



COPENHAGEN

Pauli

8th - 12th October

Sea & Land

Broth & Snack

-

Hot Tomato Consommé & Calendula | Mussel, Trout Roe,
Chilli Emulsion & Toasted Milk Bread

-

Zander, Mussel & Bergamot Broth, Grape, Blood Orange,
Horseradish, Sea Lettuce & Salted Kumquats | Fjord
Shrimps, Togorashi Nanami, Lemon Emulsion & Tostada

-

Beef Tartare, Chili Crisp, Dijonnaise, Chicken Skin, Fried
Brussel Sprouts, Endive & Piment D'espelette

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Lamb Culotte, Red Shiso, Black Garlic, Confit Garlic &
Fermented Bean Pureé, Mirabelle Umeboshi & Chicken
Sauce | Charred Kale, Vegan XO Sauce, Pauli Flatbread &
Brown Butter Hollandaise

-

Lemon Verbena Gelato, Bee Pollen, Blackcurrant Milk
Crumble, Apple Cider Granita & Pine Shoot Granita

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.



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Scallop Skewer, Brown Butter & Miso, Shiso
& Kyoto Tsukemono

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Cod, Fish Butter Sauce, Tomato Powder & Fennel Crudité,
Pickled Seaweed, Samphire, Oyster Leaf, Sea Lettuce &
Tarragon | Charred Kale, Tarragon Vinaigrette, Smoked Cod's
Roe Cream & Pauli Flatbread

-

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Field & Forest

Broth & Snack

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Cucumber, Radish & Dill | Green Sprout, Calendula
Emulsion & The Last Blossom

-

Tomato, Kombu Dashi on Tomato Consommé, Elderflower
Vinaigrette, Buckwheat, Pickled Rose & Basils | Tempura
Jerusalem Artichoke, Tomato Dust & Basil Emulsion

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Blanched Kale, Sea Lettuce & Parsley Puree, Goats Cheese
& Pistachio

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Creamy Mushrooms, Crispy Capers, Toasted Milk Bread
& Chervil | Mushroom Broth, Oxalis & Wild Garlic

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Breaded Mushroom Katsu, Brown Butter Sauce, Tarragon &
Wild Garlic Cream

-

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