

# The Paul.

## Our menu -

Lobster langoustine mosaic - salted fruits. Aged Japanese soy.

*Hummer jomfruummer mosaik - saltet frugter. Lagret Japansk soy.*

*2007 Riesling Berg von Markus Huber Treisenthal.*

Rhubarb, seared Belon oysters, oyster leaf - malt & Porter ale.

*Rarbarber, 'seared' Belon østers - malt & Porter.*

*1988 Rare Vintage. Veuve Clicquot Ponsardin.*

Black sesame purée, roasted monkfish - salted cucumber, miso foie gras.

*Sort sesam pure, ristet havtaske - saltet agurk, miso foie gras.*

*2007 Vouvray Clos du Bourg par Domaine Gaston Huet, Loire.*

Celeriac, braised. Truffle, smoked lardo & horseradish.

*Knoldselleri, braiseret. Trøffel, røget lardo & peberrod.*

*2005 Pinot Noir von Duijn, Baden.*

Krenkerup lamb - ramson leaf, sea herbs & lumpfish roe.

*Krenkerup lam - ramsløg, havurter & stenbidderogn.*

*2006 Crozes-Hermitages Vieilles Vignes par Tardieu Laurent, Rhône.*

*\*Aged Artisan cheese with fruit leather.*

Macadamia sorbet - Sicilian lemon.

*2006 Baumard, Coteaux du Layon.*

Coffee caramel, dark chocolate & rosemary shortbread. Orange gel.

*Kaffe karamel, mørk chokolade & rosmarin shortbread. Appelsin gel.*

*2001 Banyuls par Domaine Baullairy, La Cave de l'Abbe Rous.*

*Berri'ed French nougat. Flower'ed chocolate. Raspberry, tonka 'paté de fruits'.*

*For Lunch & Dinner.*

*Our menu 850 - wine 850.*

*\*Aged Artisan cheese 150 - wine 150.*

*Warmest regards - Paul.*

*Example menu for April 2010.*