARGE:

15g ROYAL BELGIAN CAVIAR ADDITIONALLY TO MACKEREL: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF RIS DE VEAU: 82€

WINE PAIRING:

7 COURSE MENU: 157€

6 COURSE MENU: 140€

5 COURSE MENU: 105€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 73€

6 COURSE MENU: 65€

5 COURSE MENU: 57€

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