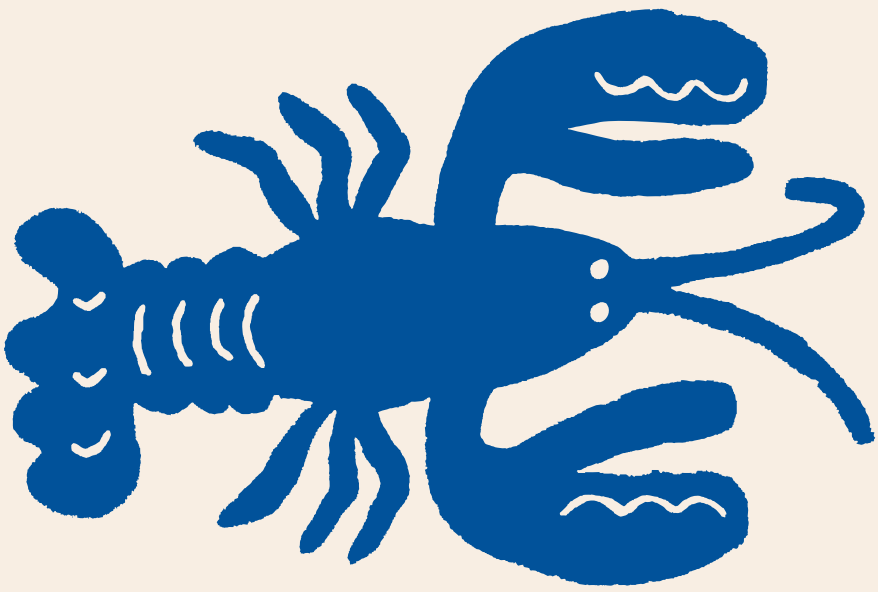


MEFISTO

20 RESTAURANT & GÅRDHAVE

DINNER

APERITIF

NV Doyard-Mahé, 1'er cru, Blanc de Blancs, Vertus, Champagne	DKK 138,-
Mefisto's Aperitif – Ellenor Spritz (Elderflower & Sparkling Wine)	DKK 118,-
NV Pierlant, Blanc de Blancs, Brut, Bordeaux, France	DKK 98,-
Gin Tonic with or without Alcohol	DKK 98,-
Designated, Fresh and Exotic, with Loads of Passion Fruit, Carrot and Ginger	DKK 88,-

SNACKS

Potato Chips with Aroma of Rhubarb and Cucumber	DKK 48,-
Olives, Large and Tasteful	DKK 48,-
Nuts, Salty and Spicy	DKK 58,-

ENTRÉES

Ceasar Salad, The Original, with Parmesan and Croutons		DKK 138,-
Chevre Chaud on Salad with Walnuts and Olives		DKK 148,-
Shrimp, Hand-Peeled, Served in Pyramid with Mayonnaise and Lemon		DKK 148,-
Smoked Salmon from The Faroe Islands with Stewed Spinach and Lemon		DKK 158,-
Langoustine, Oven Grilled, with Parsley, Lemon and Aioli	3 Pcs.	DKK 158,-
Blue Mussels Steamed in a Sea of Vegetables, Served with the Broth		DKK 158,-
Beef Tartare with Fried Oysters, Horseradish and Sunflower Shoots		DKK 198,-
Bouillabaisse, Made our Way, with Plenty of Fish, Croutons, Aioli and Cheese		DKK 198,-

SEE THE SIGN FOR TODAY'S SEASONAL SPECIALTIES

THE MEFISTO MENU

Three Courses – Fish or Meat for Main Course	DKK 498,-
Matching Wine Menu – Three Good Glasses	DKK 298,-

