

FROKOST

Lette Retter

Tun

Koriander - Lime - Basilikum

115,-

Ceviche

Torsk - Lime - Engelsk sauce

115,-

Carpaccio

Trøffel - Havgus - Cashew nødder

125,-

Hvide Asparges

Hollandaise - Rejer - Urter

135,-

Hovedretter

Cæsar Salat

Marineret Inderfilet - Semi Dried Tomater -
Cashewnødder

150,-

Friteret Rødspætte

Rejer - Hollandaise - Brioche

150,-

Torsk

Persille fumet - Hestebønner - Palmekål

225,-

Øko. Brioche Burger

Oksekød - Bacon - Pommes frites

175,-

Moules Frites

Hvidløg - Hvidvin - Urter

195,-

Tatar af Oksemørbrad

Karl Johan Støv - Pommes - Trøffelmayo

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.

LUNCH

Light Dishes

Tuna

Coriander - Lime - Basil

115,-

Ceviche

Cod fish - Lime - English sauce

115,-

Carpaccio

Truffle - Havgus - Cashew nuts

125,-

White Asparagus

Hollandaise - Shrimps - Herbs

135,-

Main Courses

Caesar Salad

Marinated Fillets - Semi Dried Tomatoes -

Cashew nuts

150,-

Deep-Fried Flounder

Prawns - Hollandaise - Brioche

150,-

Cod Fish

Parsley fumet - Beans - Kale

225,-

Eco. Brioche Burger

Beef - Bacon - Fries

175,-

Moules Frites

Garlic - White Wine - Herbs

195,-

Tatar of Beef Tenderloin

Mushroom Dust - Fries - Truffle Mayo

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