

# AFTEN

<p><b>ARISTO MENU</b> 4- RETTER</p> <p><b>Hvide Asparges</b> Hollandaise - Rejer - Urter <i>Vin: Maison Louis Jadot, Chablis - Cellier de la Sablière</i></p> <p><b>Carpaccio</b> Trøffel - Havgus - Cashew nødder <i>Vin: Castello di Fonterutoli Chianti Classico, Mazzei, Toscana</i></p> <p><b>Oksemørbrad Öxnehalm</b> Estragon - Løgpure - broccolini <i>Vin: Tenet Wines, The Pundit -Syrah, Washington State</i></p> <p><b>Creme Brulee</b> Rørsukker - Appelsin - Syre <i>Vin: M. Chapoutier, Cufis Viognier</i></p> <p><b>395,-</b> <i>Vin Menu: 375,-</i></p>	<p><b>Sæsonmenu</b> 3- RETTER</p> <p><b>Ceviche</b> Torsk - Lime - Engelsk sauce</p> <p><b>Rokkedahl Kylling</b> Kikærte Jam - Tomatsalat - Sød Eddike</p> <p><b>Aristo's Citrontærte</b> Citron - Marengs - Sorbet</p> <p><b>300,-</b></p>
	<p><b>Vin Menu</b></p> <p>2 Glas 175,- 3 Glas 245,-</p>

# FORRETTER

**Tun**  
Koriander - Lime - Basilikum  
**125,-**

**Carpaccio**  
Trøffel - Havgus - Cashew nødder  
**125,-**

**Ceviche**  
Torsk - Lime - Engelsk sauce  
**115,-**

**Hvide Asparges**  
Hollandaise - Rejer - Urter  
**135,-**

## HOVEDRETTER

### **Rokkedahl Kylling**

Kikærte Jam - Tomatsalat - Sød Eddike

**205,-**

### **Ribeyesteak Öxneholm 300 gr.**

Bearnaise - Små Tomater - Pommes

**350,-**

### **Oksemørbrad Öxneholm**

Estragon - Løgpure - broccolini

**275,-**

### **Moules Frites**

Hvidløg - Hvidvin - Urter

**195,-**

### **Torsk**

Persille fumet - Hestebønner -  
Palmekål

**225,-**

### **Øko. Brioche Burger**

Oksekød - Bacon - Pommes frites

**175,-**

## DESSERTER

### **Jordbær**

Creme double - Mandler - Karamel

**95,-**

### **Aristo's Citrontærte**

Citron - Marengs - Sorbet

**85,-**

### **Gammel Comté**

Løgmarmelade - Knækbrød -  
Trøffelhonning

**100,-**

### **Creme Brulee**

Rørsukker - Appelsin - Syre

**75,-**

Vand, med eller uden brus, ad libitum, pr. person 30,-  
*I tilfælde af allergi spørg tjeneren for mere info.*

# EVENING

<p><b>ARISTO MENU</b> 4- COURSE</p> <p><b>White Asparagus</b> Hollandaise - Shrimps - Herbs <i>Wine: Maison Louis Jadot, Chablis - Cellier de la Sablière</i></p> <p><b>Carpaccio</b> Truffle - Havgus - Cashew nuts <i>Wine: Castello di Fonterutoli Chianti Classico, Mazzei, Toscana</i></p> <p><b>Tenderloin Öxnehlm</b> Tarragon - Onion purée - Broccolini <i>Wine: Tenet Wines, The Pundit -Syrah, Washington State</i></p> <p><b>Creme Brulee</b> Raw Cane Sugar - Orange - Sorbet <i>Wine: M. Chapoutier, Coufis Viognier</i></p> <p><b>395,-</b> <i>Wine Menu: 375,-</i></p>	<p><b>Seasonal menu</b> 3- COURSE</p> <p><b>Ceviche</b> Cod fish - Lime - English sauce</p> <p><b>Chicken</b> Chickpeas Jam - Tomato salad - Sweet Vinegar</p> <p><b>Aristo's Lemon Pie</b> Citron - Meringue - Sorbet</p> <p><b>300,-</b></p> <hr/> <p><b>Wine Menu</b></p> <p>2 Glass 175,- 3 Glass 245,-</p>
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# STARTERS

**Tuna**  
Coriander - Lime - Basil  
**125,-**

**Ceviche**  
Cod fish - Lime - English sauce  
**115,-**

**Carpaccio**  
Truffle - Havgus - Cashew nuts  
**125,-**

**White Asparagus**  
Hollandaise - Shrimps - Herbs  
**135,-**

## MAIN COURSES

### **Chicken**

Chickpeas Jam - Tomato salad - Sweet  
Vinegar  
**205,-**

### **Ribeye Steak Öxneholm 300 gm**

Bearnaise - Cherry Tomatoes - Fries  
**350,-**

### **Tenderloin Öxneholm**

Tarragon - Onion purée - Broccolini  
**275,-**

### **Moules Frites**

Garlic - White Wine - Herbs  
**195,-**

### **Cod Fish**

Parsley fumet - Beans - Kale  
**225,-**

### **Eco. Brioche Burger**

Beef - Bacon - Fries  
**175,-**

## DESSERTS

### **Strawberries**

Creme double - Almonds - Caramel  
**95,-**

### **Aristo's Lemon Pie**

Citron - Meringue - Sorbet  
**85,-**

### **Comté**

Onion Marmalade - Crisp Bread - Truffle Honey  
**100,-**

### **Creme Brulee**

Raw Cane Sugar - Orange - Sorbet  
**75,-**

Water, Still or Sparkling - per person 30,-

*In case of allergies, Please ask the waiter for more information*