
PAULÉE MENU 495

Selected snacks

Scallop with cauliflower, brusselsprouts, garlic & browned butter with ginger
Vibygård lamb with carrots, mushroom, onion, bacon, mashed potatoes & sauce bourguignon
Plums in madeira & dark chocolate & vanilla ice cream

Matching wine pairing

3 glasses, filtered water & coffee +395 incl Champagne +120

Snacks

The good start at Paulée **100/gæst**
(4 selected snacks, to be chosen by the whole table)

Serrano ham with almonds **90**

Charcuterie with cornichons **90**

Ham and cheese croquetes, 3 pcs **90**

Escargots, 6 pcs **90** *(10 min prep time)*

Forretter

Goat cheese with bitter salad, raisins, balsamico & grilled bread **125**

Confit king oyster mushroom med parsley, bread crumbs & veal sauce **165**

Scallop with cauliflower, brusselsprouts, garlic & browned butter with ginger **145**

Tartare with salad, croutons & pickled red onions **125**

Foie gras terrine with brioche & quince **195**

Fried foie gras with beets, berries, breadcrumbs & gastrique **250**

Main Courses

Baked halibut with spinach, lobster mornay & pommes duchesse **295**

Vibygård lamb with carrots, mushroom, onion, bacon, mashed potatoes & sauce bourguignon **235**

Paulée' duck sausage with duck confit, sauerkraut, potatoes & jus **250**

Fried onglet steak with marrow, shallots, potatoes & red wine sauce **285** *(Served rare)*

Cheese

Chef's choice: 3 pcs **150**

Délice de Bourgogne **85**

Comté 20+ months. **95**

Livarot Isigny **85**

Chistera Chevre et Brebis **85**

Roquefort **85**

Sweet

Petit fours, 3 pcs **75**

Crème brûlée **95**

Plums in madeira & dark chocolate &
vanilla ice cream **110**

Tarte Tatin w/ pear & vanilla ice cream **125**
(15 min prep time)

THE SMALL THINGS

Fried foie gras for your starter or main course +75

Please inform the staff about allergens

Please note that we cannot split the bill according to the individual guest's order

Card fees will be added to the bill when applicable