

MENU

MARTIN WEGHOFER

BALFEGO TUNA | FINGER LIMES | ONION

CARROT | EEL | EGGPLANT-CREAM CHEESE

KYS OYSTER | LEMON | TROUT CAVIAR

CALAMARI | ALMOND | AJVAR

LOBSTER | SPINACH | PUMPKIN SEED OIL

ARCTIC CHAR | CAVIAR GRAND SELECTION | KOHLRABI

RIS DE VEAU | LARD | PICKLES

TURBOT | AGRIA POTATO | KALE

TANGERINE | TARRAGON | KUMQUAT

STEWED APPLE | RAISIN | SALTED CARAMEL

SWEETS ON WHEELS

WINE RECOMMENDATION

CHARDONNAY HAUTES-CÔTES DE NUITS CLOS ST. PHILIBERT 2022
DOAMINE MÉO-CAMUZET | CÔTE DE NUITS

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GRAUBURGUNDER ACHKARREN SCHLOSSBERG 2022
FRANZ KELLER | BADEN

GRÜNER VELTLINER RIED SPIEGEL ERSTE LAGE DAC 2021
BRÜNDLMAYER | KAMPTAL

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RIESLING HATTENHEIMER WISSELBRUNNEN GG 2011
JOSEF SPREITZER | RHEINGAU

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RIESLING FORST PECHSTEIN GG 2018
BASSERMANN-JORDAN | PFALZ

CHÂTEAU SUDUIRAUT 2007
1ER GRAND CRU CLASSÉ | SAUTERNES

MENUE

6 COURSE MENU: 205€
5 COURSE MENU, WITHOUT LOBSTER: 175€

UPGRADE:

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

JAPANESE WAGYU A5 INSTEAD OF TURBOT: +85€

RECOMMENDATION:

JAPANESE WAGYU A5 | MUSHROOMS | TRUFFLE
AS AN ADDITIONAL COURSE +125€

FRENCH CHEESE SELECTION | CHUTNEY: 30€

WINE PAIRING:

6 PAIRED WINES: 160€
5 PAIRED WINES: 135€

NON-ALCOHOLIC PAIRING:

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

ALL PRICES PER PERSON INCLUDING SERVICE FEE AND VAT

MARTIN WEGHOFER | ANNA-SOPHIE HANKE
SIJAWASCH FAYEZ | BORAN TAS | BERKAY BAYIR

JUSTIN KUNZ
JULIA KRAUSE | NIKOLAOS MICHALOPOULOS

A stylized black line-art logo of a tower, consisting of two vertical lines that curve inward at the top to form a circular opening, resembling a chimney or a tower structure.

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