



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

FISH STARTER

Stegt Kammusling – Sprød tærte fyldt med rygeost – Ørred rogn – Syltede sennepsfrø –

Lun Hollandaise

Fried Scallop – Crispy pie filled with smoked cheese – Trout roe – Pickled mustard seeds –

Hollandaise

DKK 115, -

THE CARPACCIO¹⁺²

Carpaccio af okse med pommes allumettes – sprøde salater – tapenade – gammel knas

Beef carpaccio with pommes allumettes – crisp salads – tapenade – "Gammel Knas" cheese

DKK 115, -

THE VEGETARIAN¹

Stegt blomkål med ristede hasselnødder – sprøde æbler – brunet smør

Roasted cauliflower with roasted hazelnuts – crisp apples – browned butter

DKK 115, -

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.



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MAIN COURSES

THE BEEF¹

Ribeye med sauce Bearnaise - små karotter – broccolini – REFBORGS velkendte pommes frites

Ribeye with Bearnaise sauce - small carrots - broccolini - REFBORG's well-known French fries

DKK 325,-

THE FISH¹

Stegt laks med spinat – spæde grønsager – cremet hvidvinsauce

Fried salmon with spinach - young vegetables - creamy white wine sauce

DKK 285,-

THE SCHNITZEL¹

Schnitzel a la REFBORG – pommes saute – ærter francaise og brunet smørsauce

Schnitzel a la REFBORG – pommes saute – peas francaise and Browned nutter sauce

DKK 285,-

THE VEGETARIAN¹

Saltbagt selleri med stuvet kantareller – sprøde brødkrummer og lun trøffelhollandaise

Saltbaked celery with stewed chanterelles – crispy bread crumbs and warm truffle hollandaise

DKK 265,-

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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,-

“LEMON TART”¹

Citronfromage med lemon curd – brændt sprød marangs – lakrids is – brændt hvid chokolade og verbena

Citronfromage with lemon curd – burned crispy meringue – licorice ice cream – burned white chocolate and verbena

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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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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