



REFBORG

HOTEL | SPISERI | BUTIK

Starters

The Soup ¹

Svampe Velouté - svampe pure – syltet Bøgehætte – Gammelknas sorbet

Mushroom Velouté - mushroom puree - pickled Boguehatte – “Gammelknas cheese” sorbet

DKK 128,-

The Scallops ¹

Rimmet kammuslinger waldorff style – cremefraiche dressing – valnødder – æbler – druer – blegselleri

Rimmet scallops waldorf style – sour cream dressing – walnuts – apples – grapes – celery

DKK 135,-

The Pork ¹

Braiserede svinekæber – æble/veske kompot - brunede kartofler siphon

Braised pork cheeks - apple/prune compote - browned potatoes siphon

DKK 135,-

The Vegetarian ¹

Røget rødbedetatar – Manchego skum – kirsebær – Havgus crumble

Smoked beetroot tartare – Manchego foam – cherries – “Havgus cheese” crumble

DKK 115,-

¹ Kan serveres i glutenfri version / Can be served in a gluten free version



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Main Courses

The Côte de boeuf ¹

Côte de boeuf – krydderstegte rodfrugter – pommes frites – sauce Bearnaise (min. 2 personer 650-800g. trancheres ved bordet)

Côte de boeuf – spice fried roots – french-fries – sauce Bearnaise (min. 2 persons 650-800g. tranced at the table)

DKK 365,- pr. person.

Eller/or 1. Whole pr. person DKK 495,-

The Duck

Andebryst - pommes croquettes – infuseret æble – rødbedepure – sellericreme – sangria reduktion

Duck breast - pommes croquettes – infused apple – beetroot puree – celery cream – sangria reduction

DKK 319,-

The Fish ¹⁺²

Duet af torsk og Pulpo (blæksprutter) – kikærtepuré – grillet peberfrugt relish – kartofler siphon – aioli – mandelskum

Duet of cod and Pulpo (squid) – chickpea puree – grilled pepper relish – potato siphon – aioli – almond foam

DKK 268,-

The Venison ¹

Krondyr filet – pommes Anna – gulerodspuré – rosenkål – glaserede gulerødder – brombær – figner – krondyr gastrique

Venison fillet – pommes Anna – carrot purée – Brussels sprout – glazed carrots – blackberries – figs – venison gastrique

DKK 319,-

The Schnitzel ¹⁺²

Wienerschnitzel – lun kartoffelsalat – sæsonens stegte grøntsager – brunet smørsauce med kapers og urter

Wiener schnitzel – warm potato salad – fried veggies of the season – brown butter sauce with capers and herbs

DKK 268,-

The Chili sin Carne ¹⁺²

CHILI SIN CARNE A LA REFBORG

DKK 228,-



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Desserts

The Ris a la mande ¹

Ris a la mande – mandel nougatine med puffede ris – kirsebørsorbet

Ris a la mande – almond nougatine with puffed rice – cherry sorbet

DKK 128,-

The Crepe Suzette

Crepe Suzette – flamberet ved bordet – vaniljeis (min. 2 personer)

Crepe Suzette – flambéed at the table – vanilla ice cream (min. 2 persons)

DKK 175,-

The Danish Cheese table ¹

3 Arla Unica oste – diverse garnitures – diverse kiks

3 Arla Unica cheeses – various garnitures – various crackers

DKK 165,-

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² Kan serveres i laktosefri version / Can be served in a lactose free version



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Petit Fours

Summerbird Petit Fours ¹

Chokolade petit fours fra Summerbird (3. stk. pr. person – Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours by Summerbird (3. pieces for each person – We think it is the best chocolate in Denmark)

DKK 52,-

Summerbird ¹

En Grand Cru Flødebolle (stor) eller to små. Du vælger

One Grand Cru chocolate covered crème puff (big) or two small. Your choice

DKK 45,-

Mammis Gelato ¹

Is tapas fra Mammis Gelato i Aarhus

Du bestemmer selv antallet, vi plejer at sige 2-3 pr. person

Ice cream tapas from Mammis Gelato in Aarhus

You decide how many; we recommend 2-3 per person.

DKK pr stk. 32,-

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