

mural restaurant

Amuse Bouche

Bread | Butter

Brioche

Pine nut Mousse | Pear | Hazelnut

Beetroot Essence

Fennel | Quince | Basil

Kohlrabi

Belper Knolle | Spelt | Galgant

Gnocchi

Rocket | Corn | Celery

Honey

Carrot | Dill | Ginger

Petit Four

139€

+ intermediate course

Radish

Eggplant | Couscous
Sheep cheese

25

Périgord Truffle

Balsamic vinegar | Parsnip
Plum

35

Fregola Sarda

Parmesan | Caper
Egg yolk

30

Cheese

from Jumi

25