

Rafaels.

Our rustic cellar can fit up to 40 persons. We have received all types of events such as weddings, company gatherings, birthdays, confirmations and more...

We will discuss how your day should go, we can serve for all sizes and types of arrangements.

It is also possible to build different types of menus depending on your budget.



Often, the food is served on the table for everyone to share, with our homemade bread. That gives you the possibility to taste a bit of all our authentic italian dishes, the italian way!

Book your event up to seven days in advance.

Remember to inform us for all dietary requirements.

MENU 1

antipasti

BRUSCHETTA POMODORO

tomato & DOP Parmesan

PIATTO DI SALUMI

our selection of charcuterie

INSALATA CAPRESE

DOP Buffalo mozzarella, tomato & balsamic glaze

main course

RISOTTO FUNGHI

wild mushrooms & truffle oil

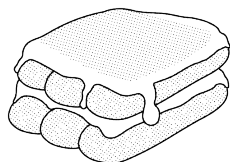
GNOCCHI STUFFATO

gnocchi with slow cooked ragoût & speck

PIZZAS

Selection of pizzas

Price per couvert: 270,-



MENU 2

antipasti

CAPESANTE E ZAFFERANO

kammuslinger med safrancreme

main course

FILETTO DI MANZO

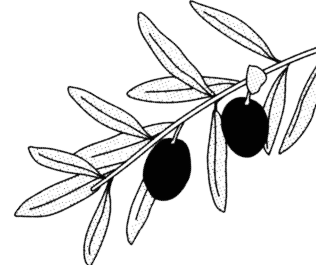
220g Danish beef filet

Stone oven baked potatoes

Salad w. Grilled vegetables

Two sauces

Price per. couvert: 500,-



BUILD YOUR OWN MENU

If you have an idea or a particular wish, feel free to contact us
We love new challenges and are always open for other ideas

Vegetarian & Vegan options

All dishes are served for sharing

Menu 2 can be booked maximum 72h in advance

Our drinks menu [here](#)

Purchase of dessert: 65,-

Purchase of aperitif: 80,-

rafaels.dk
kontakt@rafaels.dk
88 82 32 32

