

THE PAUL.

‘ Ma Cuisine ’

‘ Lobster & Læsø langoustine, Chez Paul – inspiration of Tokyo. ’

2006 Chardonnay ‘unfiltered’ by Newton Vineyards.

‘ Pèce de boeuf ’ - sweetbread & truffle.

Cold foie gras, challotte & watercress leaf.

2005 Barolo Paolo Scavino, Piemonte.

*Aged Artisan cheese with fruit leather.

Lemon mousse, Christian – March 8, 2009.

N.V. Champagne Demi-Sec par Veuve Clicquot Ponsardin.

Flower’ed dark chocolate. Berri’ed French nougat. Raspberry, tonka bean ‘paté de fruits’.

Warmest regards – Paul.

For Lunch & Dinner.

Ma Cuisine 700 – wine selection 700.

**Aged Artisan cheese 150 – wine 150.*

Ma Cuisine, April 2010 - EXAMPLE.