

AFTEN

SNACKS

Østers Gillardean - Agurke Juice - Syltet Hybenrose - Citronskal - Revet Peberrod 1 Stk 45,- 3 Stk 120,00	Iberico Tyndtskåret Skinke af Sortfodsgris med Revet Trøffel 85,-
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FORRETTER

Svampetoast
Sæsons udvalg af Svampe - Serveret
på Grillet Brød med Revet Comté Ost
135,-

Oksetatar
Karl Johan Mayonnaise - Syltede
Bøgehatte - Frisk Hasselnød - Sprød
Malt - Blomsterkarse
125,-

Brændt Kammusling
Hvid Dashi - Yuzu Gel - Frisk Æble og
Ræddike - Granolie
105,-

Luftig Jordskoksuppe
Puréret - Råsyltet og Dehydreret
Jordskok - Efterårs Trøfler
115,-

HOVEDRETTER

Bagt Torsk
Dampede Spæde kål - Pomme Puré -
Muslingesauce med Noilly Prat -
Syltede Stikkelsbær - Østers Blade
195,-

Pasta
Sæsonens udvalg af Svampe - Svampe
Sauce - Friterede Østershatte -
Tyttebær - Svampe puré - Estragon
165,-

Tournedos
Morkel Sauce - Pomme Fondant - Puré
af Smørbønner
285,-

Aristo Burger
Bøf af Okse fra Öxneholm - Brioche -
Cheddar - Bacon - Karamelliseret Løg
Serveres med mayo og Pommes Frites
175,-

ARISTO'S MENU

Luftig Jordskoksuppe
Puréret, Råsyltet og Dehydreret Jordskok - Efterårs Trøfler
Vin: Maison Louis Jadot, Chablis 2018

Brændt Kammusling
Hvid Dashi - Yuzu Gel - Frisk Æble og Ræddike - Granolie
Vin: Domaine Bernollin, Montagny 1. Cru Les Coeres 2016

Bagt Torsk
Dampede Spæde kål - Pomme Puré - Muslingesauce med Noilly Prat - Syltede -
Stikkelsbær - Østers Blade
Vin: Maison Albert Sounit Rully Les Saint-Jacques 2016
(eller)

Tournedos (+65,-)
Morkel Sauce - Pomme Fondant - Puré af Smørbønner
Vin: Black Stallion, Pinot Noir, Napa Valley 2017

Chokoladeganache
Bund af Hasselnød Praliné og Feuilletine - Vaniljeparfait - Blomme
Vin: Chateau du Mayne, Sauternes 2018

**4- Retter 400,-
Vinmenu 450,-**

DESSERTER

Pære
Pocheret i Hvid Portvin - Bergamot
Creme - Yoghurt Sifon - Sprød
Marengs - Citron Verbena
85,-

Udvalg af Oste
Tre slags ost - Sprødt Knækbrød -
Sæsonens Garniture
125,-

Chokoladeganache
Bund af Hasselnød Praliné og
Feuilletine - Vaniljeparfait - Blomme
95,-

Petit Four
55,-

EVENING

SNACKS

<p>Oysters Gillardean - Cucumber Juice - Pickled Rose hip - Lemon Zest - Grated Horseradish 1 Stk 45,- 3 Stk 120,00</p>	<p>Jamón Ibérico Thinly Sliced Ham with Grated Truffle 85,-</p>
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STARTERS

Mushroom Toast
Seasonal Mushrooms with Grated
Comté Cheese, Served on Grilled
Bread
135,-

Beef Tatar
Cep Mushroom Mayonnaise - Pickled
Brown Beech Mushrooms - Fresh
Hazelnut - Crispy Malt - Nasturtium
125,-

Burned Scallop
White Dashi - Yuzu Gel - Fresh Apple
and Radish - Pine Oil
105,-

Creamy Jerusalem Artichoke Soup
Pureed - Pickled and Dehydrated
Jerusalem Artichokes - Autumn
Truffles
115,-

MAIN COURSES

Baked Codfish
Steamed New Cabbage - Pomme Puré
- Mussel Sauce with Noilly Prat -
Pickled Gooseberries - Oyster Leaf
195,-

Pasta
Seasonal Mushrooms - Mushroom
Sauce - Crispy Oyster Mushroom -
Lingonberries - Mushroom Puree -
Tarragon
165,-

Tournedos
Morkel Sauce - Pomme Fondant -
Pureed Butter Beans
285,-

Aristo Burger
Beef from Öxneholm - Brioche -
Cheddar Cheese - Crispy Bacon -
Caramelized Onions. Served with Mayo
and Fries
175,-

ARISTO'S MENU

Creamy Jerusalem Artichoke Soup
Pureed - Pickled and Dehydrated Jerusalem Artichokes - Autumn Truffles
Wine: Maison Louis Jadot, Chablis 2018

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**Burned Scallop**  
White Dashi - Yuzu Gel - Fresh Apple and Radish - Pine Oil  
*Wine: Domaine Bernollin, Montagny 1. Cru Les Coeres 2016*

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Baked Codfish
Steamed New Cabbage - Pomme Puré - Mussel Sauce with Noilly Prat - Pickled
Gooseberries - Oyster Leaf
Wine: Maison Albert Sounit Rully Les Saint-Jacques 2016
(or)

Tournedos (+65,-)
Morkel Sauce - Pomme Fondant - Pureed Butter Beans
Wine: Black Stallion, Pinot Noir, Napa Valley 2017

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**Chocolate Ganache**  
Bottom of Hazelnut Praline and Feuilletine - Vanilla Parfait - Plum  
*Wine: Chateau du Mayne, Sauternes 2018*

**4- Course 400,-**  
**Wine Menu 450,-**

### DESSERTS

**Pear**  
Poached in White Port Wine -  
Bergamot Curd - Yoghurt Sifon - Crispy  
Meringue - Lemon Verbena  
**85,-**

**Selection of Cheese**  
Three Types of Cheese - Crackers -  
Seasonal Garnish

**Chocolate Ganache**  
Bottom of Hazelnut Praline and  
Feuilletine - Vanilla Parfait - Plum  
**95,-**

**Petit Four**  
**55,-**

125,-