

MENU

MARTIN WEGHOFER

BALFEGO TUNA I MACADAMIA I BRAISED ONION

CARROT I EEL I EGGPLANT-CREAM CHEESE

KYS OYSTER I LEMON I TROUT CAVIAR

LEMON SALAD I CALAMARI I PICKLED PICKLE

LOBSTER I SPINACH I PUMPKIN SEED OIL

ARCTIC CHAR I CAVIAR GRAND SELECTION I PEA

RIS DE VEAU I LARD I PICKLES

LAMB I AGRIC POTATO I TOMATO

TANGERINE I TARRAGON I KUMQUAT

STEWED APPLE I RAISIN I SALTED CARAMEL

SWEETS ON WHEELS

WINE RECOMMENDATION

SANCERRE CÔTE DES MONTS DAMNÉS 2022
DOAMINE HUBERT BROCHARD | LOIRE

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GRAUBURGUNDER ACHKARREN SCHLOSSBERG 2022
FRANZ KELLER | BADEN

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GRÜNER VELTLINER RIED SPIEGEL ERSTE LAGE DAC 221
BRÜNDLMAYER | KAMPTAL

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RIESLING HATTENHEIMER WISSELBRUNNEN GG 2011
JOSEF SPREITZER | RHEINGAU

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CHÂTEAU TROPLONG MONDOT 2012
1ER GRAND CRU CLASSÉ | SAINT ÉMILION

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RIESLING RUPPERTSBERGER SPIEB BEERENAUSLESE 2011
BASSERMANN-JORDAN | PFALZ

MENUE

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

UPGRADE:

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

JAPANESE WAGYU A5 INSTEAD OF LAMB: +85€

RECOMMENDATION:

FRENCH CHEESE SELECTION I CHUTNEY: 35€

WINE PAIRING:

6 PAIRED WINES: 163€
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 I ANNA-SOPHIE HANKE
SIJAWASCH FAYEZ I BORAN TAS I BERKAY BAYIR

JULIEN DU BUY
JUSTIN KUNZ I JULIA KRAUSE

A stylized logo consisting of two vertical, tapered shapes that resemble a tower or a pair of glasses. The shapes are outlined in black and have a slight curve at the top.

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