

MEFISTO

20

RESTAURANT  
& GÅRDHAVE

LUNCH



## BRUNCH

Three Delicacies  
in One Serving

Seven Delicacies  
in One Serving

DKK 198,- DKK 298,-

Every day until noon

Every day until 16.00

See Table Sign for Today's Brunch

### Options

Coffee or Tea when having brunch	DKK 20,-
Apple, Rhubarb, Blackcurrant or Elderflower Juice	Per Glass DKK 58,-
Sparkling Belle de Boskoop, Coldhand Winery, alcohol-free	DKK 88,-

## LUNCH

Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives	DKK 148,-
Skagen 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,-
"Pariserbøf", Steak of Minced Beef, with Deep Fried Onion, Pickles, Horseradish and Beetroot	DKK 198,-
Beef Tartare with Trout Roe, Deep Fried Oysters, Horseradish and Shoots	DKK 198,-
Steak Frites Café de Paris with Herb Butter and Pommes Frites	DKK 298,-
The Classic Lunch Fish with Proper Garniture	from DKK 278,-
Three Fish Delicacies in One Serving (See Seasonal Specialties)	from DKK 298,-

## 'SMØRREBRØD'

*Satiating and quite large*

Herring from Thy with French Curry, Apple and Wasabi	DKK 138,-
Hand-Peeled Shrimp on Brioche with Dill and Lemon	DKK 168,-
Crab Salad with Avocado, Tomato and Mild Chili, on Brioche	DKK 168,-
Chicken Salad with Gochujang, Served with Tomato and Crisp Skin	DKK 168,-
Smoked Skagen Salmon, Handcut, with Egg and Seasonal Green	DKK 188,-
Plaice Filet, Deep Fried, Classical Danish with Remoulade and Lemon	DKK 188,-
Roastbeef with Crisp Onion, Horseradish, Pickles and Porcini Cream	DKK 188,-
Plaice Filet, Deep Fried, with Lobster Salad	DKK 218,-

*We recommend 1-2 pieces 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,-
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,-

**Bon Appétit**

# 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

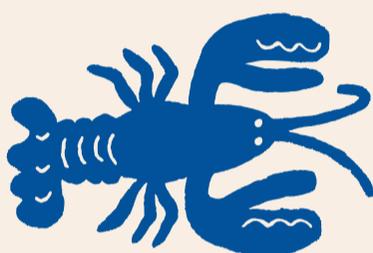
2024 Rosé, Mesta, Peninsula Viniculture, Castilla, Spain **ORG** DKK 88,-  
2024 Rosé, Coteaux d'Aix en Provence, Villa Aix, France **ORG** DKK 128,-  
2023 Orange, Grüner Veltliner, Winzer Krems, Wachau, Austria DKK 98,-

### 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.