

MENU

MARTIN WEGHOFER

BALFEGO TUNA I AVOCADO I TOMATO

HAMACHI I MIYOGA I CELERY

SCALLOP I CAULIFLOWER I RAISIN

ROYAL BELGIAN CAVIAR I RADISH I TROUT

CALAMARI I ALMOND I AJVAR

CARABINERO I CANDIED YUZU I PINE NUTS

TURBOT I WHITE ASPARAGUS I CHERVIL

LAMB I LARDO I PICKLED CUCUMBER

RHUBARB I PISTACIO I RASPBERRY

PINEAPPLE I FINGER LIMES I WHITE CHOCOLATE

BLUEBERRY I MERLOT VINEGAR

SWEETS ON WHEELS

6 COURSE MENU: 208€
5 COURSE MENU, WITHOUT CARABINERO: 178€

RECOMMENDATIONS:

JAPANESE WAGYU A5 INSTEAD OF LAMB: 85€
CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 30€

WINE PAIRING:

6 PAIRED WINES: 126€
5 PAIRED WINES: 107€

NON-ALCOHOLIC PAIRING:

6 PAIRED DRINKS: 79€
5 PAIRED DRINKS: 65€

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

SHINÉAD HORN | JUSTIN KUNZ | BLANDA BECKMANN



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