

MEFISTO



RESTAURANT
& GÅRDHAVE

DINNER



APERITIF

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,-
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,-
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 148,-
Annie's Caesar Salad with Chicken, Parmesan and Croutons	DKK 158,-
Salmon Tartare with Egg Yolk, Chives and Red Onion. Served with Sour Cream	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 Trout Roe, Horseradish and Sauce Verte	DKK 198,-

**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 Lobster Cream, Courgette, Tomato and Onion	DKK 298,-
Fried Turbot with Summer Carrots and Peas with Sauce Dominated by Roe and 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,-
Rustic Chocolate for your Coffee	DKK 68,-
Coconut Petit Four with Aroma of Orange	2 Pcs. DKK 68,-
Ice Cream and Sorbet with Sweet Aromas	DKK 118,-
Strawberry Pie with Chocolate, Cream and Sorbet	DKK 138,-

Bon Appétit

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 sauces

Collection of Oysters au Naturel, Yuzu, Tomato and Chili	3 Pcs. DKK 118,- / 6 Pcs. DKK 228,-
French Fine de Claire	3 Pcs. DKK 118,- / 6 Pcs. DKK 228,-
Danish from Limfjorden	3 Pcs. DKK 148,- / 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,-
Norwegian Lobster, Grilled, with Parsley, Lemon and Aioli	3 Pcs. DKK 258,-
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,-
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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,-

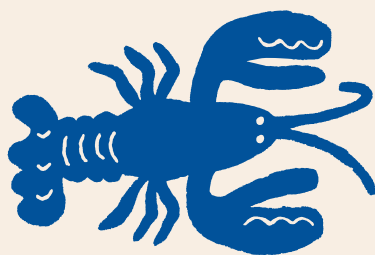
Rosé

2022 Mesta, Tempranillo, Peninsula Viniculture, Castilla, Spain 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,-
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 & Courtyard
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.