

MENU

MARTIN WEGHOFER

TURNIP I PUMPKINSEED OIL I LEG OF THE DUCK

GRILLED EEL I BEEFTATAR I BEETROOT
HOMAGE TO MY 2ND HOME

SCALLOP I CAULIFLOWER I RAISIN

IKEJIME HAMACHI I CABBAGE I CANDIED YUZU PEEL

CALAMARI I ALMOND I AJVAR

BRETONIAN LOBSTER I SAFFRON I PUMPKIN

TURBOT I "GRILLED VEGETABLES" I AGRIA POTATO

CRÉPINETTE QUAIL I PINE NUTS I SALTED LEMON

BANANA I PASSIONFRUIT I FINGERLIMES

RED SHISO I WALNUT I GRAPE

TARTUFO FLEUR DE SEL
MAINTOWER-PEANUT I PISTACIO-TARTLET

6 COURSE MENU: 198€

5 COURSE MENU, WITHOUT LOBSTER: 169€

RECOMMENDATIONS:

DUCKLIVER I BLACKBERRY I PIEMONTESE HASZELNUT: 44€

+ 15g ROYAL BELGIAN CAVIAR TO HAMACHI: 50€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 28€

JAPANESE WAGYU A5 INSTEAD OF QUAIL: 82€

WINE PAIRING:

6 COURSE MENU: 133€

5 COURSE MENU: 118€

NON ALCOHOLIC PAIRING:

6 COURSE MENU: 79€

5 COURSE MENU: 65€

MARTIN WEGHOFER I ANNA-SOPHIE URBAS I LARS KAPITEL I SAMUEL END
SEBASTIAN HERCHEN ZULETA

SHINÉAD HORN I HANNA SCHMIDT



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