

Snacks

"Gillardeau" østers (per stk)

"Gillardeau" oysters (per pcs)

50,-

Tuncrustade

Tuna crustade

55,-

Oliven

Olives

50,-

Sortfodsskinke

Black-foot ham

65,-

Forretter / Starters

Asparges, håndpillede rejer & hollandaise sauce

Asparagus, hand pilled shrimps & hollandaise sauce

175,-

Gazpacho af jordbær, basilikum olie & jamón ibérico

Gazpacho of strawberry, basil oil & jamón ibérico

155,-

Tomat salat, hytteost, pesto & pinjekerner

Tomato salad, cottage cheese, pesto & pine nuts

150,-

Kammuslinge ceviche, agurk & pomelo

Scallops Ceviche, cucumber & grapefruits

165,-

Lyn stegt tun tatar, tamari & avocado creme

Light fried tuna tatar, tamari & avocado cream

155,-

Carpaccio af oksemørbrad, trøffel emulsion & rucola salat

Carpaccio of beef tenderloin, truffle emulsion & arugula salad

165,-

Hovedretter / *Main courses*

Safran risotto, parmesan creme & sæson grønt

Saffron risotto, parmesan cream & season greens

185,-

Moules frites, pommes frites & aioli

Mussels, french fries & aioli

265,-

Torsk i hvid miso, lacto fermenteret blomme & lime sauce

COD in white miso, lacto fermented plums & lime sauce

245,-

Iberico pluma, forkullet forårsløg olie, & knoldselleri puré

Iberico pluma, charred spring onion oil, & celeriac puree

265,-

Oksemørbrad, pebersauce, haricot verts & pommes frites

Beef tenderloin, pepper sauce, haricot verts & french fries

335,-

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)

Tilvalg/Addons

pommes frites / *French fries*

45,-

Små kartofler / *small potato*

45,-

Aristo Menu

Asparges, håndpillede rejer & hollandaise sauce

Asparagus, hand pilled shrimps & hollandaise sauce

~~~~~

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

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

(eller/or)

**Oksemørbrad, pebersauce, haricot verts & pommes frites (+85)**

*Beef tenderloin, pepper sauce, haricot verts & french fries*

~~~~~

Citronfromage, hvid chocolate crumble & marengs

Lemon fromage, white chocolate crumble & meringue

(eller/or)

Comté, valnødder i honning

Comté, walnuts in honey

3 retters menu 395,-

3 course menu



Wine Menu

Elegant wine menu (3 glass)

Famille Hugel, "Gentil" Alsace, Frankrig

~~~~~

Belle Mayance – Pays dOc, Frankrig

(eller/or)

Domaine Saint-André Malbec

~~~~~

Marquières Muscat, Frankrig

(eller/or)

Delgado Zuleta, Spanien

295,-

Exclusive wine menu (3 glass)

Charles Fray Riesling, Alsace, Frankrig

~~~~~

Louis Jadot, Mâcon-villages – Bourgogne, Frankrig

(eller/or)

Casisano, Rosso di Montalcino, Toscana, Italien

~~~~~

Beerenauslee Terrassen, Østrig

(eller/or)

Macvin, Fumey-Chatelain, jura

450,-

Aristo Experience

**Cremant – 3 retters menu – 3 glas elegant vin menu – Kaffe-
Vand**

Cremant – 3 course menu – 3 glass elegant wine menu – Coffee – Water
775,-

Dessert & Ost / Desserts & Cheese

Crème Brûlée / Crème Brûlée

af lavandel, hasselnødder & sorbet

of lavender, hazelnut & sorbet

115,-

Citronfromage, hvid chokolade crumble & marengs

Lemon fromage, white chocolate crumble & meringue

105,-

Rabarbertrifli, vanilje creme & crumble

Rhubarb trifli, vanilla cream & crumble

115,-

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.