MENU

MARTIN WEGHOFER

BALFEGO TUNA I RAZER CLAM I LEEK

* * *

CARROT I EEL I EGGPLANT-CREAM CHEESE

* * *

HAND DIVED SCALLOP I CAULIFLOWER I RAISIN

* * *

CALAMARI I ALMOND I AJVAR

* * *

LOBSTER I LAMB´S LETTUCE I PUMPKIN SEED OIL

* * *

ARCTIC CHAR I CAVIAR GRAND SELECTION I KOHLRABI

* * *

RIS DE VEAU I LARD I PICKLES

* * *

TURBOT I AGRIA POTATO I KALE

* * *

MANDARIN I TARRAGON I KUMQUAT

* * *

QUINCE I VANILLA I MACADAMIA

* * *

SWEETS ON WHEELS

WINE RECOMMENDATION

ALBARIÑO LINDEIROS 2021
LA RIOJA ALTA I RIAS BAIXAS

* * *

WEISSBURGUNDER BIRKWEILER MANDELBERG GG 2021
REBHOLZ I PFALZ

* * *

RIESLING ZÖBINGER HEILIGENSTEIN ERSTE LAGE 2021
BRÜNDLMAYER I KAMPTAL

* * *

RIESLING SCHLOSSBÖCKELHEIM KUPFERGRUBE GG 2018
GUT HERRMANNSBERG I NAHE

* * *

CHARDONNAY CORTON VERGENNES GRAND CRU 2022
CHANSON I CÔTE DE BEAUNE

ODER

CHÂTEAU PICHON-LONGUEVILLE COMTESSE DE LALANDE 2007
2ÉME GRAND CRU CLASSÈ I PAUILLAC

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CHÂTEAU SUDUIRAUT 2007
1ER GRAND CRU CLASSÉ I SAUTERNES

MENUE

6 COURSE MENU: 208€
5 COURSE MENU, WITHOUT LOBSTER: 178€

UPGRADE:

EXTRA 15g CAVIAR PURMANO GRAND SELECTION ADDITIONALLY
TO ARCTIC CHAR: +55€

JAPANESE WAGYU A5 INSTEAD OF TURBOT: +85€

RECOMMENDATION:

JAPANESE WAGYU A5 I MUSHROOMS I WHITE TRUFFLE
AS AN ADDITIONAL COURSE. +137€

FRENCH CHEESE SELECTION I CHUTNEY: 30€

WINE PAIRING:

6 PAIRED WINES: 190€
5 PAIRED WINES: 160€

NON-ALCOHOLIC PAIRING:

6 PAIRED DRINKS: 85€
5 PAIRED DRINKS: 72€

ALL PRICES PER PERSON INCLUDING SERVICE FEE AND VAT

MARTIN WEGHOFER I ANNA-SOPHIE HANKE
SAMUEL END I BORAN TAS I BERKAY BAYIR

SHINÉAD HORN I JULIA KRAUSE
JUSTIN KUNZ I NIKOLAOS MICHALOPOULOS


MAIN TOWER
RESTAURANT & LOUNGE