

MEFISTO

20

RESTAURANT  
& GÅRDHAVE

LUNCH



## BRUNCH

*See brunch on table sign. Also served as lunch, every day until 4 PM*

Seven Delicacies in One Serving	DKK 278,-
Served with Coffee/Tea ad Libitum	DKK 298,-

## SEVEN DELICACIES IN ONE SERVING

# DKK 278,-

### Options

Apple, Rhubarb, Blackcurrant or Elderflower Juice	Per Glass DKK 58,-
Doyard-Mahé, 1'er cru, Cuvée Mefisto, BdB, Vertus, Champagne	DKK 158,-
Mefisto's Aperitif – Ellenor Spritz (Elderflower & Sparkling Wine)	DKK 138,-
Pierlant, Blanc de Blancs, Brut, Bordeaux, France	DKK 98,-

## LUNCH TEMPTATIONS

Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives	DKK 148,-
Annie's Caesar Salad with Chicken, Parmesan and Croutons	DKK 158,-
Smoked Salmon from The Faroe Islands, Thinly Sliced, with Spinach and Lemon	DKK 158,-
Blue Mussels Steamed in a Sea of Herbs, Served with Aioli and Fries	DKK 168,-
Beef Tartare with Fried Oysters, Horseradish and Shoots	DKK 188,-
Fish Soup with Aroma of Saffron, Fresh Fish and Seafood	DKK 198,-
Steak Frites, Grilled and Thinly Sliced Rib Eye (200g) with Fries and Bearnaise	DKK 248,-
The Classic Lunch Fish with Proper Garniture	from DKK 278,-
Three Fish Delicacies in One Serving	DKK 348,-

## DANISH CLASSICS AND 'SMØRREBRØD'

*Satiating and quite large*

Spiced "Thy" Herring with Soft Egg, Horseradish and Capers	DKK 138,-
Shrimp in Abundance with Mayonnaise, Lemon and Dill	DKK 158,-
Fish Cakes with Salmon and Herbs, Remoulade and Lemon	DKK 158,-
Smoked Salmon from The Faroe Islands with Scrambled Eggs and Chives	DKK 168,-
Plaice Filets, á la Meunière, with Cucumber Salad and Lemon	DKK 178,-
Plaice Filet, Deep Fried, with Remoulade and Lemon	DKK 178,-
Roast Beef with Caramelized Onions, Egg and Bearnaise	DKK 188,-
"Pariserbøf", Steak of Minced Meat, with Pickles, Beets, Onion and Egg Yolk	DKK 188,-

*We recommend one piece for the regular appetite.  
Schnapps for Smørrebrød – ask the service*

## TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

## CHEESE & DESSERT

Handpicked Cheeses with Crispbread and Marmalade	each DKK 58,- / 5 cheeses DKK 148,-
Coconut Petit Four with Aroma of Orange	2 Pcs. DKK 68,-
Ice Cream and Sorbet with Sweet Aromas	DKK 118,-
Lemon Pie with Baked Meringue and Cream	DKK 138,-

*Please ask the staff if you have any allergies or dietary requirements*

# CAVIAR

*With blinis, crème fraiche, red onion and lemon*

Prunier Classique	10g DKK 258,-
Prunier St. James, English Style, Intense and Well-Matured	30g DKK 598,-

# OYSTERS

*Served au naturel or deep fried with piquant sauces*

French Fine de Claire	6 Pcs. DKK 228,-
Danish from Limfjorden	6 Pcs. DKK 288,-

# DANISH 'STJERNESKUD'

Plaice, Poached and Fried, on Salad and Bread with Smoked Salmon, Shrimp and Cream	DKK 298,-
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# LOBSTER

Grilled with Olive Oil, Basil, Mild Garlic and Lemon	
Au Naturel, Freshly Boiled with Cold Sauces, Toast and Lemon	
	Half DKK 298,- / whole DKK 588,-



Slider with Lobster Cake, Mayonnaise and Coleslaw	2 Pcs. DKK 278,-
<i>Our lobster dishes are served with green salad, pommes frites and spicy sauce</i>	

# PLATEAU DE FRUITS DE MER

*Served in 2 plateaus, cold and warm, with proper garniture*

Cold: "Skagen" Salad with Hand-Peeled Shrimp, 2 Fine de Claire Oysters, Half a Lobster, Rosé Shrimp and Exquisite Sardines from Can	
Warm: Blue Mussels, Steamed in a Sea of Herbs and Wine, and Crab Claws boiled with Dill	Per Guest DKK 798,-

## Options

Caviar Prunier Classique	10g DKK 258,-
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# WINES BY THE GLASS

## White

2020 Chardonnay, Alameda, Golden State Vintners, California, USA	DKK 88,-
2022 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa	DKK 98,-
2021 Riesling, Spätlese Lieblich, Pfalz, Palmberg, Germany	DKK 98,-
2022 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France	DKK 118,-
2022 Chablis, Burgundy, Chardonnay, Domaine de Vauroux, France	DKK 138,-
2021 Sancerre, Sauvignon Blanc, Loire, Domaine F. Millet, France	DKK 148,-

## Rosé

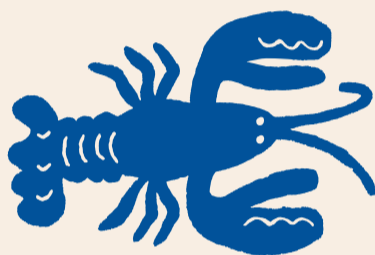
2022 Mesta, Tempranillo, Peninsula Viniculture, Castilla, Spain <b>ORG</b>	DKK 88,-
2022 Coteaux d'Aix en Provence, Villa Aix, France <b>ORG</b>	DKK 108,-

## Red

2020 Pinot Noir, Lodi, California, Golden State Vintners, USA	DKK 98,-
2019 Rioja, Crianza, Bodegas LAN, Spain	DKK 98,-
2020 Ripasso, Villa Molino, Veneto, Sartori, Italy	DKK 108,-
2021 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy	DKK 118,-
2021 Burgundy Pinot Noir, André Montessuy, France	DKK 148,-

# Bon Appétit

**SIMPLE,  
UNCOMPLICATED  
& COSY**



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### **Credit cards**

Company cards issued within or outside of the EU/EEA and personal payment cards issued outside of the EU/EEA will be imposed a fee which will appear on your credit card statement. The fee depends on the type of payment card and country of issue.