

MEFISTO

20

RESTAURANT  
& GÅRDHAVE

DINNER



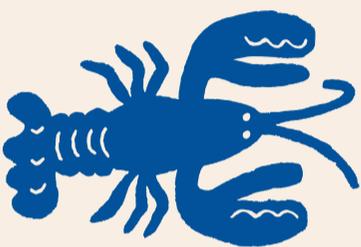
## APERITIF

NV Doyard-Mahé, 1'er cru, Cuvée Mefisto, BdB, Vertus, Champagne	DKK 158,-
Mefisto's Aperitif – Ellenor Spritz	DKK 138,-
Sparkling Belle de Boskoop, Coldhand Winery, alcohol-free	DKK 88,-
NV Pierlant, Blanc de Blancs, Brut, Bordeaux, France	DKK 98,-
Kir Royal, Champagne and Crème de Cassis	DKK 158,-

## SNACKS

Potato Chips with Aroma of Lime and Chili	DKK 58,-
Olives, Large and Tasteful, 2 Variations	DKK 58,-
Lobster Toast with Lemongrass and Sesame	DKK 78,-

## 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,-
Skagen Salmon Tartare with Egg Yolk, Watercress and Horseradish	DKK 158,-
Classic Shrimp Cocktail with Piquant Sauce and Tomato	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

Salmon from Skagen, Grilled, Served with Sauce Nage, Carrots and Fennel	DKK 348,-
Turbot, á la Meunière, with sautéed Dill Cabbage, Onions and Spicy Lobster Bisque	DKK 398,-
Tournedos of Beef Tenderloin Café de Paris with Herb Butter, Pommer Frites and Seasonal Green	DKK 398,-

## TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

## CHEESE & DESSERT

Handpicked Cheeses with Crispbread and Marmalade	each DKK 58,- / 5 cheeses	DKK 148,-
Éclair with Vanilla Custard and Dark Chocolate		DKK 68,-
Rustic Chocolate for Your Coffee, Can Be Shared by Two		DKK 68,-
Ice Cream and Sorbet with Sweet Aromas		DKK 118,-
Soft Serve with Cream from Aabybro Dairy with Chocolate Sauce		DKK 138,-
Crêpe Suzette with Rhubarb and Sorbet		DKK 148,-

# DANISH 'STJERNESKUD'

Plaice, Deep Fried, and Poached North Sea Fish, on Salad with Smoked Skagen Salmon, Hand-Peeled Shrimp and Mild Chili Mayonnaise 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,-

## CAVIAR

*With blinis, crème fraiche, 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,-

## LOBSTER

Warm Lobster Delicacies in Spiced Butter 6 Pcs. DKK 248,-  
Lobster Salad on Brioche, a Mouthful of Heaven DKK 298,-  
Grilled with Olive Oil, Parsley, Mild Garlic and Lemon or Au Naturel, Freshly Boiled with Cold Sauces, Toast and Lemon  
Half DKK 328,- / whole DKK 598,-

*Half and whole lobster are served with green salad and pommes frites*

## PLATEAU DE FRUITS DE MER

*Served in two plateaus, cold and warm, with proper garniture, pommes frites and Andalusian mayonnaise*

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

## WINES BY THE GLASS

### Sparkling & White

NV Pierlant, Blanc de Blancs, Brut, Bordeaux, France DKK 98,-  
NV Doyard-Mahé, 1'er cru Vertus, Blanc de Blancs, Champagne DKK 158,-  
2022 Chardonnay, Alameda, Golden State Vintners, California, USA DKK 98,-  
2023 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa DKK 108,-  
2024 Riesling-Blend, First Bottle, Nahe, Korrell, Germany **ORG** DKK 118,-  
2022 Alvarinho, Graca da Pedra, Vinho Verde, Taylor's Flatgate, Portugal DKK 118,-  
2023 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France DKK 128,-  
2023 Chablis, Burgundy, Chardonnay, Domaine de Vauroux, France DKK 148,-  
2021 Burgundy Milly-Lamartine 'Collonges', Louis Dorry, France DKK 188,-

### Rosé & Orange

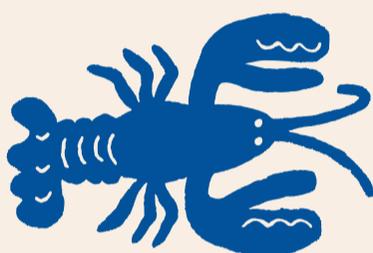
2024 Rosé, Mesta, Peninsula Viniculture, Castilla, Spain **ORG** DKK 88,-  
2024 Rosé, Coteaux d'Aix en Provence, Villa Aix, France **ORG** DKK 128,-  
2023 Orange, Grüner Veltliner, Winzer Krems, Wachau, Austria DKK 98,-

### Red

2021 Rioja, Crianza, Bodegas LAN, Spain DKK 98,-  
2023 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy DKK 118,-  
2023 Pinot Noir, Vintner's Reserve, Kendall-Jackson, California, USA DKK 128,-  
2018 Clarendelle Rouge, Clarence Dillon Wines, Bordeaux, France DKK 148,-  
2023 Burgundy Pinot Noir, André Montessuy, France DKK 158,-  
2022 Barolo, Buon Padre, Claudio Viberti, Piedmont, Italy DKK 168,-

*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.