

MEFI^{STO}



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,-
Salmon Tartare with Egg Yolk, Chives and Red Onion. Served with Sour Cream	DKK 158,-
Blue Mussels Steamed in a Sea of Herbs, Served with Aioli and Fries	DKK 168,-
Beef Tartare with Trout Roe, Horseradish and Sauce Verte	DKK 198,-
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 Herring with Potatoes, Sour Cream and Chives	DKK 138,-
"Smørrebrød" with Potatoes, Crisp Cod and Parsley	DKK 138,-
Shrimp in Abundance with Mayonnaise, Lemon and Dill	DKK 158,-
"Skagen" Salad with Hand-Peeled Shrimp and Crayfish Tails	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 Caramelised and Fried Onions, Remoulade, Pickles and Fried Egg	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,-
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,-

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 Liebflich, 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

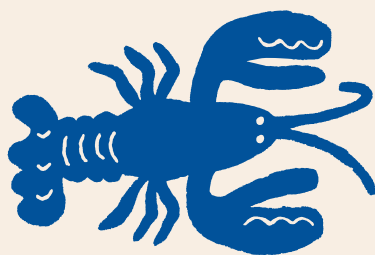
2022 Mesta, Tempranillo, Peninsula Viniculture, Castilla, Spain ORG	DKK 88,-
2022 Coteaux d'Aix en Provence, Villa Aix, France ORG	DKK 108,-

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,-

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

**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.