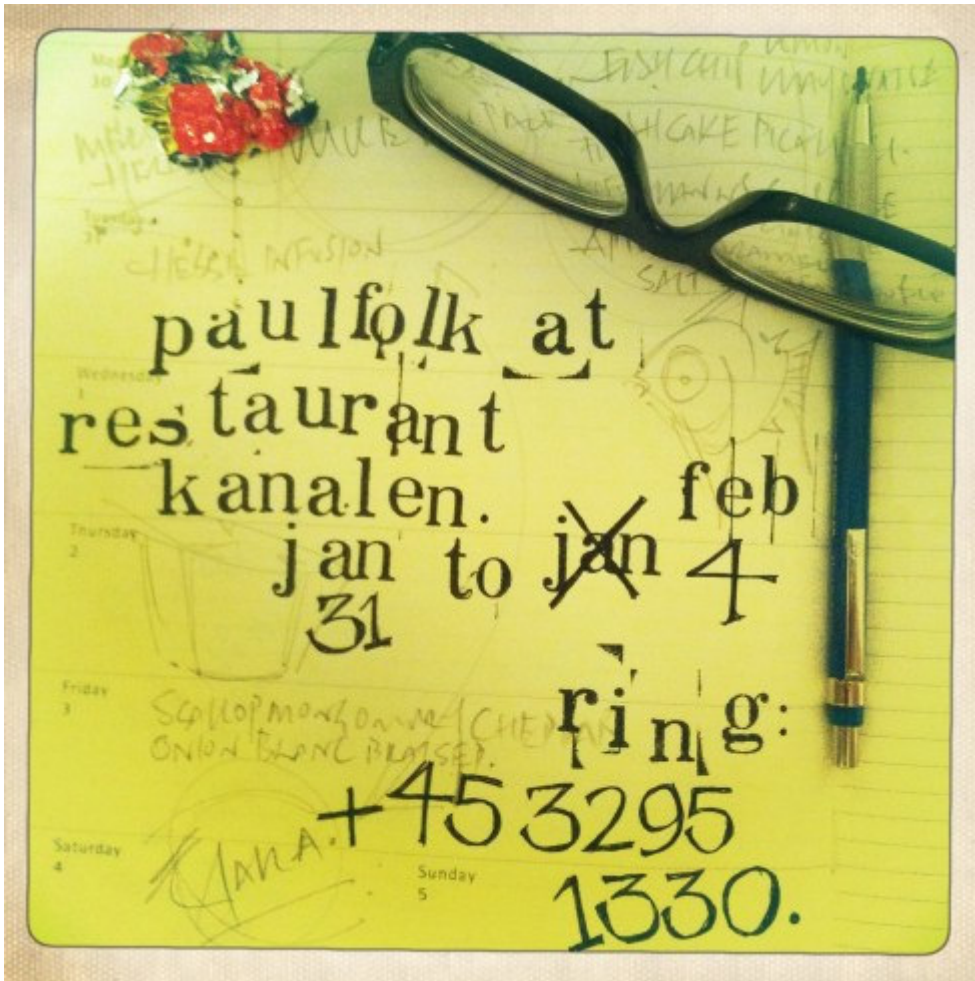


PAULFOLK...

at Christianhavn's restaurant Kanalen.



Beautiful folk talk, tongues a'wag and rumours are spread... I imagine it's better to be gossip'ed about, than not.

Love it we do. So much so that we've said 'yes' to a wonderful little project, within the most charming of houses.

We'll be treading the fine boards of Christianshavn's tiny gem of a restaurant *Kanalen* from January 31 to February 4.

'Guesting' with *Kanalen*'s people, are we looking most forward to. Young Andreas & the noble René, fine they are indeed.

Relaxed luncheons will be followed by informal dinners during the week, and on the Saturday, something a little different.



>>> for lunch we'll prepare, fantastic sustainable fish & chips will be burnt lemon mayonnaise'd... superb fishcakes, piccalilli'ed... herrings, spiced... winter cabbage & duck confit, garbure'd & parsley'ed... and apples caramel'ed, adorned with double cream.

>>> of an evening chilled *panje* corks will pop, scallops will roast with onion's blanc, pear & Montgomery cheddar... winter's best cod, kale'd and toast buttered... sparkling bass lardon'ed with sage'd artichoke... truffle'd Highland Broth of royal pheasant... Andreas' sorbets churned, infusions herbed.

Look most forward to seeing you folk there we are, missed you dearly we have.

Warmest, loveliest winter regards, Paul, Daniel & co.

For lunch and dinner reservations please call Andreas & René of *Kanalen* on + 45 3295 1330.



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