

TASTING MENU

TORO I DILL

PORTUGESE CARABINERO PICKLED IN DASHI I NORI-ALGAE I SALTY HERBS

IRISH MOR NR. 2 I ALMOND I CUCUMBER

VEAL TONGUE I AMALFI LEMON I PICKLE

VENDÉE MACKEREL I CAPERS I AVOCADO I AMELA TOMATO

CABBAGE BAKED IN SALT DOUGH I HAMACHI I SUNFLOWER SEED I ROYAL BELGIAN CAVIAR

NORWAY LOBSTER I FENNEL I TAMARIND I MISO

ZANDER I EEL I GREEN APPLE I BEAN

CRÉPINETTE QUAIL I BARLEY I SALTED LEMON I PINE NUTS

COCONUT I FINGERLIMES I NASHI PEAR

PISTACIO I RED FRUIT I VANILLA-MISO I RHUBARB

GRAPEFRUIT MARSHMALLOW I BUCKTHORN CONDENSED MILK
MAINTOWER-PEANUT I APRICOT-WHITE OPALYS CHOCOLATE

TASTING MENU

6 COURSE MENU, 198€

5 COURSE MENU, WITHOUT NORWAY LOBSTER: 169€

RECOMMENDATIONS:

DUCKLIVER I BLACKBERRY I RED AKAZU VINEGAR I PIEMONTESE HASZELNUT: 44€

ADDITIONAL 15g ROYAL BELGIAN CAVIAR TO CABBAGE: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF QUAIL: 82€

WINE PAIRING:

6 COURSE MENU: 143€

5 COURSE MENU: 108€

NON ALCOHOLIC PAIRING:

6 COURSE MENU: 84€

5 COURSE MENU: 69€



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