

MEFISTO

20

RESTAURANT
& GÅRDHAVE

LUNCH



BRUNCH

See brunch on table sign. Also served as lunch, every day until 4 PM

| | |
|-----------------------------------|-----------|
| Seven Delicacies in One Serving | DKK 278,- |
| Served with Coffee/Tea ad Libitum | DKK 298,- |

SEVEN DELICACIES IN ONE SERVING

DKK 278,-

Options

| | |
|---|--------------------|
| Apple, Rhubarb, Blackcurrant or Elderflower Juice | Per Glass DKK 58,- |
| 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,- |

LUNCH

| | |
|---|----------------|
| Chevre Chaud on Romaine Lettuce in Vinaigrette and Olives | DKK 148,- |
| 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,- |
| Beef Tartare with Trout Roe, Horseradish and Sauce Verte | DKK 198,- |
| Steak Frites, Thinly Sliced and Grilled with Pommes Frites and Bearnaise | DKK 248,- |
| The Classic Lunch Fish with Proper Garniture | from DKK 278,- |
| Three Fish Delicacies in One Serving (See the Seasonal Specialties) | DKK 348,- |

'SMØRREBRØD'

Satiating and quite large

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|--|-----------|
| Herring from Thy with Sour Cream, Horseradish and Chives | DKK 138,- |
| Danish Fish Cakes with Salad, Remoulade and Lemon | DKK 158,- |
| Shrimp in Abundance with Mayonnaise, Lemon and Dill | DKK 158,- |
| "Skagen" Salad with Hand-Peeled Shrimp and Crayfish Tails | DKK 158,- |
| Smoked Salmon from The Faroe Islands with Scrambled Eggs and Chives | DKK 168,- |
| Plaice Filets, á la Meunière, with Cucumber Salad and Lemon | DKK 178,- |
| Plaice Filet, Deep Fried, with Remoulade and Lemon | DKK 178,- |
| "Pariserbøf", Steak of Minced Meat, with Pickles, Beets, Onion and Egg Yolk | DKK 188,- |

*We recommend one piece 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,- |
| Rustic Chocolate for your Coffee | DKK 68,- |
| Coconut Petit Four with Aroma of Orange | 2 Pcs. DKK 68,- |
| 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

With blinis, crème fraiche, red onion and lemon

Prunier Classique

10g DKK 258,-

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

30g DKK 598,-

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,-

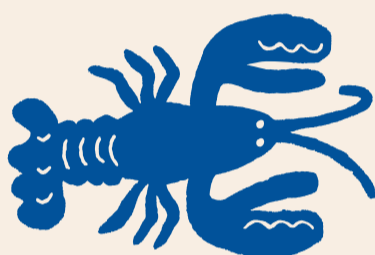
2022 Zweigelt "Gold Edition", Winzer Krems, Austria DKK 108,-

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.