

Aristo Menu

Kammuslinge ceviche marineret i tiger mælk, sukkerlage agurk & vandmelon

Scallop ceviche marinated in tiger milk, sweet cucumber & watermelon

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**Torsk i hvid miso, lacto fermenteret blommer & lime sauce**

*COD in white miso, lacto fermented plums & lime sauce*

*(eller/or)*

**Iberico pluma, forkullet forårsløg olie, knoldselleri puré**

*Iberico pluma, Charred spring onion oil, celeriac puree*

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Crème Brûlée af lavendel, hasselnødder & sorbet

Crème Brûlée of lavender, hazelnut & sorbet

(eller/or)

Comté, valnødder i honning

Comté, walnuts in honey

4 retters menu 500,- / 4 course menu 500,-

Menu for hele bordet / Menu for entire table

Snacks

"Gillardeau" østers

"Gillardeau" oysters

50,-

Tuncrustade

Tuna crustade

55,-

Oliven

Olives

50,-

Sortfodsskinke

Black-foot ham

65,-

Aristo Kyllingevinge

Aristo chicken wing

45,-

Reje Croquettes

Prawn croquettes

50,-

A la Carte

Vi anbefaler 2-3 retter per person

We recommend 2-3 courses per person.

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## **"Gillardeau" østers, appelsin vinaigrette & nori olie (3 pcs)**

*Grillardeau oysters, orange vinaigrette & nori oil*

**145,-**

## **Tomat Burrata, pesto & pinjekerner**

*Tomato Burrata, pesto & pine nuts*

**150,-**

## **Kammuslinge ceviche marineret i tiger mælk, sukkerlage agurk & vandmelon**

*Scallop ceviche marinated in tiger milk, sweet cucumber & watermelon*

**150,-**

## **Lyn stegt tun tatar, tamari & avocado creme**

*Light fried tuna tatar, tamari & avocado cream*

**155,-**

## **Tatar af oksemørbrad, trøffel emulsion & stegt grønkål**

*Tatar of beef tenderloin, truffle emulsion & fried kale*

**165,-**

## **Safran risotto, parmesan creme & sæson grønt**

*Saffron risotto, parmesan cream & season greens*

**155,-**

## **Torsk i hvid miso, lacto fermenteret blommer & lime sauce**

*COD in white miso, lacto fermented plums & lime sauce*

**245,-**

## **Oksemørbrad, madagascar pebersauce, haricot verts & morkel**

*Beef tenderloin, madagascar pepper sauce, haricot verts & morel*

**275,-**

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**Iberico pluma, forkullet forårsløg olie, knoldselleri puré**

*Iberico pluma, charred spring onion oil, celeriac puree*

265,-

**Tilvalg/Addons**

pommes frites / *French fries*

**45,-**

Små kartofler / *small potato*

**45,-**

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**Aristo classic burger / *Aristo classic burger***

oksekød, bacon og bøftomat

*beef, bacon, and beef tomato*

**165,-**

(som udgangspunkt er bøffen gennemstegt

*burger is basically served welldone )*

## Desserter / Desserts

### **Crème Brûlée / Crème Brûlée**

af lavandel, hasselnødder & sorbet  
*of lavender, hazelnut & sorbet*

**115,-**

### **Tarte tatin / Tarte tatin**

af æble, rosmarin & vaniljeis  
*of apple, rosemary & vanilla ice cream*

**135,-**

### **Savarin, honing & sorbet**

*Savarin, honey & sorbet*

**135,-**

### **Comté / Comté**

valnødder i honning  
*walnuts in honey*

**100,-**

### **Petit four / Petit four**

**65,-**

I tilfælde af allergi, venligst spørg din tjener.

*In case of allergy, please ask the waiter.*