



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

THE SOUP STARTER ¹

Svampesuppe tilsmagt med portvin, hertil sprøde jordskokker og tomatconçassé.

Mushroom soup flavored with port wine, crispy Jerusalem artichokes and tomato conch.

DKK 110,-

THE FISH STARTER ¹

Grillet hjertesalat med blåmuslinger og stenbiderrogn serveret med trøffelhollandaise og sprød ris.

Grilled salad with mussels and lumpfish roast served with truffle hollandaise and crispy rice.

DKK 110,-

THE CHICKEN STARTER

Rilette af unghane fra HOPBALLE MØLLE, hertil glacerede rødbeder, rødbedegelé med sherrydike, pastinakcreme og sprøde maltchips.

Rilette of cockerel from HOPBALLE MØLLE, with glazed beetroot, beetroot jell with sherry vinegar, parsnip cream and crispy malt chips.

DKK 110,-



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THE BEEF STARTER ¹

Carpaccio af kalv, hertil basilikum emulsion, syltede enokisvampe, plukket salat, kartoffelchips og flager af "Gnalling". (mild ost)

Carpaccio of veal, with basil emulsion, pickled enochis, picked salad, potato chips and flakes of "Gnalling". (mild cheese)

DKK 115,-

THE GREEN STARTER ¹

Tomatvarité: Tomatsalat anrettet på "Bloody Mary", hertil balsamicosirup, porrestøv og "Gammel knas". (mild ost)

(vegetarisk: med grillet tofu i stedet for "Gammel knas")

Tomato variety: Tomato salad served on "Bloody Mary", balsamic syrup, leek dust and "Gammel knas". (mild cheese)

(vegetarian: with grilled tofu instead of "Gammel knas")

DKK 98,-

¹ Kan serveres i glutenfri version. / Can be served in a gluten free version. WIFI:Refborgfree/happydays



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MAIN COURSES

THE STEAK¹

Steak af dansk oksefilet, garneret med lynstegt blomkål, mandler og ærter.
Hertil grove pommes frites og REFBORGS velkendte Bearnaise sauce.

Steak of Danish beef fillet, garnished with light fried cauliflower, almonds and peas.
With French fries and REFBORGS well-known sauce Bearnaise.

DKK 325,-

THE CHICKEN

"Coq au Riesling" a la REFBORG. HOPBALLE MØLLE kylling braiseret i riesling, skalotteløg, perleløg, gulerødder. Serveret med sauce af skyen. Hertil pommes rissolles med friske krydderurter.

"Coq au Riesling" a la REFBORG. HOPBALLE MØLLE chicken braised in riesling, shallots, pearl onions, carrots. Served with tasty gravy. Besides, Pommes rissolles with fresh herbs.

DKK 245,-

THE FISH¹

"Saltimbocca di pesce", Rødfisk svøbt med salvie og parmaskinke, hertil "pappardelle" vendt med sprøde østershatte, grillede peberfrugter, kapers og løvstikke. Toppet med chiffonade af romainesalat.

"Saltimbocca di pesce", Redfish wrapped with sage and parma ham, for this "pappardelle" turned with crispy oyster mushroom, grilled peppers, capers and louage. Topped with chiffonade of Romaine salad.

DKK 235,-

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THE PORK ¹

Duet af gris: Glaceret svinebryst og braiserede svinekæber, hertil en luftig kartoffelpuré tilsmagt med rygeost, grillede porrer og gulerods "frittata" samt ramsløgsblanquette.

Duet of pork: Glazed pork breast and braised pork jaws, with an airy potato puree flavored with smoked cheese, grilled leeks and carrot "frittata" with ramson blanchette.

DKK 265,-

THE SCHNITZEL

REFBORG'S egen kalveschnitzel vendt i panko og stegt i afklaret smør, hertil sauté af forårsgrønt, samt pommes sauté, store græske kapersbær og friterede kapers samt smørsauce.

REFBORG'S own schnitzel of veal turned in panko and fried in clarified butter. Sauté of spring vegetables, as well as pommes sauté, large Greek capers and fried capers, besides butter sauce.

DKK 235,-

THE GREEN DISH ¹

Tomat-peberfrugtlasagne, toppet med grillet ratatouille. Hertil en grov bønnesalat med syltede løg og forårsløg.

Tomato-bell pepper lasagne, topped with grilled ratatouille. And a coarse bean salad with pickled onions and spring onions.

DKK 210,- > vegetarisk / vegetarian

DKK 245,- > med HOPBALLE MØLLE kylling / with HOPBALLE MØLLE chicken

DKK 245,- > med Rødfisk / with Redfish

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DESSERTS

DANISH CHEESES ¹

4 slags UNIKA oste med hjemmelavet garniture og knækbrød.

4 UNIKA cheese with homemade garnish and crispbread.

DKK 118,-

THE CAKE ¹

Citronmåne med creme fraiche mousse, frisk citron verbena og sprøde marengs med melisse samt citronsorbet.

Lemon cake with sour creme mousse, fresh lemon verbena and crispy meringue with melissa and lemon sorbet.

DKK 95,-

THE PIE

Fransk chokoladetærte med saltkaramel, pæremousse, sorbet, cookiecrumble og broken gel tilsmagt med Grand Marnier.

French chocolate pie with salt caramel, pear mousse, sorbet, cookiecrumble and broken gel flavored with Grand Marnier.

DKK 105,00

THE BERRY CAKE

Skovbærlagkage med romganache, mascarponecreme, syltede skovbær og jordbærcurd.

Forest berry cake with romganache, mascarpone cream, pickled forest berries and strawberry curd.

DKK 125,-

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SUMMERBIRD PETIT FOURS ¹ Økologisk/Organic

Chokolade petit fours fra SUMMERBIRD. (Vi synes det er den bedste chokolade i Danmark)

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. Du vælger!

One Grand Cru chocolate covered marshmallow (big) or two small. Your choice!

DKK 35,-



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BØRNEMENU / CHILDRENS MENU

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 tasty gravy.

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 ¹

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

DKK 95,-

DESSERTS

BØRNEIS ¹

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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