

## **Summer Menu at L'estragon**

### **Snacks**

<b>Flatbread with Herbs and Mayonnaise</b>	<b>45,-</b>
<b>Small Snack plate</b>	<b>75,-</b>
<i>Flatbread, Sesame creme, mayonnaise, crispbread and pickled olives</i>	
<b>Large Snack plate</b>	<b>145,-</b>
<i>Deep Fried oyster mushrooms 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>“Full summer menu” - bubbles &amp; snacks, 4 courses and wine</b>	<b>995,-</b>
<i>Snack plate, Fish and tomatoes, Salad with goat cheese, Roasted fish, Berries and parfait. Cheese can be incorporated</i>	
<b>Fish and tomatoes</b>	<b>125,-</b>
<i>Cured Haddock with baked &amp; marinated tomatoes from Lars and herb mayonnaise.</i>	
<b>Salad with goat cheese</b>	<b>125,-</b>
<i>Goats Feta from Øer, Beetroots from Lars, apricots and lentils from Samsø</i>	
<b>Roasted fish with kale</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>Berries and parfait</b>	<b>95,-</b>
<i>With ice cream, mousse, merengues, almond cake and berries</i>	
<b>Danish Cheeses</b>	<b>135,-</b>
<i>With pickles, crackers and biscuits</i>	