

MEFI^{STO}

20

RESTAURANT
& GÅRDHAVE

DINNER



APERITIF & SNACKS

Doyard-Mahé, 1 ^{er} cru, Cuvée Mefisto, BdB, Vertus, Champagne	DKK 138,-
Mefisto's Aperitif – Ellenor Spritz (Elderflower & Sparkling Wine)	DKK 138,-
Pierlant, Blanc de Blancs, Brut, Bordeaux, France	DKK 98,-
Gin Tonic	DKK 118,-
Quench & Tickle, Delicious Non-Alcoholic Cocktails, 3 Variations.	
Dark 'n' Stormy, Piña Colada, Mocca 'n' Tonic	DKK 98,-
Potato Chips with Aroma of Lime and Chili	DKK 58,-
Olives, Large and Tasteful, 2 Variations	DKK 58,-
Nuts, Salty, Smoked and Spicy	DKK 68,-

CLASSICS

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, Horseradish and Pommes Frites	DKK 228,-

THE MEFISTO MENU

See the menu and wine suggestions on the table sign

THREE COURSES – FISH OR MEAT FOR THE MAIN COURSE

kr. 498,-

ENTRÉES

Blue Mussels Steamed in a Sea of Herbs, Served in Broth	DKK 138,-
Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives	DKK 148,-
Salmon Tartare with Egg Yolk, Watercress and Horseradish	DKK 158,-
Classic Shrimp Cocktail with Piquant Sauce and Paprika	DKK 168,-

MAIN COURSES

Grilled Salmon from the Faroe Islands with Lobster Cream, Kale, Apples and Horseradish	DKK 298,-
Turbot à la Meunière with Winter Greens and Sauce Simple	DKK 398,-
Tournedos of Beef Tenderloin with Sauce Bordelaise, Grilled Vegetables, and Pommes Frites	DKK 398,-

TODAY'S SEASONAL SPECIALTIES: SEE THE SIGN

CHEESE & DESSERT

Handpicked Cheeses with Crispbread and Marmalade	each DKK 58,- / 5 cheeses DKK 148,-
Rustic Chocolate for your Coffee	DKK 68,-
Coconut Petit Four with Aroma of Orange	2 Pcs. DKK 68,-
Danish Soft Serve with "Guf", Jam and Sprinkles	DKK 98,-
Ice Cream and Sorbet with Sweet Aromas	DKK 118,-
Pancakes with Orange and Vanilla Ice Cream	DKK 138,-

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

DANISH 'STJERNESKUD'

Plaice, Poached and Fried, on Salad and Bread
with Smoked Salmon, Shrimp and Cream

DKK 298,-

OYSTERS

Served au naturel or deep fried with piquant sauces

Collection of Oysters au Naturel, Cucumber-
Wasabi, Bloody Mary and Apple-Lime

3 Pcs. DKK 118,- / 6 Pcs. DKK 228,-

French Fine de Claire

3 Pcs. DKK 118,- / 6 Pcs. DKK 228,-

Danish from Limfjorden

3 Pcs. DKK 148,- / 6 Pcs. DKK 288,-

LOBSTER

Our lobster dishes are served with green salad, pommes frites and spicy sauce

Grilled with Olive Oil, Basil, 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: "Skagen" Salad with Hand-Peeled Shrimp, 2 Fine de Claire Oysters,
Half a Lobster, Rosé Shrimp 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

Prunier Classique

10g DKK 258,-

Prunier St. James, English Style, Intense and Well-Matured

30g DKK 598,-

With blinis, crème fraîche, red onion and lemon

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 138,-

2022 Chardonnay, Alameda, Golden State Vintners, California, USA

DKK 88,-

2023 Sauvignon Blanc, Cape Town, Klein Constantia, South Africa

DKK 98,-

2023 Riesling-Blend, First Bottle, Nahe, Korrell, Germany **ORG**

DKK 108,-

2022 Macon-Villages, Burgundy, Chardonnay, Nicolas Potel, France

DKK 128,-

2022 Alvarinho, Graca da Pedra, Vinho Verde, Taylor's Flatgate, Portugal

DKK 128,-

2022 Chablis, Burgundy, Chardonnay, domaine de Vauroux, France

DKK 148,-

Rosé & Orange

2023 Mesta, Rosé, Peninsula Viniculture, Castilla, Spain **ORG**

DKK 88,-

2023 Coteaux d'Aix en Provence, Rosé, Villa Aix, France **ORG**

DKK 108,-

2023 Orange, Grüner Veltliner, Winzer Krems, Wachau, Austria

DKK 98,-

Red

2020 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,-

2022 Barbera d'Alba, La Gemella, Piedmont, Viberti, Italy

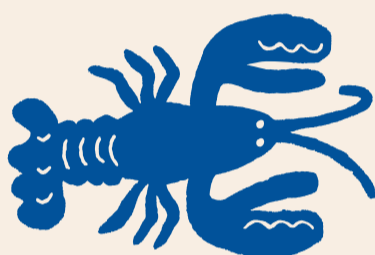
DKK 118,-

2021 Burgundy Pinot Noir, André Montessuy, France

DKK 148,-

Bon Appétit

**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.