

DINNER



APERITIF

| Doyard-Mahé, 1'er cru, Cuvée Mefisto, BdB, Vertus, Champagne | DKK 158,- |
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| Mefisto's Aperitif – Ellenor Spritz (Elderflower & Sparkling Wine) | DKK 138,- |
| Pierlant, Blanc de Blancs, Brut, Bordeaux, France | DKK 98,- |
| Gin Tonic | DKK 118,- |
| Quench & Tickle, Delicious Non-Alcoholic Cocktails, 3 Variations. | |
| Dark 'n' Stormy, Piña Colada, Mocca 'n' Tonic | DKK 98,- |

SNACKS

| Potato Chips with Aroma of Lime and Chili | DKK 58,- |
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| Olives, Large and Tasteful, 2 Variations | DKK 58,- |
| Nuts, Salty, Smoked and Spicy | DKK 68,- |

ENTRÉES

| Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives | DKK 140,- |
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| 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,- |
| Classic Shrimp Cocktail with Piquant Sauce and Paprika | DKK 168,- |
| Blue Mussels Steamed in a Sea of Herbs, Served in Broth | DKK 168,- |
| Beef Tartare with Fried Oysters, Horseradish and Shoots | DKK 188,- |

TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

THE MEFISTO MENU

See the menu and wine suggestions on the table sign

THREE COURSES - FISH OR MEAT FOR THE MAIN COURSE

kr. 498,-

MAIN COURSES

Grilled Salmon from the Faroe Islands with
Sauce Hollandaise, Greens and Lemon

DKK 298,-

Poached Turbot and Tempura Vegetables, Sauce Dominated by Herbs DKK 398,-Ribeye, Grilled, 350g with Sauce Bearnaise and Pommes Frites DKK 398,-

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,-



CAVIAR

With blinis, créme 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,-

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,-

Our lobster dishes are served with green salad, pommes frites and spicy sauce

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,-

WINES BY THE GLASS

White

| 2020 Chardonnay, Alameda, Golden State Vintners, California, USA | DKK 88,- |
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| 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,- |

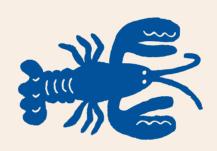
Rosė

| 2022 Mesta, Tempranillo, Peninsula Vinicultore, 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 98,- |
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| 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,- |

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.