

mural
restaurant

Amuse Bouche

Bread | Butter

Kimchi

Goat yogurt | Apple | Chorizo

Beetroot Essence

Eel | Quince | Char caviar

Brioche

Vegetarian Foie Gras | Pear | Piedmont Hazelnut

Rooster

Black salsify | Red current | Périgord truffle

Petit Four

125€

+ intermediate course

Radish

Eggplant | Tarragon
Bavarian Prawn
30

Egg

Spinach | Potato
Alpine caviar
55

+ dessert

Honey

Carrot | Dill
Ginger
15

Cheese

from Plangger
20