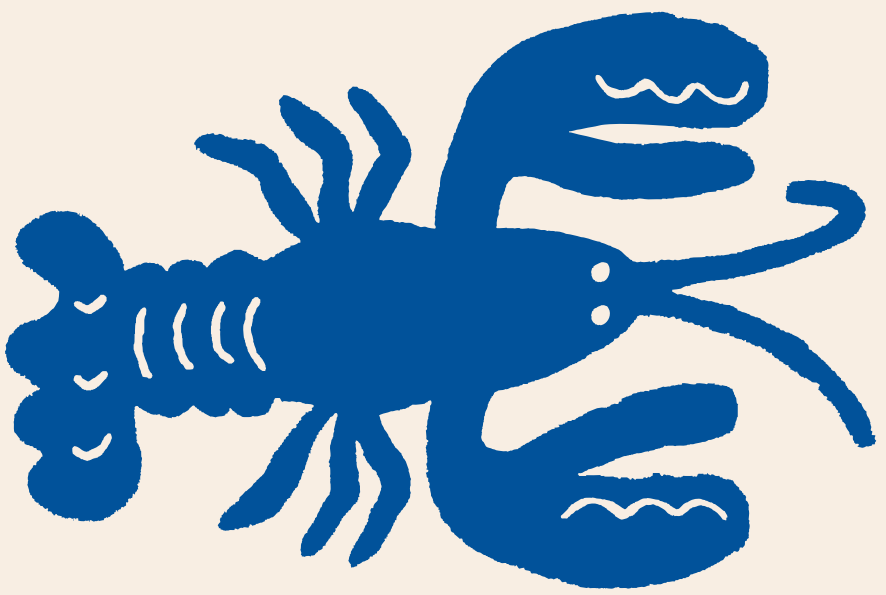




MEFISTO



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 32,-
Apple, Rhubarb, Blackcurrant or Elderflower Juice	Per Glass DKK 58,-
Sparkling Aroma Apple, 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,-
Omelette with Lobster, Potato and "Vesterhav" Cheese	DKK 188,-
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 with French Fries and Sauce Dominated by Herbs	DKK 298,-
The Classic Lunch Fish with Proper Garniture	from DKK 298,-
Three Fish Delicacies in One Serving (See Seasonal Specialties)	from DKK 298,-

'SMØRREBRØD'

Satiating and quite large

Herring from Thy, Marinated, with Curry, Apple, Egg and Watercress	DKK 138,-
Hand-Peeled Shrimp on Brioche with Dill and Lemon	DKK 168,-
Egg from Quail with Hand-Peeled Shrimp and Avocado	DKK 168,-
Chicken Salad, a Danish Classic, with Mushrooms and Bacon	DKK 168,-
Plaice Filet, Deep Fried, Classical Danish with Remoulade and Lemon	DKK 188,-
Roastbeef with Crisp Onion, Horseradish, Pickles and Porcini Cream	DKK 188,-
Salmon from Skagen with Creamed Potatoes and Dill	DKK 198,-
Smoked Eel, Smoked Locally, with Avocado and Roe	DKK 198,-
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,-
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,-

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

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,-

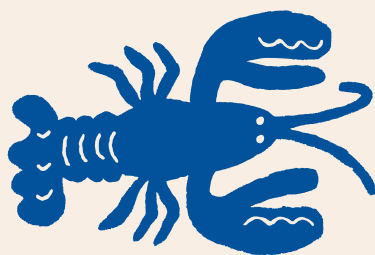
Rosé & Orange

- 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,-

**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.