



# REFBORG

HOTEL | SPISERI | BUTIK

## FORRETTER / STARTERS

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

“Potage Crazy” Gulerodspurésuppe med sprød peberbacon, toppet med syrnet fløde og brændt porre.

“Potage Crazy” Carrot soup with crispy pepper bacon, sour cream and burned leeks.

**DKK 115,-**

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

Ingefær gravad laks med mild lime-hvidløgsskum og mango/chiligele samt plukket salat og korianderflager.

Ginger cured salmon with mild lime-garlic foam, mango/chili jelly, salad and coriander flakes.

**DKK 115,-**

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

Tatar af okseinderlår, syltede rødløg, friterede kapers, salat, confiteret æggeblomme og kartoffelchips.

Tatar of beef top round, pickled red onions, fried capers, salad, confit egg yolks and potato chips.

**DKK 115,-**

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

Fyldte svampe og peberfrugt med salat, balsamicoglace og sprød rug samt urter.

Filled mushrooms and bell pebber with salad, balsamicoglace, crispy rye and herbs.

**DKK 95,-**

**WIFI: REFBORGFREE/Password: happydays**

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



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## HOVEDRETTER / MAIN COURSES

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

Peberbøf af dansk oksefilet, med grove pommes frites og pebersauce hertil sauté af sensommerens friske torvegrønt.

Pepper steak of danish beef fillet with french fries and pepper sauce served with a sauté of vegetables.

**DKK 315,-**

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

HOPBALLE MØLLE kylling med fennikel, jordskokker med mandler, pommes duchesse med urter samt glace tilsmagt med anis og fennikel.

HOPBALLE MØLLE chicken with fennel, Jerusalem artichoke with almonds, pommes duchesse with herbs, glace flavored with anise and fennel.

**DKK 235,-**

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

Pocheret rødtungefilet med senneps bagt rødbede, muslingerisotto samt honning glaserede rodfrugter.

Poached lemon sole fillet with mustard baked beetroot, clam risotto and honey glazed root vegetables.

**DKK 235,-**

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

Svinemørbrad i svampesvøb, serveret med pommes Anna, mild portvinsky, bagt selleri og blommesauté.

Mushroom wrapped tenderloin of wildboar, served with pommes Anna, mild portwine sauce, baked celery and plum sauté.

**DKK 265,-**

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## ***THE SCHNITZEL***

REFBORG Schnitzel med bønne-porresauté, pommes sauté og stegesky samt friterede kapers.

Schnitzel ala REFRBORG, sauté with beans and leek, served with pommes sauté, butter sauce and fried capers.

**DKK 235,-**

## ***THE GREEN DISH***

Rodfrugtpolenta på leje af ovngrillet fennikel med spidskål, spelt, valnødder, parmesan og kapersvinaigrette samt fritter af sødekartofler.

Root vegetable polenta on top of grilled fennel with cabbage, dinkel wheat, walnut, parmesan and capers vinaigrette served with sweet potato fries.

**DKK 195,-** -> vegetarisk / vegetarian

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

**DKK 235,-** -> med rødtungefilet / with lemon sole fillet

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## DESSERTER / DESSERTS

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

4 UNIKA-oste med chutney og marmelade samt sprøde kiks og knækbrød.

4 UNIKA cheese with chutney, jam, crispy biscuits and crispbread.

**DKK 110,-**

### ***THE CREME BRULEE***<sup>1</sup>

Klassisk creme bruleé med syltede abrikoser og ferskner, mandelcrumble samt appelsinsorbet.

Classic creme bruleé with pickled apricot and peach, almond crumble and orange sorbet

**DKK 95,-**

### ***THE PIE***

Citron tærte med marengs, hertil hvid chokoladeparfait og pistaciestøv.

Lemon pie with meringue, white chocolate parfait and pistachio dust.

**DKK 95,-**

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

Gateaux Marcell med sorbet, jordbærcoulis, mørk sne og kandiseret chokolade.

Gateaux Marcell with sorbet, strawberry coulis, dark snow and candied chocolate.

**DKK 95,-**

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***SUMMERBIRD PETIT FOURS*** <sup>1</sup> Økologisk/Organic

Chokolade petit fours fra SUMMERBIRD.

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

**DKK 45,-**

***SUMMERBIRD*** <sup>1</sup> 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,-**

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## BØRNEMENU / CHILDRENS MENU

### HOVEDRETTER / MAIN COURSES

#### **REFBORG SCHNITZEL**

Schnitzel a la REFBORG med ærter bonne femme, pommes sauté og stegesky.

Schnitzel a la REFBORG with peas Bonne Femme, pommes saute and pan sauce.

**DKK 125,-**

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

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 <sup>1</sup>**

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

**DKK 95,-**

### DESSERT / DESSERT

#### **BØRNEIS <sup>1</sup>**

Jordbær- og vaniljekugler af smagfuld "Hansens is" med chokoladesovs

Strawberry- and vanilla ice cream from "Hansens ice" with chocolate-sauce

**DKK 45,-**

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