



REFBORG

HOTEL | SPISERI | BUTIK

FORRETTER / STARTERS

THE FISH STARTER ¹

Duet af torsk og laks serveret med sellericreme, gulerodsgéle, salat, sprødt og rogn.

Duo of cod and salmon served with celery cream, carrot jelly, salad, crisp and roe

DKK 110,-

THE SOUP ¹

Jordkokkesuppe med HOPBALLE MØLLE kylling og sprød bacon samt persilleolie.

Jerusalem artichoke soup with HOPBALLE MØLLE chicken, crisp bacon and parsley oil.

DKK 95,-

THE MEAT ¹

Carpaccio af kalv, serveret med bolchebeder, kapersbær, broken gel af rødbede samt sprød kartoffeltwill.

Carpaccio of calf, served with Stribed beetroot, capers berry, broken gel of beetroot and crisp.

DKK 110,-

THE GREEN STARTER

Rødbedesalat med ristede hasselnødder og solsikkekerner samt fennikel.

Beetroot salad with roasted hazelnuts, sunflower seeds and fennel.

DKK 95,-

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



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HOVEDRETTER / MAIN COURSES

THE BEEF ¹

Steak bearnaise af krogmodnet oksefilet, hertil bagte rodfrugter, pommes frites og sauce bearnaise.

Steak bearnaise beef fillet, served with baked root vegetables, good fries and sauce bearnaise.

DKK 295,-

THE FISH ¹

Skindstegt lange, hertil vinter porre, fennikel saute, persille kartofler. Hertil hvidvins creme .

Skin fried ling, with crispy winter leek, parsley potatoes and fennel saute. White wine cream.

DKK 235,-

THE DUCK ¹

Orange marineret andebryst med sauce rosmarin, hertil pom rôsti, glaseret rødkål med valnødder.

Orange marinated duck breast with sauce rosemary, pom rosti and glazed red cabbage with walnuts.

DKK 235,-

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THE SCHNITZEL

Schnitzel a la REFBORG med vintergrønt, pommes sauté og stegesky.

Schnitzel a la REFBORG with winter vegetables, pommes saute and pan sauce.

DKK 235,-

THE CHICKEN ¹

HOPBALLE MØLLE KYLLING med urtesoufle, timianstegte kartofler, bagte græskar, rødløg og blomkål, hertil svampecreme.

HOPBALLE MØLLE CHICKEN served with herb soufflé, thyme fried potatoes, baked pumpkin, red onion, cauliflower and mushroom cream.

DKK 235,-

THE GREEN DISH ¹

Blomkål-sellerisoufle med kålrabifritter og savoytzatiki, hertil citronbalsamico og maltchips.

Cauliflower-celerysoufflé served with cabbage rabi fries, savoy tzatziki, lemon balsamico and malt chips.

DKK 185,- > vegetarisk / vegetarian

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

DKK 255,- > med ovnbagt lange / with baked ling

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DESSERTER / DESSERTS

DANISH CHEESES

UNIKA oste med chutney, marmelade og kiks.

UNIKA cheeses served with chutney, jam and crispbread.

DKK 110,-

THE FROMAGE ¹

Citronfromage med letpisket fløde, lakridssyltet appelsin, saltet nøddecrunch.

Lemon fromage served with lightly whipped cream, liquorice marinated orange and salty nut crunch.

DKK 85,-

THE CHOCOLATE ¹

Chokolade brownie med solbærsorbet, hindbærcoulis og summerbird sne samt sprød marengs.

Chocolate brownie served with blackcurrant sorbet, raspberry coulis, summerbird snow and crisp meringue.

DKK 95,-

THE REFBORG DESSERT

Ris a la mande I nye klæder.

Ris a la mande with a twist

DKK 90,-

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SUMMERBIRD IS / ICE CREAM ¹ Økologisk/Organic

SUMMERBIRD is. Vælg mellem hasselnød eller chokolade.

SUMMERBIRD ice cream. Choose between hazelnut 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 flødeboller. 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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HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

HOVEDRETTER / MAIN COURSES

REFBORG SCHNITZEL

Schnitzel a la REFBORG med "sugar snaps" bonne femme, pommes sauté og stegesky.

Schnitzel a la REFBORG with Sugar Snaps Bonne Femme, pommes saute 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 95,-

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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 hasselnød eller chokolade.

SUMMERBIRD ice cream. Choose between hazelnut and chocolate.

DKK 55,-



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