

MEFISTO

20

RESTAURANT
& GÅRDHAVE

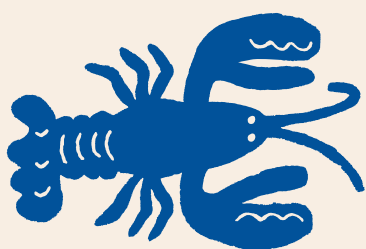
DINNER



APERITIF & SNACKS

NV Pierlant, Blanc de Blancs, Brut, Bordeaux, France	DKK 98,-
Quench & Tickle, Delicious Non-Alcoholic Cocktails, 3 Variations.	
Dark 'n' Stormy, Piña Colada, Mocca 'n' Tonic	DKK 98,-
Gin Tonic	DKK 118,-
Mefisto's Aperitif – Ellenor Spritz (Elderflower & Sparkling Wine)	DKK 138,-
NV Doyard-Mahé, 1'er cru, Cuvée Mefisto, BdB, Vertus, Champagne	DKK 148,-
Kir Royal, Champagne and Crème de Cassis	DKK 148,-
Potato Chips with Aroma of Lime and Chili	DKK 58,-
Olives, Large and Tasteful, 2 Variations	DKK 58,-

THE MEFISTO MENU



Three courses
See the table sign

DKK 498,-

ENTRÉES

Blue Mussels Steamed in a Sea of Herbs, Served in Broth	DKK 138,-
Classic Caesar Salad with Parmesan and Croutons	DKK 138,-
Salmon Tartare with Egg Yolk, Watercress and Horseradish	DKK 158,-
Classic Shrimp Cocktail with Piquant Sauce and Paprika	DKK 168,-

CLASSICS

Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives	DKK 148,-
Annie's Caesar Salad with Chicken, Parmesan and Croutons	DKK 198,-
Blue Mussels, Steamed, with Pommes Frites and Andalusian Aioli	DKK 228,-
Beef Tartare with Trout Roe, Deep Fried Oysters, Horseradish and Shoots	DKK 228,-

MAIN COURSES

Grilled Salmon from The Faroe Islands with Beets, Onions and Carrots. Sauce with Mild Mustar	DKK 298,-
Turbot, á la Meunière, with Braised Spinach and Lobster Bisque with Gochujang	DKK 398,-
Tournedos of Beef Tenderloin Coated in Black Pepper with Creamy Pepper Sauce and Green Beans	DKK 398,-

TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

CHEESE & DESSERT

Handpicked Cheeses with Crispbread and Marmalade	each DKK 58,- / 5 cheeses DKK 148,-
Cannelé, One Piece, with Chocolate Crème and Raspberry	DKK 38,-
Rustic Chocolate for Your Coffee, Can Be Shared by Two	DKK 68,-
Soft Serve with Agen Prunes in Armagnac	DKK 98,-
Ice Cream and Sorbet with Sweet Aromas	DKK 118,-
Bitter Chocolate Cake, Sorbet with Passion Fruit and Crisp	DKK 138,-

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

DANISH 'STJERNESKUD'

Plaice, Fried and Poached, on Salad with Smoked Salmon
from The Faroe Islands, Hand-Peeled Shrimp and Cream

DKK 298,-

OYSTERS

Served with three sauces, Tabasco and lemon

Collection of Oysters, 3 Different Flavours 3 Pcs. DKK 118,- / 6 Pcs. DKK 228,-

French Fine de Claire, au Naturel or Fried each DKK 38,-

Danish Gigas, au Naturel each DKK 48,-

LOBSTER

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

Grilled with Olive Oil, Parsley, Mild Garlic and Lemon

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

Half DKK 298,- / whole DKK 588,-

PLATEAU DE FRUITS DE MER

Served in 2 plateaus, cold and warm, with proper garniture

Cold: 2 Fine de Claire Oysters, Half a Lobster, Rosé Shrimp,
Salmon Tartare 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,-

CAVIAR

Prunier Classique, Known as One of
the World's Best Baerri Caviars

10g DKK 258,-

Prunier St. James, English Style, Intense and Well-Matured

30g DKK 598,-

With blinis, crème fraîche, red onion and lemon

WINES BY THE GLASS

White & Sparkling

NV Pierlant, Cremant, Blanc de Blancs, Brut, Bordeaux, France DKK 98,-

NV Doyard-Mahé, 1^{er} cru Vertus, Blanc de Blancs, Champagne DKK 148,-

2022 Chardonnay, Alameda, Golden State Vintners, California, USA DKK 88,-

2023 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa DKK 98,-

2024 Riesling-Blend, First Bottle, Nahe, Korrell, Germany **ORG** DKK 108,-

2023 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France DKK 128,-

2022 Alvarinho, Graca da Pedra, Vinho Verde, Taylor's Flatgate, Portugal DKK 128,-

2023 Chablis, Burgundy, Chardonnay, domaine de Vauroux, France DKK 148,-

Rosé & Orange

2024 Mesta, Rosé, Peninsula Viniculture, Castilla, Spain **ORG** DKK 88,-

2024 Coteaux d'Aix en Provence, Rosé, Villa Aix, France **ORG** DKK 108,-

2023 Orange, Grüner Veltliner, Winzer Krems, Wachau, Austria DKK 98,-

Red

2022 Pinot Noir, Lodi, California, Golden State Vintners, USA DKK 98,-

2021 Rioja, Crianza, Bodegas LAN, Spain DKK 98,-

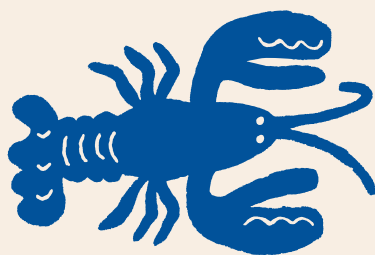
2022 Zweigelt "Gold Edition", Winzer Krems, Austria DKK 108,-

2023 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy DKK 118,-

2023 Burgundy Pinot Noir, André Montessuy, France DKK 148,-

Bon Appétit

**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.