



REFBORG

HOTEL | SPISERI | BUTIK

FORRETTER / STARTERS

THE SOUP STARTER ¹

Græskarsuppe med basilikumcreme, sprød "basquese salpicon" af græskar, rødløg, oliven, bacon og persille.

Pumpkin soup with Basil cream, crispy "Basquese salpicon" of pumpkin, red onion, olives, bacon and parsley.

DKK 110,-

THE FISH STARTER ¹

Dild-gravad laks serveret med rævesauce, plukket salat og bagte tomater samt sprød kartoffel.

Dill-marinated salmon served with dill-mustard dressing, green salad, baked tomatoes and crispy potatoes.

DKK 115,-

THE BEEF STARTER ¹

Seared krondyrfilet med vintersalat, glaserede perleløg, luftigt skum af estragon og fennikel og sprød rug.

Seared venison filet with winter salad, glazed pearl onions, tarragon-fennel foam and crispy rye bread.

DKK 120,-



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THE DUCK STARTER

Sprængt andebryst med rødkålgelé, pære, urtesalat og parmesanrumble.

Salted duck breast with beetroot jelly, pear, herb salad and parmesan crumble.

DKK 115,-

THE GREEN STARTER ¹

Kartoffelcarpaccio med lun trøffelhollandaise, maltjord og sprød gulerod samt plukket kål.

Potato carpaccio with warm truffle hollandaise, malt sprinkle, crispy carrot and picked cabbage.

DKK 98,-

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



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HOVEDRETTER / MAIN COURSES

THE STEAK¹

Ribeye steak garneret med cremede svampe, chiffonade af spinat, hertil portvinsgastrique og vores velkendte pommes frites.

Ribeye steak garnished with creamy mushrooms, chiffonade of spinach. Served with port wine gastrique and our well known fries.

DKK 325,-

THE DUCK

Confiteret andelår med flamberede svesker, abrikoser, saute af rødkål, appelsin, æbler og mandler, hertil Pommes Anna med julekrydderi samt sauce Bigarade.

Confit of duck with flamed prunes, apricots, saute of red cabbage, orange, apples and almonds. Served with Pommes Anna with a Christmas spices and sauce Bigarade.

DKK 245,-

THE FISH¹

Bagt kulmule med nøddetopping, hertil kærnemælksporcheret selleri, grøn risotto med spelt og syrlige æbleparisienne.

Baked Hake with nuts. Served with buttermilk poached celery, green risotto with pearl wheat and sour apple parisienne.

DKK 245,-

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THE PORK¹

Duet af gris: roulade af braiseret bryst og baconsvøbt mørbrad, hertil græskarpuré, grov pommes rösti med krydderurter, rosenkålsauté med syrlige rødløg og sauce af braisereskyen.

Duet of pork: roulade of braised breast and bacon-wrapped tenderloin. Served with pumpkin puree, pommes rösti with herbs, saute of brussel sprouts with sour red onions and sauce.

DKK 245,-

THE GREEN DISH¹

Sprødstegt polenta med grillet rodfrugtsalat og rødbedebøffer samt urtesifon.

Crisp-fried polenta with grilled root salad, beetroot steaks and herb-chiffon.

DKK 195,- -> vegetarisk / vegetarian

DKK 225,- -> med HOPBALLE MØLLE kylling / with HOPBALLE MØLLE chicken

DKK 225,- -> med kulmule / with Hake

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DESSERTER / DESSERTS

DANISH CHEESES¹

Ostetallerken med UNIKA oste, chutneys, relish og marmelade samt kiks og knækbrød.

Cheese plate with UNIKA cheese, chutneys, relish, jam, biscuits and crispbread.

DKK 125,-

THE FROMAGE

Kirsebærfromage på sprød bund af müsli, hertil ris ala mande parfait. Sprøde mandelmakroner og broken gel.

Cherry fromage on crispy müsli. Served with ris a la mande parfait, crispy almond macaroons and broken gel.

DKK 105,-

THE CAKE

Fransk operakage i 6 lag. Serveret med syltede skovbær og solbærsorbet.

French opera cake in 6 layers. Served with marinated berries and blackcurrant sorbet.

DKK 110,-

THE PEAR¹

Portvinsbagt pære med creme anglaise, vanilje is, æble-portvinssirup og kanel twill.

Port wine baked pear with cream anglaise, vanilla ice, apple-port wine syrup and cinnamon twill.

DKK 115,-

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RIS A LA MANDE¹

Klassisk Ris a la mande med hjemmelavet kirsebærsauce.

Classic Ris a la mande with homemade cherry sauce.

DKK 95,-

SUMMERBIRD PETIT FOURS¹ Økologisk/Organic

Chokolade petit fours fra SUMMERBIRD.

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

DKK 45,-

SUMMERBIRD¹ 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

THE CHICKEN¹

Kyllingebryst fra HOPBALLE MØLLE. Serveret med pomfritter og grøntsags-snacks.

Chicken breast from HOPBALLE MØLLE. Served with French fries and vegetable snacks.

DKK 115,-

SPAGHETTI BOLOGNESE¹

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 FRITTER¹

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

DKK 95,-

DESSERT / DESSERT

BØRNEIS¹

2 kugler is af smagfuld "Hansens is" med chokoladesovs

2 scoops ice cream from "Hansens ice" with chocolate-sauce

DKK 45,-

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