See menu and wine on table sign. The main course is served with proper garniture

THREE COURSES

DKK 498,-

MAIN COURSES

Danish Tartelette with Field Greens and Mushrooms	DKK 238,-
Grilled Salmon from The Faroe Islands with Leek, Sauce Hollandaise and Lemon	DKK 278,-
Lemon Sole à la Meunière with Cauliflower, Capers, Parsley and Butter Sauce	DKK 298,-
Turbot, Poached, Served with Artichokes and Tomato in Sauce Barigoule	DKK 338,-
Tournedos of Beef Tenderloin Grilled with Black Pepper. Served with Sauce Bearnaise and Sauce Vin Rouge	DKK 358,-

Main courses are served with seasonal vegetables, green salad and potatoes

CHEESE & DESSERT

Handpicked European Cheeses with Crispbread and Marmalade		each DKK 48,-
Cheese Collection, 5 kinds with Crispbread and Marmalade		DKK 158,-
Mefisto's Marzipan Pastry	2 Pcs.	DKK 58,-
Ice Cream and Sorbet		DKK 98,-
Lemon Pie with Baked Meringue and Berry Crunch		DKK 98,-
Warm, Thick Waffle with Ice Cream in Two Aromas		DKK 138,-

CAVIAR

With blinis, créme fraiche, red onion and lemon

Prunier Classique	10g DKK 238,-
Prunier St. James, English Style, Intense and Well-Matured	30g DKK 598,-

OYSTERS

Served au naturel or deep fried with piquant aromas

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,-

LOBSTER

Grilled with Olive Oil, Basil, Mild Garlic and Lemon

Au Naturel, Freshly Boiled with Cold Sauces, Toast and Lemon

Half DKK 278,- / whole DKK 498,-

Served with a green salad and French fries

PLATEAU DE FRUITS DE MER

Version Petit with Oysters, Half a Lobster, Rosé and
Mediterranean Shrimp and Sardines from Prunier Per Guest DKK 598,-

Version Prestige with Caviar 10g, Crab Salad, Oysters, Half a
Lobster, Rosé and Mediterranean Shrimp, Sardines from
Prunier, Grilled Langoustine and Steamed Blue Mussels Per Guest DKK 998,-

Both versions are served with cold sauces,
tabasaco in 2 variations, lemon and toast

WINES BY THE GLASS

White

2021 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa	DKK 88,-
2021 Riesling, Spätlese Lieblich, Pfalz, Palmberg, Germany	DKK 88,-
2021 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France	DKK 98,-
2020 Riesling-Blend, First Bottle, Nahe, Korrell, Germany ORG	DKK 108,-
2019 Albariño, Immortalis, Rias Baixas, Bodegas Aylés, Spain	DKK 118,-
2021 Chablis, Burgundy, Chardonnay, J. Moreau, France	DKK 128,-
2021 Sancerre, Sauvignon Blanc, Loire, Domaine F. Millet, France	DKK 138,-

Rosé

2021 Mesta, Tempranillo, Península Vinicultores, Castilla, Spain ORG	DKK 88,-
2021 Coteaux d'Aix en Provence, Villa Aix, France ORG	DKK 108,-

Red

2020 Pinot Noir, Lodi, California, Golden State Vintners, USA	DKK 88,-
2021 Côtes du Rhône, Samörens, Ferraton, France	DKK 88,-
2019 Ribera del Duero, Los Cantos, Torremilanos, Spain ORG	DKK 98,-
2021 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy	DKK 108,-
2020 Beaujolais, Morgon, Mommessin, France	DKK 118,-

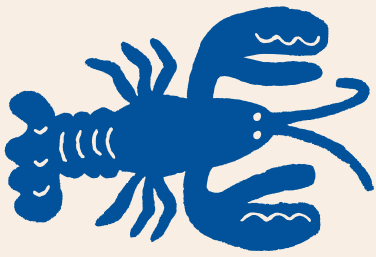
AVEC

Large and well-poured – choose from the cart

The Good DKK 88.- **The Extra Good** DKK 138,- **The Extraordinary** DKK 188,-

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

SIMPLE, UNCOMPLICATED & COSY



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find us at

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.