



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

Chokolade petit fours fra SUMMERBIRD. (3 stk. per person. Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours from SUMMERBIRD. (3 Pieces per person. We believe it is the best chocolate in Denmark)

DKK 48,-

Mammis Gelato

Is tapas fra Mammis Gelato i Aarhus

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

Ice cream tapas from Mammis Gelato in Aarhus.

You decide how many, we recommend 2-3 per person

DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbæris – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

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Ice cream tapas from Mammis Gelato in Aarhus.

You decide how many, we recommend 2-3 per person

DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

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DKK 48,-

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

Ice cream tapas from Mammis Gelato in Aarhus.

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

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CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

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DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

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FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

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(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

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THE FISH ¹

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Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

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REFBORG

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DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

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SUMMERBIRD PETIT FOURS¹

Chokolade petit fours fra SUMMERBIRD. (3 stk. per person. Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours from SUMMERBIRD. (3 Pieces per person. We believe it is the best chocolate in Denmark)

DKK 48,-

Mammis Gelato

Is tapas fra Mammis Gelato i Aarhus

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

Ice cream tapas from Mammis Gelato in Aarhus.

You decide how many, we recommend 2-3 per person

DKK 32,- per stk./per piece

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

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



REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

Chokolade petit fours fra SUMMERBIRD. (3 stk. per person. Vi synes det er den bedste chokolade i Danmark)

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DKK 48,-

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

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CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

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DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

Chokolade petit fours fra SUMMERBIRD. (3 stk. per person. Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours from SUMMERBIRD. (3 Pieces per person. We believe it is the best chocolate in Denmark)

DKK 48,-

Mammis Gelato

Is tapas fra Mammis Gelato i Aarhus

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

Ice cream tapas from Mammis Gelato in Aarhus.

You decide how many, we recommend 2-3 per person

DKK 32,- per stk./per piece

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

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



REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

SUMMERBIRD PETIT FOURS¹

Chokolade petit fours fra SUMMERBIRD. (3 stk. per person. Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours from SUMMERBIRD. (3 Pieces per person. We believe it is the best chocolate in Denmark)

DKK 48,-

Mammis Gelato

Is tapas fra Mammis Gelato i Aarhus

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

Ice cream tapas from Mammis Gelato in Aarhus.

You decide how many, we recommend 2-3 per person

DKK 32,- per stk./per piece

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

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



REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

DKK 115,-

FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

Mushroom consommé – Cod terrine – Winther mushroom

DKK 115,-

CELERY STARTER ¹

Saltbagt selleri – Syltet selleri – tørret oksehjerte – Selleri Beurre blanc

Celery baked in salt – Pickled celery – Dried beefheart – Celery Beurre Blanc

DKK 115,-

(KAN LAVES VEGETARISK)

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

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

Beef tenderloin – Beef Loin Croquettes – Potato puré – fried cauliflower – Cauliflower crudité – Truffle sauce

DKK 325,-

THE FISH ¹

Stegt Havtaske – Brunet smør sifon – Macademia nødder – Rosenkål – Saltbagte løg

Fried monkfish – Browned butter sifon – Macademia nuts – Brussel sprouts – Onions baked in salt

DKK 285,-

THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

DKK 265,-

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

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES¹

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

Jerusalem artichokes icecream – Apple Broken gel – Apple mousse – Jerusalem artichokes chips

DKK 125,-

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DKK 48,-

Mammis Gelato

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

Ice cream tapas from Mammis Gelato in Aarhus.

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DKK 32,- per stk./per piece

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbæris – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

SCALLOP STARTER ¹

Stegt Kammusling – Karameliseret fløde – Æble crudité – Hasselnødder – Æble vinagrette m. hasselnøddeolie

Fried Scallop – Caramelized cream – Apple crudité – Hazelnuts – Apple vinaigrette with hazelnut oil

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FISH STARTER ¹⁺²

Svampe consommé – Torske terrine – Tragt kantareller

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DKK 115,-

(KAN LAVES VEGETARISK)

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REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE BEEF

Oksemørbrad – Croquettes af oksetykkam – Pommes Puré – Stegt blomkål – Blomkålscrudité - Trøffelsauce

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THE FISH ¹

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THE VEAL ¹

Kalvebryst – Syltet rødbede – Rødbede crudité – Kartoffel sifon – kartoffel puf

Veal breast - Pickled beetroot – Beetroot crudité – Potato sifon – potato pouf

DKK 285,-

THE VEGETARIAN

Ravioli m. frisk ost – Kastanjer – Grøn kål – Æggeblomme – Parmesan skum – Salvieolie m. spinat

Ravioli with cream cheese - Chestnuts – Kale– Egg Yolk – Parmesan foam- Sage oil with spinach

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REFBORG

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DESSERTS

THE CHEESES¹

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4 UNIKA cheese with homemade garnish and crackers

DKK 165,-

THE APPEL¹

Jordskokke is – Æble Broken gel – Æblemousse – Jordskokke chips

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REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

SPAGHETTI BOLOGNESE ¹⁺²

Frisk pasta med hjemmelavet Bolognese – sprød salat og parmesan ved siden af

Fresh pasta with homemade Bolognese – crispy salad and parmesan on the side

DKK 115,-

RØDSPÆTTEFILET ¹⁺²

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

Crispy plaice fillet – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

PØLSER OG FRITTER ¹

2 røde pølser – pommes frites - ketchup – remoulade – sprød salat

2 red Danish sausages – pommes frites – ketchup – remoulade – crispy salad

DKK 115,-

DESSERT

BØRNEIS ¹⁺²

Vanilje og jordbær – frisk frugt/bær – sprødt – chokoladesauce ved siden af

Vanilla & strawberry ice cream – fresh fruits/berries – crunch – chocolate sauce on the side

DKK 65,-

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