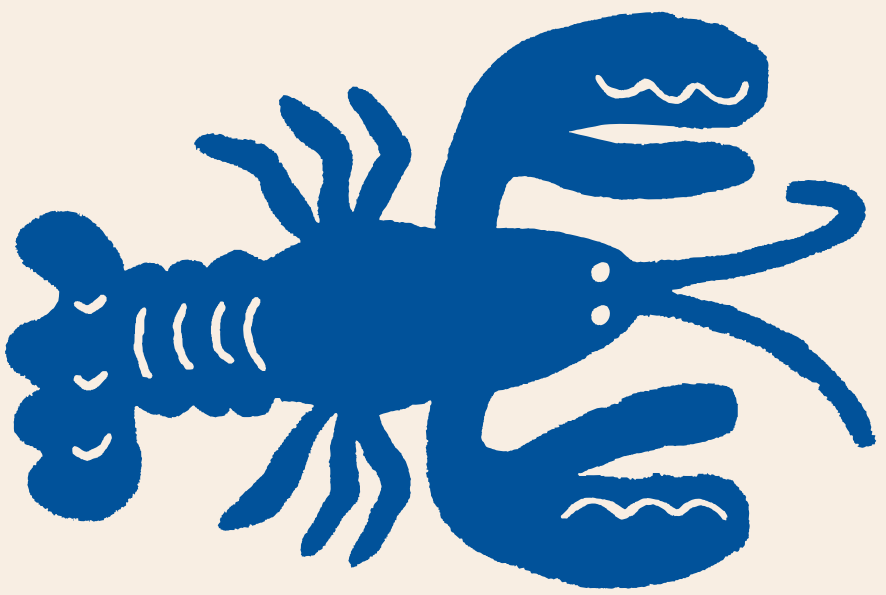




MEFISTO

20

RESTAURANT
& GÅRDHAVE

DINNER



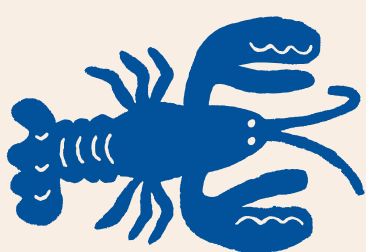
APERITIF

NV Doyard-Mahé, 1'er cru, Cuvée Mefisto, BdB, Vertus, Champagne	DKK 158,-
Mefisto's Aperitif – Ellenor Spritz	DKK 138,-
Sparkling Aroma Apple, Coldhand Winery, Alcohol-Free	DKK 88,-
Ricard, Pastis de Marseille, with Water and Ice	DKK 68,-
Vermouth Tonic, White or Red	DKK 98,-
NV Cava Brut, Penedés, Duc de Foix, Spain	DKK 98,-

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,-
Mefisto Salad with Avocado, Smoked Skagen Salmon and Pine Nuts	DKK 148,-
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 in Pavé, in Sauce with Dill and Roe	DKK 348,-
Turbot Freed from Bones, á la Meunière, Accompanied by Lobster Sauce	DKK 398,-
Tournedos of Beef Tenderloin from Engkvæg with French Fries, Horseradish and Sauce Dominated by Herbs	DKK 398,-

Our main courses are accompanied by a casserole of vegetables in season

TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

CHEESE & DESSERT

Handpicked Cheeses with Crispbread and Marmalade	each DKK 58,- / 5 cheeses DKK 148,-
Petit Fours, Almond Crescent and "Napoleon's Hat"	2 Pcs. 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, Our Way, with Orange and Vanilla Ice Cream	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

- Irish au Naturel DKK 38,-
- Danish au Naturel DKK 48,-
- French Gillardeau au Naturel DKK 58,-
- Collection of Oysters, 2 of Each,
Served either au Naturel or with Topping 6 Pcs. DKK 288,-

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,-

LOBSTER

- Lobster Bisque, Enriched with Cream and Flavoured with
Armagnac – According to Roger Vergé's Recipe, a True Classic DKK 238,-
 - 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*

- French Gillardeau Oysters 2 Pcs., Half a Boiled Lobster,
Rosé Shrimp, Skagen Salmon, Tartare and Smoked,
Kamchatka Crab and Steamed Blue Mussels Per Guest DKK 848,-

WINES BY THE GLASS

Sparkling & White

- NV Cava Brut, Penedés, Duc de Foix, Spain DKK 98,-
- NV Doyard-Mahé, 1'er cru Vertus, Blanc de Blancs, Champagne DKK 158,-
- 2025 Chardonnay, Languedoc, Ferrandière, France DKK 98,-
- 2024 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa DKK 108,-
- 2025 Riesling-Blend, First Bottle, Nahe, Korrell, Germany **ORG** DKK 118,-
- 2023 Alvarinho, Graca da Pedra, Vinho Verde, Taylor's Flatgate, Portugal DKK 118,-
- 2023 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France DKK 128,-
- 2024 Chablis, Burgundy, Chardonnay, Domaine de Vauroux, France DKK 148,-
- 2023 Rully, Burgundy, Nicolas Potel, France DKK 178,-

Rosé & Orange

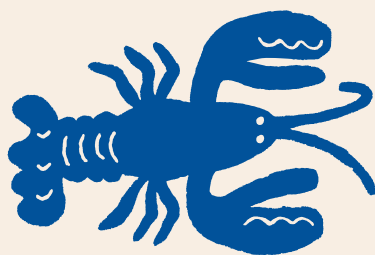
- 2025 Rosé, Mesta, Peninsula Viniculture, Castilla, Spain **ORG** DKK 88,-
- 2025 Rosé, Coteaux d'Aix en Provence, Villa Aix, France **ORG** DKK 128,-
- 2024 Orange, Grüner Veltliner, Winzer Krems, Wachau, Austria DKK 108,-

Red

- 2022 Rioja, Crianza, Bodegas LAN, Spain DKK 98,-
- 2024 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy DKK 118,-
- 2023 Pinot Noir, Vintner's Reserve, Kendall-Jackson, California, USA DKK 128,-
- 2023 Burgundy Pinot Noir, André Montessuy, France DKK 158,-

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

**SIMPLE,
UNCOMPLICATED
& COSY**



**Mefisto
Restaurant & Courtyard
Volden 20 | 8000 Aarhus C
Denmark**

**mefisto.dk | info@mefisto.dk
phone +45 8613 1813
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.