MENU

MARTIN WEGHOFER

BALFEGO TUNA I MACADAMIA I BRAISED ONION

* * *

CARROT I EEL I EGGPLANT-CREAM CHEESE

* * *

IRISH MÒR OYSTER I LEMON I BACON

* * *

LEMON SALAD I CALAMARI I ALMONDS

* * *

PATAGONIAN TOOTHFISH I AVOCADO I EDIBLE CRAB

* * *

ARCTIC CHAR I CAVIAR GRAND SELECTION I KOHLRABI

* * *

RIS DE VEAU I PUMPKIN SEED OIL I PICKLES

* * *

VEAL I AGRIA POTATO I LARDO

* * *

RED GRAPE I CHAMPAGNE I YOGURT

* * *

BLUEBERRY I SPICED MILK I PISTACHIO

* * *

SWEETS ON WHEELS

WINE RECOMMENDATION

SANCERRE CÔTE DES MONTS DAMNÉS 2023
DOAMINE HUBERT BROCHARD I LOIRE

* * *

ALBARIÑO PAZO BARRANTES 2022
MARQUÉS DE MURRIETA I RIAS BAIXAS

* * *

CHARDONNAY R 2023
REPHOLZ I PFALZ

* * *

RIESLING HATTENHEIMER WISSELBRUNNEN GG 2009
JOSEF SPREITZER I RHEINGAU

* * *

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

* * *

RIESLING RUPPERTSBERGER SPIEß BEERENAUSLESE 2011
BASSERMANN-JORDAN I PFALZ

MENUE

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

UPGRADE:

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

JAPANESE A5 WAGYU WITH WHITE TRUFFLE INSTEAD OF THE MAIN COURSE: +129€

RECOMMENDATION:

FRENCH CHEESE SELECTION I CHUTNEY: 35€

WINE PAIRING:

6 PAIRED WINES: 174€
5 PAIRED WINES: 147€

NON-ALCOHOLIC PAIRING:

6 PAIRED DRINKS: 95€
5 PAIRED DRINKS: 82€

APERITIF HIGHLIGHTS; SERVED FROM THE MAGNUM-BOTTLE.

CHAMPAGNE BOLLINGER SPECIAL CUVÉE: 23€
CHAMPAGNE BOLLINGER ROSÉ: 29€

CHAMPAGNE BOLLINGER LA GRANDÉ ANNÉE 2018: 45€
SERVED IN 0,1L

OF COURSE; WE ARE HAPPY TO ACCOMMODATE ANY ALLERGIES AND INTOLERANCES. PLEASE INFORM US IN ADVANCE OF YOUR RESERVATION

ALL PRICES PER PERSON INCLUDING SERVICE FEE AND VAT
MARTIN WEGHOFER I ANNA-SOPHIE HANKE
BORAN TAS I KARIM KUTTERER I BERKAY BAYIR
JUSTIN KUNZ
JULIA KRAUSE I ALINA SCHMITT I JESSICA JÖLL


MAIN TOWER
RESTAURANT & LOUNGE