



REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-1

FORRETTER / STARTERS

THE FISH STARTER ¹

Koldrøget laks med aspargescrudité, kold trøffelsifon, spæd salat, bagte tomater og krydderurtdressing.

Cold-smoked salmon with asparagus crudités, cold truffle siphon, priming salad, baked tomatoes and herb dressing.

DKK 95,-

THE DUCK STARTER ¹

Tørret andebryst på salatbund med pære, ingefærgele og parmesanrumble.

Cured duck breast on salad bottom with pear, ginger jelly and Parmesan crumble.

DKK 95,-

THE SOUP ¹

Bouillabaisse a la REFBORG, med frisk fisk, skaldyr og fennikel samt rouille.

Bouillabaisse a la REFBORG, with fresh fish, seafood, fennel and rouille.

DKK 110,-

THE GREEN STARTER ¹

Nøddefyldt peberfrugt og Portobello, hertil urteolie, croutons og brøndkarse samt persillesne.

Nut filled peppers and Portobello, herbal oil, croutons and watercress and parsley snow.

DKK 95,-

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



REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-2

HOVEDRETTER / MAIN COURSES

STEAK & FRIES¹

Steak af dansk oksefilet, med gode pommes frites, forårets grønsager samt REFBORGS bearnaisesauce.

Steak of Danish beef, with good fries, spring vegetables and REFBORGS Sauce Béarnaise.

DKK 295,-

THE FISH¹

Duet af laks og rødtunge: ovnbagt laksefilet, meunierestegt rødtungefilet, på bund af ærterisotto, hertil bagte rodfrugter og grillet lime.

Duet of salmon and lemon sole, baked salmon filet, meunier fried lemon sole fillets on a bed of pea risotto served with baked root vegetables and grilled lime.

DKK 245,-

THE LAMB¹

Langtidsstegt lammekrone, serveret med grillet ratatouille, svampeflan, rosmaringlace og pommes rösti.

Rack of lamb, served with grilled ratatouille, mushroom flan, rosemary glaze and potato rösti.

DKK 235,-

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REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-3

THE SCHNITZEL

Schnitzel a la REFBORG med sauté af grønt, pommes sauté, stegesky.

Schnitzel a la REFBORG with sauté of vegetables, pommes sauté and pan sauce.

DKK 225,-

THE CHICKEN ¹

HOPBALLE MØLLE kylling, serveret med "Lenticchie al pomodori" og porrer i baconsvøb, hertil mild hvidløgscreme.

Hopballe Mill chicken, served with "Lenticchie al pomodori" and leeks in bacon wrap, served with mild garlic cream.

DKK 200,-

THE GREEN DISH ¹

Grillede rodfrugter med sesam, blomkålsrøsti og svampesaute samt persilleolie.

Grilled root vegetables with sesame, cauliflower fritters saute and mushrooms, as well as parsley oil.

DKK 200,- > vegetarisk / vegetarian

DKK 235,- > med HOPBALLE MØLLE kylling / with HOPBALLE MØLLE chicken.

DKK 255,- > med ovnbagt laks / with baked salmon.

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REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-4

DESSERTER / DESSERTS

DANISH CHEESES ¹

Fire slags velmagende UNIKA oste med garniture og knækbrød.

Four types of danish UNIKA cheeses served with garnish and crispbread.

DKK 110,-

THE PANNA COTTA ¹

Crème Brûlée tilsmagt med SUMMERBIRD chokolade, hertil hindbærgelé og friske bær.

Crème Brûlée flavored with SUMMERBIRD chocolate, raspberry jelly and fresh berries.

DKK 85,-

THE STRAWBERRY DESSERT

Jordbærtiramisu med marinerede rabarber og hvid chokolade.

Strawberry tiramisu with marinated rhubarb and white chocolate.

DKK 85,-

THE SURPRISE

Lun æbletærte med marcipan og vaniljeis samt chokoladeslør.

Warm apple pie with vanilla ice cream and marzipan and chocolate veil.

DKK 85,-

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REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-5

SUMMERBIRD IS / ICE CREAM ¹ Økologisk/Organic

SUMMERBIRD is. Vælg mellem lakrids eller chokolade.

SUMMERBIRD ice cream. Choose between liquorice and chocolate.

DKK 55,-



SUMMERBIRD PETIT FOURS ¹ Økologisk/Organic

Chokolade petit fours fra SUMMERBIRD.

Chocolate petit fours from SUMMERBIRD (we think it's the best chocolate in Denmark).

DKK 45,-

SUMMERBIRD ¹ Økologisk/Organic

En Grand Cru flødebolle (stor) eller to små SUMMERBIRD flødebolle. Du vælger!

One Grand Cru cream puff (big) or two small SUMMERBIRD cream puffs. Your choice!

DKK 35,-

Wifi: BK

Kode/Code: bk123456

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BØRNEMENU / CHILDRENS MENU

HOVEDRETTER / MAIN COURSES

REFBORG SCHNITZEL

Schnitzel a la REFBORG med sauté af grønt, pommes sauté, stegesky.

Schnitzel a la REFBORG with sauté of vegetables, pommes sauté and pan sauce.

DKK 125,-

SPAGHETTI BOLOGNESE ¹

Frisk pasta med hjemmelavet Bolognese og grøntsags-snack.

Fresh pasta with homemade Bolognese and vegetable snacks.

DKK 95,-

RØDSPÆTTEFILET

Paneret rødspættefilet med pommes frites og grøntsags-snack.

Freshly breaded filet of plaice (flounder) with French fries and vegetable snacks.

DKK 95,-

PØLSER OG FRITTER

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

DKK 85,-

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REFBORG

HOTEL | SPISERI | BUTIK

21/04/17-7

DESSERT / DESSERT

BØRNEIS ¹

Jordbær- og vaniljekugler af smagfuld Hansen is med chokoladesovs.

Strawberry- and vanilla ice cream from Hansen with chocolate-sauce.

DKK 45,-

SUMMERBIRD IS / ICE CREAM Økologisk/Organic

SUMMERBIRD is. Vælg mellem lakrids eller chokolade.

SUMMERBIRD ice cream. Choose between liquorice and chocolate.

DKK 55,-



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