

mural

restaurant

Amuse Bouche

Bread | Butter

Brioche

Pine nut Mousse | Pear | Hazelnut

Fennel Essence

Perl-Emmer | Onion | Orange

Kohlrabi

Belper Knolle | Spelt | Galgant

Gnocchi

Rocket | Corn | Celery

Honey

Carrot | Dill | Ginger

Petit Four

139€

+ intermediate course

Fregola Sarda

Parmesan | Caper

Egg yolk

30

Cheese

from Jumi

25

Périgord Truffle

Balsamic vinegar | Parsnip

Plum

35