

MENU

MARTIN WEGHOFER

ORA KING SALMON I CHAMPIGNONS

TROUT I HORSERADISH I DILL

SCALLOP I CAULIFLOWER I RAISIN

IKEJIME HAMACHI I CABBAGE I MEYER LEMON

CALAMARI I ALMOND I AJVAR

BRETONIAN LOBSTER I SAFFRON I PUMPKIN

TURBOT I "GRILLED VEGETABLES" I AGRIA POTATO

CRÉPINETTE QUAIL I PINE NUTS I FREGOLA SARDA

BANANA I PASSIONFRUIT I MANGO

MANDERIN I POMELO I OPALYS CHOCOLATE

RED SHISO

SWEETS ON WHEELS

6 COURSE MENU: 208€

5 COURSE MENU, WITHOUT LOBSTER: 178€

RECOMMENDATIONS:

DUCKLIVER I BLACKBERRY I PIEMONTESE HASZELNUT: 50€

+ 15g ROYAL BELGIAN CAVIAR TO HAMACHI: 55€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 30€

JAPANESE WAGYU A5 INSTEAD OF QUAIL: 85€

WINE PAIRING:

6 PAIRED WINES: 133€

5 PAIRED WINES: 118€

NON-ALCOHOLIC PAIRING:

6 PAIRED DRINKS: 79€

5 PAIRED DRINKS: 65€

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

DAVID JOHN ZISOW I SHINÉAD HORN I JUSTIN KUNZ I BLANDA BECKMANN



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