

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 48,-
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,-

LUNCH TEMPTATIONS

Cesar Salad, The Original, with Parmesan and Croutons	DKK 158,-
Blue Mussels with Fries and Aioli	DKK 158,-
Smoked Salmon from The Faroe Islands with Stewed Spinach and Lemon	DKK 158,-
Danish Tartelette with Field Greens in a Light Stew, Mushrooms and Cress	DKK 188,-
Bouillabaisse, Made our Way, with Plenty of Fish, Croutons, Aioli and Cheese	DKK 198,-
Beef Tartare with Fried Oysters, Horseradish and Sunflower Shoots	DKK 198,-
The Classic Lunch Fish with Proper Garniture	DKK 258,-
Steak Frites, Grilled Tenderloin with Fries and Bearnaise Cream	DKK 298,-
Three Fish Delicacies in One Serving	DKK 298,-

DANISH 'SMØRREBRØD'

Spiced "Thy" Herring with Soft Egg, Horseradish, Capers and Dill	DKK 138,-
Shrimp in Abundance with Mayonnaise, Lemon and Dill	DKK 148,-
Gravlax, the Swedish Way, with Brown Sugar, Mustard and Fennel	DKK 148,-
Plaice Filet, Deep Fried, with Remoulade and Lemon	DKK 158,-
Roast Beef of Tenderloin with Pickles, Fried Onions and Horseradish	DKK 158,-
"Pariserbøf", Steak of Minced Beef with Pickles, Beets, Onion and Egg Yolk	DKK 188,-


*We recommend two pieces for the regular appetite.
Schnapps for Smørrebrød – ask the service*

SEE THE SIGN FOR TODAY'S SEASONAL SPECIALTIES

CHEESE & DESSERT

Handpicked European Cheeses with Crispbread and Marmalade	each DKK 48,-
Cheese Collection, 5 kinds with Crispbread and Marmalade	DKK 158,-
Mefisto's Coconut Petit Four	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,-

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



CAVIAR

With blinis, crème fraîche, 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 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 298,- / whole DKK 498,-
<i>Served with a green salad and French fries</i>	

PLATEAU DE FRUITS DE MER

Version Petit with Oysters, Rosé and Mediterranean Shrimp, Sardines, Crab Salad and Steamed Blue Mussels	Per Guest DKK 598,-
Version Prestige with Caviar 10g, Half a Lobster, Grilled Langoustine, Oysters, Rosé and Mediterranean Shrimp, Sardines, Crab Salad and Steamed Blue Mussels	Per Guest DKK 1198,-
<i>Both versions are served with cold sauces, tabasco in 2 variations, lemon and toast</i>	

WINES BY THE GLASS

White

2022 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa	DKK 88,-
2022 Riesling, Spätlese Lieblich, Pfalz, Palmberg, Germany	DKK 88,-
2021 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France	DKK 98,-
2022 Riesling-Blend, First Bottle, Nahe, Korrell, Germany ORG	DKK 108,-
2022 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

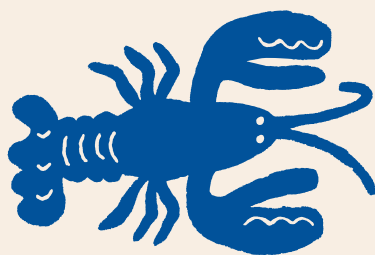
2022 Mesta, Tempranillo, Península Vinicultores, Castilla, Spain ORG	DKK 88,-
2022 Coteaux d'Aix en Provence, Villa Aix, France ORG	DKK 108,-

Red

2020 Pinot Noir, Lodi, California, Golden State Vintners, USA	DKK 88,-
2021 Côtes du Rhône, Samörens, Ferraton, France	DKK 88,-
2020 Ribera del Duero, Los Cantos, Torremilanos, Spain ORG	DKK 98,-
2021 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy	DKK 108,-
2021 Pinot Noir, Burgundy, André Montessuy, France	DKK 138,-

Bon Appétit

**SIMPLE,
UNCOMPLICATED
& COSY**



**Mefisto
Restaurant & Gårdhave
Volden 20 | 8000 Aarhus C
Denmark**

mefisto.dk | info@mefisto.dk
phone +45 8613 1813
find us at **f** **@** **👁**

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.