



# REFBORG

HOTEL | SPISERI | BUTIK

## STARTERS

### ***THE SOUP STARTER***<sup>1</sup>

Pastinak Velouté – Creme Fraiche 48% – Æble – Purløg – Skalotteløg – Estragonolie  
parsnip velouté – crème fraiche 48% – apple – chives – shallots – tarragon oil

**DKK 115,-**

### ***THE DANISH STARTER***

Vol Au Vent – Høns – Asperges Velouté – Cherrytomat – Karse  
Vol au vent – chicken – asparagus velouté – cherry tomato – cress

**DKK 110,-**

### ***THE SALMON TARTARE***<sup>1+2</sup>

Rørt laksetatar – Cornichoner – Purløg – Dild – Skalotteløg – Rygeostmayo – Rugcrumble – Frissé  
smoked salmon tartar – cornichon – chives – dill – shallots – smoked cheese mayo – rye crumble –  
frisée

**DKK 125,-**

### ***THE HAM HOCK TERRINE***<sup>1+2</sup>

Griseskankterriner – Rødbedecreme – syltede perleløg – Brøndkarse  
ham hock terrine – beetroot cream – pickled pearl onions – watercress

**DKK 115,-**

<sup>1</sup> Kan serveres i glutenfri version. Can be served in a gluten free version.

<sup>2</sup> Kan serveres i laktosefri version. Can be served in a lactose free version.



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## MAIN COURSES

### **THE STEAK** <sup>1+2</sup>

Ribeye – Stegte Rodfrugter – Pommes frites – Sauce Bearnaise

ribeye – fried root vegetables – french fries – sauce bearnaise

**DKK 385,-**

**+ 100g kød/meat DKK 100,-**

### **THE SCHNITZEL** <sup>1+2</sup>

REFBORG's Wienerschnitzel – Efterårsgrønt – lun kartoffelsalat – smørsauce – grillet citron

REFBORG's Wiener schnitzel – season vegetables – warm potato salad – butter sauce – grilled lemon

**DKK 310,-**

### **THE DANISH** <sup>1</sup>

Dansk Hakkebøf – Bløde Løg – Kartoffler – Syltede Agurker – Sky Sauce

Danish traditional chop steak – caramelized onions – potatoes – pickled cucumbers – gravy

**DKK 225,-**

### **THE COD** <sup>1</sup>

Torsk – Confiterede Kartoffler – Bønner – Beurre Blanc

butter fried Cod – confit potatoes – beans – beurre blanc

**DKK 310,-**

### **THE VEGETARIAN** <sup>1+2</sup>

Efterårets Stegte Grøntsager – Pastinak Puré – Ristede Hasselnødder – krydderurter

Butter fried season vegetables – parsnip purée – roasted hazelnuts – herbs

**DKK 275,-**

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## DESSERTS

### ***THE CHEESES***<sup>1</sup>

4 UNIKA oste med hjemmelavet garniture og kiks

4 UNIKA cheese with homemade garnish and crackers

**DKK 165,-**

### ***THE CHOCOLADE***

Chokolade Ganache – Lime Is – Dehydreret Chokolademousse – Cacao crumble – Avocadopuré – Lakridssirup - Mynte

dark chocolate ganache – lime Ice cream – dehydrated chocolate mousse – cacao crumble – avocado purée – licorice syrup – mint

**DKK 135,-**

### ***THE APPLE***

Grøn æblekompot med granny smith æblebrunoise – Brændt Hvid Chokolade – Grøn æble Sorbet – Citronmelisse

green apple compote with granny smith apple brunoise – burned white chocolate – Green apple sorbet – crumble

**DKK 125,-**

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## PETIT FOURS

### ***SUMMERBIRD PETIT FOURS***<sup>1</sup>

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 think it is the best chocolate in Denmark)

**DKK 48,-**

### ***Mammis Gelato***<sup>1</sup>

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

#### **HOPBALLE MØLLE KYLLING** <sup>1+2</sup>

Hopballe Mølle kyllingebryst – pommes frites – ketchup – remoulade – sprød salat

Hopballe Mølle chicken breast – pommes frites – ketchup – remoulade – crispy salad

**DKK 115,-**

#### **SPAGHETTI BOLOGNESE** <sup>1+2</sup>

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 105,-**

#### **RØDSPÆTTEFILET** <sup>1+2</sup>

Rødspættefilet – pommes frites – ketchup – remoulade – sprød salat

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

**DKK 105,-**

#### **PØLSER OG FRITTER** <sup>1</sup>

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

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

**DKK 95,-**

### DESSERT

#### **BØRNEIS** <sup>1+2</sup>

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

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

**DKK 55,-**

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