



# REFBORG

HOTEL | SPISERI | BUTIK

## FORRETTER / STARTERS

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

Græskarsuppe med sprøde flager af squash, saltede græskarkerner og sprød bacon samt mild hvidløgscreme.

Pumpkin soup with crispy flakes of squash, salted pumpkin seeds, crisp bacon and a mild garlic cream.

**DKK 115,-**

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

Tatar af røget laks og hellefisk med rødløg og purløg samt kapersemulsion. Toppet med karsesalat og maltchips.

Tatar of smoked salmon and halibut with red onion, chives and Capers emulsion. Topped with cress salad and malt chips.

**DKK 115,-**

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

Kanin terrine med æbler og frisee salat hertil ingefær-hvidløgsmayo og sprød havre.

Rabbit terrine with apples and frisee salad served with a ginger-garlic mayo and crisp oats.

**DKK 115,-**

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

Selleri i citronfløde med syltede svampe og ristede nødder samt rødbedechips

Celery in lemon cream served with marinated mushrooms, roasted nuts and beetroot chips.

**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>

Boeuf bearnaise serveret med grove fritter og REFBORGS hjemmelavet sauce bearnaise samt efterårets friske salat vendt i vinagrette.

Boeuf béarnaise served with fries and REFBORGS homemade sauce béarnaise and autumn's fresh salad turned in vinagrette.

**DKK 315,-**

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

HOPBALLE MØLLE kylling med urtesoufle. Hertil grillede rødløg, græskar-pastinakpuré, blomkål og pommes fondant samt sauce finansiére.

HOPBALLE MØLLE chicken with herbal soufflé. Served with grilled red onion, pumpkin-parsnips purée, cauliflower. Served with pommes fondant and sauce finansiére.

**DKK 235,-**

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

Meunierestegt torsk med rød spidskål og grønkål samt appelsin og valnødder. Søde kartofler og kålrabi vendt med creme fraiche.

Meunier fried cod with red cabbage, kale, orange and walnuts. Served with sweet potatoes and kohlrabi turned in crème fraiche.

**DKK 235,-**

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

Braiseret bryst af frilandsgris med lime og hvidløg vent i brunet smør. Hertil gulerods flan og bagt spidskål, Pommes Anna med sprød chorizo samt sauce diable.

Braised breast of pork with lime and garlic turned in melted butter. Served with carrot flan, baked cabbage, Pommes Anna with crisp chorizo and sauce diable.

**DKK 265,-**

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## ***THE SCHNITZEL***

Schnitzel ala REFRBORG med efterårsgrønt, pommes saute og stegesmør samt friterede kapers

Schnitzel ala REFRBORG with autumn green. Served with pommes sauté, butter sauce and fried capers.

**DKK 235,-**

## ***THE GREEN DISH***

Blomkål-sellerisoufflé på bund af svamperisotto. Hertil balsamico bagte rødbeder og bolchebeder med granatæble.

Cauliflower-celery soufflé on top of a mushroom risotto. Served with balsamic baked beetroots with pomegranate.

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

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

**DKK 235,-** -> med Torsk / with Cod

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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 MOUSSE***<sup>1</sup>

Efterårsmousse med jordskokker. Hertil appelsin-gulerodsgelé og saltede nødder samt hvid chokolade og citron-kaktussorbet.

Autumn mousse with Jerusalem artichokes. Orange-carrot jelly, salted nuts and white chocolate. Served with a lemon-cactus sorbet.

**DKK 95,-**

### ***THE PEAR***

Pære porcheret i "Casa Silva, late harvest". Serveret med skovbærcreme og mørk chokolade.

Pear poached in "Casa Silva, late harvest". Served with a berry cream and dark chocolate.

**DKK 95,-**

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

Blødende chokoladecake med mynteis, karamelflager, espressoespuma og marengs

Bleeding chocolate cake with mint ice, caramel flakes, espresso espuma and meringue.

**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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