

mural

r e s t a u r a n t

Kohlrabi | Apricot
Chard | Zucchini

Eggplant

Jerusalem artichoke | Apple | Red kale

Bread | Butter

Lake trout

Tomato | Nasturtium

Optional:

Onion

Champignon | Plum seed oil |
Perigord-truffles

Carrot

Lentils | Physalis

Pike perch

Bellpepper | Tarragon | Hazelnut

Pigeon

Bloodsausage | Vineyard peach | Chervil

Quince

Chocolate | Coffee | Champagne

Caramel | Greengage
Almond | Gooseberry
Cranberry | Quince flower
Raspberry | Fennel

Bubbles

B. Marguet Shaman 2019 Extra Brut	22
Scheuermann Blanc et Noir	14
Ask for our bubbles of the day!	

Apero

Ferdinand's Quince Gin & Tonic	18
Mural Refresher	18
Mural Refresher non-alcoholic	16

Menu

5 courses	175
6 courses with onion	190

Specials

12g Alpenkaviar lightly smoked char
Radish | Consommé | Wild mushroom

Sweetbread with Alba truffle
Veal's head | Spinach | Vin Jaune

7 courses with Alpenkaviar	245
7 courses with Sweetbread	255
8 courses with Alpenkaviar & Sweetbread	285

Dessert and Cheese

<u>Cheese from the cheeseboard</u> Selected at the table	28
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Accompanying drinks

A glass with every course

With alcohol	from	96
Without alcohol	from	84
Cellar Selection	from	200
Water flatrate p. P.		10