

MENU

MARTIN WEGHOFER

SWORD RAZOR | PARSLEY

TROUT | HORSERADISH | DILL

SCALLOP | CAULIFLOWER | RAISIN

IKEJIME HAMACHI | CABBAGE | MEYER LEMON

CALAMARI | ALMOND | AJVAR

BRETONIAN LOBSTER | SAFFRON | PUMPKIN

TURBOT | "GRILLED VEGETABLES" | AGRIA POTATO

FRENCH LAMB | LARDO | PICKLED CUCUMBER

BANANA | PASSIONFRUIT | MANGO

MANDERIN | POMELO | 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: 136€

5 PAIRED WINES: 117€

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