

MENU

MARTIN WEGHOFER

TORO I DILL

GRILLED EEL I BEEFTATAR

HOMAGE TO MY 2ND HOME

MACKEREL I GREEN APPLE I CELERY

IKEJIME HAMACHI I CABBAGE I CANDIED YUZU PEEL

IRISH MOR NR. 2 I ALMOND I SMOKED OLIVEOIL

LOBSTER I SAFFRON I AMELA TOMATO

FJORD SALMON I GRILLED LEEK I EDAMAME

CRÉPINETTE QUAIL I PINE NUTS I SALTED LEMON

COCONUT I PASSIONFRUIT I NASHI-PEAR

RASPBERRY I PISTACIO I LIME

TAHITI VANILLA- PUFF PASTRY I BUCKTHORN CONDENSED MILK I TARTUFO FLEUR DE SEL
MAINTOWER-PEANUT I APRICOT-WHITE OPALYS CHOCOLATE

6 COURSE MENU: 198€

5 COURSE MENU, WITHOUT LOBSTER: 169€

RECOMMENDATIONS:

DUCKLIVER I BLACKBERRY I PIEMONTESE HASZELNUT: 44€

+ 15g ROYAL BELGIAN CAVIAR TO HAMACHI: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF QUAIL: 82€

WINE PAIRING:

6 COURSE MENU: 122€

5 COURSE MENU: 89€

NON ALCOHOLIC PAIRING:

6 COURSE MENU: 79€

5 COURSE MENU: 65€

MARTIN WEGHOFER I ANNA-SOPHIE URBAS I LARS KAPITEL I SAMUEL END

SHINÉAD HORN I TILL KUHRFELDT I ARCANGELO BASILE



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