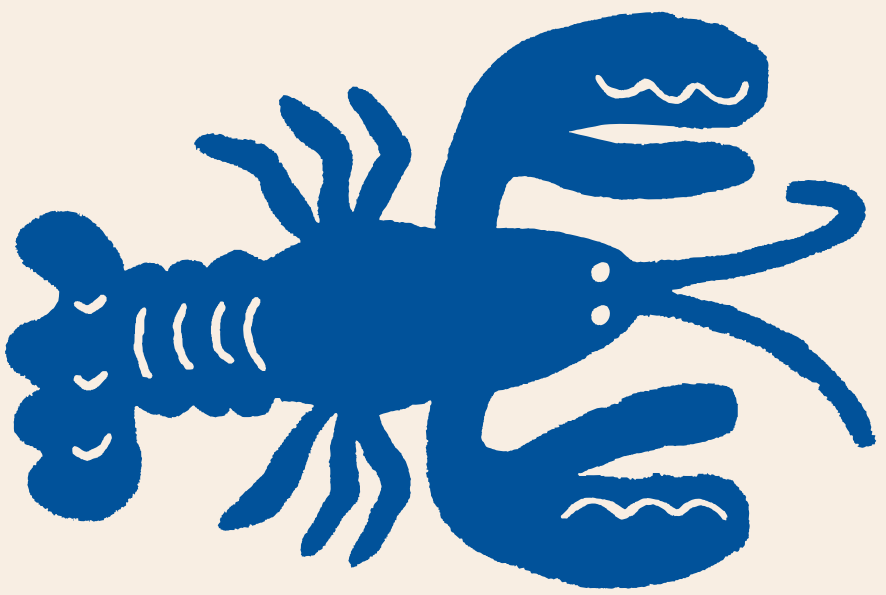




MEFISTO



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

LUNCH

Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives	DKK 148,-
Salmon Tartare with Egg Yolk, Watercress and Horseradish	DKK 158,-
Annie's Caesar Salad with Chicken, Parmesan and Croutons	DKK 178,-
Blue Mussels, Steamed, with Pommes Frites and Andalusian Aioli	DKK 198,-
Beef Tartare with Trout Roe, Deep Fried Oysters, Horseradish and Shoots	DKK 198,-
Steak Frites, Grilled Beef Tenderloin, with Pommes Frites and Sauce Bearnaise	DKK 258,-
The Classic Lunch Fish with Proper Garniture	from DKK 278,-
Three Fish Delicacies in One Serving (See the Seasonal Specialties)	DKK 348,-

'SMØRREBRØD'

Satiating and quite large

Herring from Thy with Creme Fraiche, Horseradish and Chives	DKK 138,-
Hand-Peeled Shrimp in Abundance with Mayonnaise and Lemon	DKK 158,-
Danish Fish Cakes with Salad, Remoulade and Lemon	DKK 158,-
Smoked Salmon from The Faroe Islands with Scrambled Eggs and Chives	DKK 178,-
Plaice Filets, á la Meunière, with Cucumber Salad and Lemon	DKK 188,-
Plaice Filet, Deep Fried, with Remoulade and Lemon	DKK 188,-
Lobster Salad with Apple and Mild Chili, Served on Brioche	DKK 198,-
"Pariserbøf", Steak of Minced Beef, with Deep Fried Onion, Pickles, Horseradish and Beetroot	DKK 198,-

*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,-
Cannelé, One Piece, with Chocolate Crème and Raspberry	DKK 38,-
Rustic Chocolate for Your Coffee, Can Be Shared by Two	DKK 68,-
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

With blinis, crème fraîche, red onion and lemon

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,-

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,-

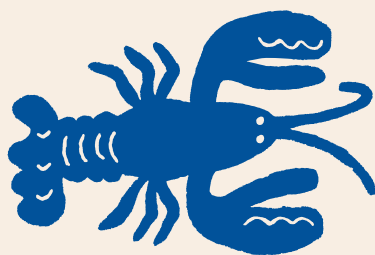
2022 Zweigelt "Gold Edition", Winzer Krems, Austria DKK 108,-

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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Denmark**

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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.