



REFBORG

HOTEL | SPISERI | BUTIK

Starters

The Soup ¹

Fransk løgsuppe, løgkompot, soubise, fransk oste sifon og løgtwill

French onion soup, onion compote, soubise, French cheeses siphon and onion twill

DKK 135,-

The Fish ¹⁺²

Hjemmelavede tarteletter, asparges velouté, rejer, jomfruhummer, asparges crudité, hummerglace

Homemade tartlets, asparagus velouté, shrimps, langoustine, asparagus crudité, lobster glace

DKK 135,-

The Meat starter

Oksetatar, æggeblomme, pommes allumettes, tatar dressing, soltørrede tomater, tomatstøv, champignon mayo

Beef tartar, egg yolk, pommes allumettes, tartar dressing, sun-dried tomatoes, tomato dust, mushroom mayo

DKK 145,-

The Vegetarian ¹⁺²

Ravioli all'uovo, hjemmelavet ravioli med ricottafyld og æggeblomme, trøffel-hollandaise, brun smørsauce med hasselnødder, soja og krydderurter, pecorino ost, portobello støv

Ravioli all 'uovo, homemade ravioli with ricotta filling and egg yolk, truffle hollandaise, brown butter sauce with hazelnuts soya and herbs, pecorino cheese, portobello dust

DKK 115,-

¹ Glutenfri /Gluten free

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



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Main Courses

The Ribeye ¹

Steak Diane, Ribeye steak, flamberet ved bordet med cognac, cremet svampesauce, broccoli, forårsløg, glaseret gulerod, de velkendte pommes frites

Steak Diane, Ribeye steak, flambéed at the table with cognac, creamy mushroom sauce, broccoli, spring onion, glazed carrot, the well-known French fries

DKK 375,-

The Lamb ¹

Lammeculotte, karamelliserede skalotteløg, pommes puré, perleløg i balsamico-reduktion, brændt gedeost, forårsløg, lamme-reduktion med dild og skalotteløg

Lamb culotte, caramelized shallots, pommes purée, pearl onions in balsamic reduction, blowtorched goat cheese, spring onions, lam reduction with dill and shallots

DKK 349,-

The Fish ^{1(CAN BE)}

Meuniere stegt lange, kartoffelskum, sauté af ramsløg og spinat, ristet blomkål puré. Sauce poulette smagt til med ramsløg

Meuniere fried long, potato foam, sauté of ramsons and spinach, roasted cauliflower pure. Sauce poulette flavored with ramsons

DKK 278,-

The Schnitzel ^{1(CAN BE)+2}

Wienerschnitzel, pommes saute, sæsonens stegte grøntsager, brunet smørsauce med urter

Wiener schnitzel, pommes sauté, fried vegetables of the season, browned butter sauce with shallots and herbs

DKK 288,-

Vegetarian ¹⁺²

Spansk kartoffeltortilla, escalivada (koldt ristet aubergine, løg og peberfrugt), sauce Romanesco, ristede mandler, radicchiosalat, creme fraiche

Spanish potato tortilla, esalivada (cold roast eggplant, onion and peppers), sauce Romanesco, roasted almonds, radicchio salad, sour cream

DKK 248,-

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Desserts

The creme brulé

Hvid chokolade creme brulé, jordskokkeis, ristede hasselnødder med karamelliseret hvid chokolade og karamelskum

White chocolate creme brulé, jerusalem artichoke ice cream, roasted hazelnuts with caramelized white chocolate and caramel foam

DKK 128,-

The Sweet dessert ¹

Luize quindim, honing/karamel is, honningpollen marengs, mynte med puffsukker, citrussirup

Luize quindim, honey combo ice cream, honey pollen meringue, mint with puff sugar, citrus syrup

DKK 128,-

The Danish cheese ^{1(CAN BE)}

4 Arla Unica oste – diverse garnitures – diverse kiks

4 Arla Unica cheeses – various garnitures – various crackers

DKK 165,-

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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 48,-

Mammis Gelato ¹

Istapas 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,-

KAFFEKORT / COFFEE

Kaffe / Coffee (Arabica from Peru and Honduras, organic & Fairtrade).	35,-
Espresso. (Organic)	30,-
Espresso, double. (Organic)	38,-
Café Americano (Double espresso and hot water).	35,-
Cortado (Espresso and steamed milk).	35,-
Espresso Macchiato (Espresso and steamed/foamed milk).	35,-
Café Latte (Espresso and steamed milk).	48,-
Cappucino (Double espresso and foamed milk).	45,-
DeCaf.	35,-
Te / Tea (Choose among a variety of organic tea).	35,-
Varm chokolade/ Hot chocolate.	58,-
Irish Coffee (Coffee, 3 cl Irish Whiskey, brown sugar, cream).	95,-

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