

TASTING MENU

IKEJIME HAMACHI I TROUT CAVIAR I DILL
PORTUGESE CARABINERO PICKLED IN DASHI I CELERY I SALTY HERBS

SMOKED EAL I WHITE ASPARAGUS

BELFEGO TUNA I RADISH I JAPANESE PANCAKE

VENDÉE MACKEREL I CAPERS I AVOCADO I THAI BASILIKUM

DUCK LIVER I BLACKBERRY I RED AKAZU VINEGAR I PIEMONTE HASELNUT

CABBAGE BAKED IN SALT DOUGH I SALMON BELLY I SESAME I WASABI

NORWAY LOBSTER I FENNEL I TANGERINE I PAK-CHOI

VEAL SERVED IN TWO COURSES

SWEETBREAD I MOREL I PEA I VEAL TONGUE

CRÉPINETTE QUAIL I POVERADE I SALTED LEMON I PINE NUTS

COCONUT I FINGERLIMES I NASHI PEAR

PISTACIO I RED FRUIT I VANILLA-MISO I RHUBARB

CARROT-CREAMCHEESE I BUCKTHORN CONDENSED MILK
MAINTOWER-PEANUT I KOMBU ALGAE-APPLE

TASTING MENU

7 COURSE MENU: 212€

6 COURSE MENU, WITHOUT DUCK LIVER: 198€

5 COURSE MENU, WITHOUT DUCK LIVER, NORWAY LOBSTER: 169€

EXTRA CHARGE:

15g ROYAL BELGIAN CAVIAR ADDITIONALLY TO MACKEREL: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF SWEETBREAD: 82€

WINE PAIRING:

7 COURSE MENU: 156€

6 COURSE MENU: 137€

5 COURSE MENU: 102€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 73€

6 COURSE MENU: 65€

5 COURSE MENU: 57€

A stylized black line-art logo of a tower, resembling a fountain pen nib or a modern skyscraper, positioned centrally behind the text.

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