



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

THE SOUP STARTER ¹

Mørk consommé chasseur: Mørk vildtconsommé med julienne af kalv, champignon og trøffel.

Dark consommé chasseur: Dark game consommé with julienne of veal, mushroom and truffle.

DKK 110,-

THE FISH STARTER ¹

Mosaik af tun, laks og torsk, hertil pastinakcreme, sprøde chips af persillerod, grønkålspesto og urtesalat.

Mosaic of tuna, salmon and cod. Served with parsnips cream, crispy chips of parsley, kale-pesto and herb salad.

DKK 110,-

THE CHEESE STARTER ¹

Cremet gedeost bagt i sprød filodej, hertil mango-appelsinchutney og spiresalat.

Creamy goat cheese baked in crisp filo pastry. Served with a mango-orange chutney and sprout salad.

DKK 115,-

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



REFBORG

HOTEL | SPISERI | BUTIK

THE CHICKEN STARTER¹

Unghaneterrine med cremet avocadomousse tilsmagt med harissa og lime, plukket vintersalat.

Cockerel terrine served with a creamy avocado mousse with harissa and lime. Topped with picked winter salad.

DKK 115,-

THE GREEN STARTER¹

Skorzonerodsvarité: skorzonercreme, friterede og sesambagte skorzonnerrødder, hertil dildolie samt pluk salat.

Salsify varité: Salsify cream, fried and sesame-baked salsify roots. Served with a dill oil and picked salad.

DKK 98,-

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



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE STEAK¹

Ribeye steak af dansk okse, hertil sauce Bourguignon, vores velkendte grove pommes frites samt gulerodspuré.

Ribeye steak of Danish ox. Served with sauce Bourguignon, our well-known pommes frites and carrot puree.

DKK 325,-

THE CHICKEN¹

Confitteret unghane ala bresse, serveret med sprød pommes duchesse, svampe, duet af beder og trøffelsauce.

Confit of cockerel ala bresse. Served with crisp pommes duchesse, mushrooms and a duet of beets and truffle sauce.

DKK 245,-

THE FISH¹

Smørstegt sandart serveret med saltbagt selleri, grillet porre, sauce nage samt safrandampede kartofler.

Butter-fried walleye served with salt-baked celery, grilled leek, sauce nage and saffron-steamed potatoes.

DKK 235,-

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



REFBORG

HOTEL | SPISERI | BUTIK

THE VENISON¹

Krondyrfilet svøbt i unghanesoufle og peberbacon, anrettet med selleriflan, bagte gulerødder, calvadosglace monteret med æblebrunoise, hertil pommes anna.

Venison filet wrapped in cockerel soufflé and pepper-bacon. Served with celery-flan, baked carrots, calvados-glance with apple-brunoise and pommes Anna.

DKK 265,-

THE GREEN DISH¹

Japanskrydret kålrabi og selleri, vendt med nudler og miso, hertil sesambagt kål og teriyakibagte tomater

Japanese-spiced kohlrabi and celery turned in noodles and miso. Served with sesame-baked cabbage and teriyaki-baked tomatoes.

DKK 210,- -> vegetarisk / vegetarian

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

DKK 245,- -> med sandart / with walleye

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



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE CHEESES ¹

4 slags UNIKA oste med hjemmelavet garniture og kiks.

4 UNIKA cheese with homemade garnish and biscuits.

DKK 118,-

THE PINA COLADA

Rombraiseret ananas, mazarinkage og kokosis. Hertil ananasgelé og sprøde ananas.

Rum-braised pineapple, mazarin cake and coconut ice. Served with pineapple jelly and crispy pineapples.

DKK 105,-

THE FIGS

Flamberede figner, anrettet på sød butterdejsfleuron. Hertil vaniljeparfait og brændte valnødder.

Flamed figs on a sweet puff pastry fleuron. Served with vanilla parfait and burned walnuts.

DKK 95,-

THE ROLL

Æble-calvadosroulade med birkes, æblesorbet og citronverbena.

Apple-calvados roll with poppy seeds, apple sorbet and lemon verbena.

DKK 115,-



REFBORG

HOTEL | SPISERI | BUTIK

THE CHOCOLATE

Chokoladefondant med sorbet, hvid ganache tilsmagt med mocca og broken gel.

Chocolate fondant with sorbet, white ganache flavored with mocca and broken gel.

DKK 105,-

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 35,-



REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

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 lækker is med chokoladesovs.

2 scoops of delicious ice cream with chocolate-sauce

DKK 45,-

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