

# TASTING MENU

UNAGI | RADISH | BUTTERBRIOCHE

IKEJIME HAMACHI | GREEN SAUCE | FINGER LIME

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JAPANESE PANCAKES | POULARD | BEEF TARTAR

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PORTUGESE CARABINERO PICKLED IN DASHI | CELERY | SALTY HERBS

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VENDÉE MACKEREL | CAPERS | AVOCADO | THAI BASILIKUM

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

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CABBAGE BAKED IN SALT DOUGH | SALMON BELLY | SESAME | WASABI

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NORWAY LOBSTER | FENNEL | CALAMANSI | PAK-CHOI

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VEAL SERVED IN TWO COURSES

RIS DE VEAU | RAISINS | PARSLEYROOT | TROPEA ONIONS

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VEAL FILET | MAITAKE | PORTWINE | AUBERGINE

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MINT | BLOOD ORANGE | JAPANESE NIKKA WHISKEY

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RED FRUIT | PISTACIO | VANILLA-MISO | COCONUT

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CARROT-CREAMCHEESE | CHAI LATTE CANDY  
MAINTOWER-PEANUT | 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: 121€

6 COURSE MENU: 102€

5 COURSE MENU: 85€

## 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