

& RUDOLPH

Starters

White asparagus w. hand peeled shrimp, dill & chervil mousseline "L" 120,-
2016, Riesling "Kung Fu Girl", Charles Smith Wines, Washington State, USA
85,-

Seared witchflounder w. baked cherry tomato & sauce americaine "L" 110,-
2015, Pinot Noir, "Golster", Juris, Burgenland, Østrig
105,-

Seared foie gras w. enoki mushrooms & gastrique 155,-
2017, Sivi Pinot, Kmetija Stekar, Kojsko, Slovenien
85,-

Mains

Asparagus fricasse w. onion, crispy rhye and cress "L+G" 175,-
2016, Riesling "Kung Fu Girl", Charles Smith Wines, Washington State, USA
85,-

Seared Hallibut w. green asparagus & beef consommé "L" 200,-
2017, Macon-Villages, "Le Mouton Blanc", Boisseau, Bourgogne, Frankrig
90,-

Rack of lamb w. pistacio crust, new parsley roots & jus "L" 215,-
2013, Tempranillio/Cab. Franc, "Numbernine", Winery Arts, Navarra, Spanien
95,-

Sweets and Cheese

Profiteroles w. vanilla ice cream & chocolat sauce "L+G" 95,-

Poched rhubarb w. white choko mousse, crumble & rhubarb sorbet "L+G" 85,-

Brioche panseared in butter & 32 months Comté "L" 125,-

Petit four 40,-

*G = contains gluten, L = contains laktose
Please let us know if you have any allergies or intolerences
And we will make a lovely alternativ*