

## Summer Menu at Léstragon

<b>Small Snack Board</b>	75,-
<i>Pan-fried bread and crackers, marinated olives, mayo, tapenade with goats cheese, and and Romanesco.</i>	
<b>Large Snack Board</b>	145,-
<i>Fried oyster mushrooms with porcini mayo, grilled and pickled vegetables, bread and crackers, marinated olives, mayo, tapenade with goats cheese, and Romanesco.</i>	
<b>Local Cider - "Æblefald", Filippa Apples and Victoria plums, per glass</b>	55,-
<b>"The Full Summer Menu"</b>	995,-
<i>Bubbles and snacks, pan-fried bread, four courses with wine. (Chosen by the whole table, 895,- if juice pairing is chosen instead)</i>	
<b>Coalfish Ceviche</b>	125,-
<i>With pickled green tomatoes and fennel from Lars, herbs and flowers from the field.</i>	
<b>Warm Salad with Vegetables from Lars</b>	125,-
<i>Vegetables of the season with goats feta from Mols, gooseberries and basil hollandaise.</i>	
<b>Fried Fish with Citrus</b>	225,-
<i>Sustainably caught pan-fried fish with potatoes from Ydun, cabbage, lightly pickled berries, and a foamy fish sauce with orange peel.</i>	
<b>Pavlova with red berries</b>	95,-
<i>served with berry parfait and chocolate mousse</i>	
<b>Danish Cheeses</b>	135,-
<i>A selection of Danish cheeses with summer preserves, crunch, and crispy bites.</i>	

