



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

THE SOUP STARTER

Jordkokkesuppe med persilleolie, sprøde croutons og ristet chorizo.

Jerusalem artichoke soup with parsley oil, crispy croutons and roasted chorizo.

DKK 110,-

THE FISH STARTER ¹

Letrøget skaldyrssalat med plukket frissésalat, jomfruhummer og kammuslinger, hertil pastinakcreme.

Lightly smoked seafood salad with fresh salad, lobster, scallops and parsnip cream.

DKK 115,-

THE BEEF STARTER ¹

Nordisk bresaola fra Nørre Søby, hertil glacerede perleløg, mild dijoncreme, plukket efterårssalat og sprøde croutons.

Nordic bresaola from Nørre Søby, with glazed pearl onions, mild dijon cream, autumn salad and crispy croutons.

DKK 120,-

THE GREEN STARTER ¹

Rødbedesalat med syltede korianderfrø, sifon af manchego, saltede mandler.

Beetroot salad with pickled coriander seeds, siphon of manchego, salted almonds.

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 BOEUF¹

Cote de bouef, serveret med REFBORGS velkendte bearnaisesauce, grove pommes frites og sauté af efterårets friske grønsager. Trancheres ved bordet (min. 2 gæster)

Cote de bouef, served with REFBORG's well-known bearnaise sauce, french fries and sauté of the autumn's fresh vegetables. Carved at the table (min. 2 guests)

* En gæst ved bordet: Vi serverer i stedet en velsmagende steak af okse, med pommes frites og béarnaise.

* One guest at the table: We serve a tasty filet of steak, with French fries and béarnaise instead.

DKK 328,- + DKK 125,- 1/1 Côte De Bouef ca. 600 gram (per person)

THE CHICKEN¹

Duet af HOPBALLE MØLLE kylling: svampefyldt lårfilet, dariole af kyllingesoufle, hertil pommes fondant, saute af savoykål og svampe samt mild sellericreme med hvidløg.

Duet of HOPBALLE MØLLE chicken: mushroom-filled thigh fillet, dariole of chicken souffle, fried fondant, saute of savoy cabbage, mushrooms and mild celery cream with garlic.

DKK 245,-

THE FISH¹

Torskefilet med ærtepuré, pocheret æg, ærter bonne femme.

Cod fillet with pea puree, poached egg, peas bonne femme.

DKK 245,-

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THE PORK ¹

Langtidsstegt porchetta på bund af grov kartoffelmos, hertil sauce escabeche og glaceret sofrito.

Braised porchetta on the bottom of mashed potatoes, escabeche sauce and glazed sofrito.

DKK 265,-

THE BURGER

REFBORGS egen letrøgede cheeseburger (200g hakkebøf), serveret med luftig cheddarskum, hjemmelavet kryddermayo og grove pommes frites.

REFBORG's own light smoked cheeseburger (200g chopped beef), served with cheddar foam, homemade spice mayo and french fries.

DKK 195,-

THE GREEN DISH

Løg-tartin, serveret med æbler og bønne-mandelkompot. Hertil en granatæblemарineret crudité af fennikel.

Onion tartine, served with apples and bean-almond compote. To this, a pomegranate marinated crudité of fennel.

DKK 210,- > vegetarisk / vegetarian.

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

DKK 245,- > med Torsk / with cod fillet.



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DESSERTS

THE CHEESES¹

4 slags UNIKA oste med hjemmelavet garniture og knækbrød.

4 UNIKA cheese with homemade garnish and crispbread.

DKK 125,-

THE DANISH¹

Blommegrød med fleksibel chokoladeganache, hvid chokoladeskum, brombærsorbet.

Plum porridge with flexible chocolate ganache, white chocolate foam, blackberry sorbet.

DKK 105,-

THE PIE

Skovbærclafoutis serveret med vaniljeparfait og crunch af brændte mandler.

Forest berry clafoutis served with vanilla parfait and crunch of roasted almonds.

DKK 110,-

THE MOUSSE¹

"Baba de camelo", på sprød mandelnougatine, hertil en triple chocolate mousse.

"Baba de camelo", on crispy almond nougatine, for this a triple chocolate mousse.

DKK 115,-

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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 stor Grand Cru flødebolle eller to små. Du vælger!

One Grand Cru creampuff (big) or two small. Your choice!

DKK 38,-

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BØRNEMENU / CHILDRENS MENU

MAIN COURSES

THE CHICKEN ¹

Kyllingebryst fra HOPBALLE MØLLE, serveret med pomfritter og grøntsags-snack.

Chicken breast from HOPBALLE MØLLE, served with french fries and vegetable snacks.

DKK 115,-

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

To røde pølser med pommes frites og grøntsags-snack.

Two 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 Cream" with chocolate-sauce.

DKK 45,-

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