

mural restaurant

Amuse Bouche

Bread | Butter

Brioche

Pine nut Mousse | Pear | Hazelnut

Asparagus

Belper Knolle | Dill | Black Tea

Fregola Sarda

Parmesan | Capers | Egg yolk

Potato Semolina

White Cabbage | Rosemary | Chanterelles

Périgord Truffle

Balsamic vinegar | Parsnip | Plum

Rhubarb

Toffee | Cocoa | Cucumber

Petit Four

6 Courses

169 €

4 Courses

without Fregola Sarda & Truffle

139 €

Cheese

from Jumi

25 €