

# 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

\*\*\*

PATAGONIAN TOOTHFISH I WHITE ASPARAGUS I EDIBLE CRAB

\*\*\*

ARCTIC CHAR I CAVIAR GRAND SELECTION I PEA

\*\*\*

RIS DE VEAU I LARD I PICKLES

\*\*\*

LAMB I AGRIC POTATO I TOMATO

\*\*\*

RED GRAPE I CHAMPAGNE I YOGURT

\*\*\*

STRAWBERRY I PISTACHIO I RASPBERRY VINEGAR

\*\*\*

SWEETS ON WHEELS

# WINE RECOMMENDATION

SANCERRE CÔTE DES MONTS DAMNÉS 2023  
DOAMINE HUBERT BROCHARD | LOIRE

\* \* \*

CHARDONNAY OBERROTWEIL KIRCHBERG GG 2022  
FRANZ KELLER | BADEN

\* \* \*

GRÜNER VELTLINER RIED SPIEGEL ERSTE LAGE DAC 2017  
BRÜNDLMAYER | KAMPTAL

\* \* \*

RIESLING HATTENHEIMER WISSELBRUNNEN GG 2011  
JOSEF SPREITZER | RHEINGAU

\* \* \*

CHÂTEAU COS D'ESTOURNEL 2011  
2 ÉME GRAND CRU CLASSÉ | SAINT ESTÉPHE

\* \* \*

RIESLING RUPPERTSBERGER SPIEB BEERENAUSLESE 2011  
BASSERMANN-JORDAN | 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 WAGYU A5 INSTEAD OF LAMB: +85€

### **RECOMMENDATION:**

FRENCH CHEESE SELECTION I CHUTNEY: 35€

### **WINE PAIRING:**

6 PAIRED WINES: 172€  
5 PAIRED WINES: 142€

### **NON-ALCOHOLIC PAIRING:**

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

### **APERTIF HIGHLIGHTS; SERVED FROM THE MAGNUM-BOTTLE.**

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

CHAMPAGNE TAITTINGERCOMTES DE CHAMPAGNE BLANC DE BLANCS 2014. 46€  
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 | MARIO HÖNIGHAUSEN  
ANNA-SOPHIE HANKE | JUSTIN KUNZ  
JULIA KRAUSE | SIJAWASCH FAYEZ | BORAN TAS | BERKAY BAYIR



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