

Brunch table

(weekend 10-14 min. 2pers.)

Poached eggs with pancetta & chive, strawberry and blackberry jam, emmenthaler & brie, nutella, yoghurt & syrup, apple compote, fruit, toasted muesli, warm veal liver pate with bacon & mushrooms, healthy snacks, mini croissant. Served with mini rye bread and with bread.

129.-

Options

Warm american pancakes with fresh fruit & syrup.

45.-

Brunch table

with
bubbles
and
coffee
and
juice
175.-

Danish lunch

2 kinds of herring

With curry salad, red onion & capers

68.-

Christiansø – girls spiced herring

With new potatoes, capers, red onion & mayonnaise

75.-

Pan- fried plaice fillet

With rough remoulade sauce, lemon & salads

88.-

Fish meatballs

With rough remoulade sauce, lemon & salads

65.-

Fried herring

With potato compote, onion, capers & dill

88.-

Smoked norwegian salmon

With cress, egg custard & salads

78.-

Chicken salad

With crispy bacon, chives & tomato

68.-

Potato meal

With mustard mayonnaise, chives, onions & bacon crispy

55.-

Anderillette

With beetroot jelly, pickled shallots & butter toasted rye bread

58.-

Paris beef

With horseradish, beetroot, red onion, pickles, capers & egg yolk

125.-

Aristos lunch platter

Herring, pan- fried plaice, chicken salad, fish meatball & cheese

158.-

Lunch

The light dishes

Salted & confite foie gras

Elderflower, pickled beech hats & rye bread

99.-

Fried scallops

Pea puree, crispy serrano & chicken fong

99.-

Smoked duck

Lettuce turned in dressing, walnuts, orange & cottage cheese

120.-

The sauterating

Mussels and fries

White wine steamed mussels, pommes frites & aioli

165.-

Club sandwich

Chicken, bacon, tomatoes, onions, curry mayonnaise, peste & thyme

125.-

Danish summerduck

With spinach, butter potato & raspberry vinegar

185.-

Aristo burger

Beef, lettuce, tomato chutney, cucumber salad, onion, cheese, bacon, pesto.

Served with chili mayonnaise & potatoes

129.-

The sweet

Moccamousse

White truffle, raspberry & liquorice nougat

75.-

Reinforcement knights

Toast, cinnamon & vanilla icecream

75.-

cheese

Brie de Moux & cahills porter with goodies

75.-

Chocolate cake

Med With berries

75.-

Fun for your coffee

Mini snowballs, marshmallows, danish & french nougat

18.- pr. stk. & 3 stk. 45.-

Small but good

Olives

45.-

Potato chips

With sea salt & curry

45.-

Rye crackers & grissino

With aioli

45.-

Charcuterie

Spanish sausage & accessories

Amerikansk ribeye 200g

With fries, estragonglace & bearnaise

265.-

Remember

evening

5 course

tasting

menu

299.-

vine menu

299.-

ordering exceeding 10 persons must be booked.