

## Summer Menu at L'estragon's summer wine bar

<b><i>Flatbread with Herbs and Mayonnaise</i></b>	<b>45,-</b>
<b><i>Small Snack plate</i></b>	<b>75,-</b>
<i>Flatbread, Sesame creme, mayonnaise, crispbread and pickled olives</i>	
<b><i>Large Snack plate</i></b>	<b>145,-</b>
<i>Deep Fried oyster caps from Mols with porcini mayonnaise</i>	
<i>Fresh goat cheese from Øer with herbs and grilled greens</i>	
<i>Pickled greens, flatbread, sesame creme, crispbread and pickled olives</i>	
<b><i>Salad with goat cheese</i></b>	<b>125,-</b>
<i>Goats Feta from Øer, Beetroots from Lars, apricots and lentils from Samsø</i>	
<b><i>Fish and cucumber</i></b>	<b>125,-</b>
<i>Cured Haddock with grilled cucumber, herb mayonnaise, elderflower and salad</i>	
<b><i>Roasted fish and kale</i></b>	<b>225,-</b>
<i>Roasted sustainably caught fish with potatoes and fish sauce with fennel, creme made with locally sourced kale, with fennel and herb oil</i>	
<b><i>Danish Cheeses</i></b>	<b>135,-</b>
<i>With pickles, crackers and biscuits</i>	
<b><i>Berries and parfait</i></b>	<b>95,-</b>
<i>With ice cream, mousse, merengues, almond cake and berries</i>	
<b><i>“Full summer menu” with bubbles and snacks, 4 courses and wine</i></b>	<b>995,-</b>
<i>Salad and goat cheese, Fish and cucumber, Roasted fish, Berries and parfait</i>	