



# REFBORG

HOTEL | SPISERI | BUTIK

## Forretter:

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

Carpaccio af blæksprutte, serveret med citron-olivenskum, citrongelé, persillepure og efterårs salat.

Carpaccio of octopus served with a lemon-olive foam, lemon jelly, parsley puree and Autumn salad.

**DKK 100,-**

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

Rillette af Unghane med grillede rødløg, balsamicoglace, plukket frisésalat og basilikumcreme.

Rillette of Cockerel with grilled red onion, balsamico glace, frisé salad and a basil cream.

**DKK 100,-**

### ***"SOUP"***<sup>1</sup>

Kartoffelporresuppe med sprød peberbacon, saltet rug og urteolie.

Potato-leek soup with crispy pepper bacon, salted rye and herb oil.

**DKK 95,-**

### ***"TAPAS"***<sup>1</sup>

Serranoskinke – Tigerrejer med hvidløg og lime – Fiskesuppe – Arancini med svampe. Hertil oliven, pesto, bagte tomater og syltede løg.

Serrano ham – Tiger prawns with garlic and lime – Fish soup – Arancini with mushrooms. Served with olive, pesto, baked tomatoes and pickled onion.

**DKK 100,-**

### ***"VEGETARIAN"***<sup>1</sup>

Rødbeder i struktur, rødbedesalat med brombærdressing, borscht og rødbedechips. Hertil estragonskum og sprøde rugcroustons.

Beetroot in structure, beetroot salad with blackberry dressing, borscht and beetroot chips. Served with tarragon foam and crispy rye croustons.

**DKK 95,-**

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



# REFBORG

HOTEL | SPISERI | BUTIK

## Hovedretter:

### **"BEEF" <sup>1</sup>**

225g Dansk Entrecote. Hertil glaserede rødbeder, syltet glaskål, selleripuré samt vores grove pommes frites og sauce bordelaise.

225g Danish Entrecote. Served with glazed beetroot, pickled kohlrabi, celery puree, pommes frites and sauce bordelaise.

**DKK 295,-**

### **"LAMB" <sup>1</sup>**

Braiseret lammeskank. Anrettet på kartoffel-sellerimos, grillede skalotter, ærter og sauce af skyen.

Braised lamb shank. Served with mashed potato and celery, grilled shallots, peas and gravy.

**DKK 225,-**

### **"SCHNITZEL"**

REFBORGS egen kalveschnitzel vendt i panko og stegt i afklaret smør, hertil sauté af efterårsgrønt, samt pommes sauté og friterede kapers samt stegesky.

REFBORG's own schnitzel of veal turned in panko and fried in clarified butter, served with sauté of Autumn green, pommes sauté, fried capers and butter sauce.

**DKK 225,-**

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

Skindstegt Kulmule. Serveret med hummerhaler, blomkål, nye kartofler vendt med dild. Hertil hummerblanquette og salturt.

Skin-fried hake. Served with lobster tails, cauliflower, potatoes turned in dill, lobster blanquette and glasswort.

**DKK 225,-**

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



# REFBORG

HOTEL | SPISERI | BUTIK

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

"Kylling Milanese". HOPBALLE kyllinge bryst fyldt med svampe og gammelknas. Sprødstegt i panko hertil pommes fondant samt tomatragout.

"Chicken Milanese". HOPBALLE chicken breast filled with mushrooms and "Gammelknas" cheese, Crisp-fried in panko, served with pommes fondant and tomato ragout.

**DKK 225,-**

## **"VEGETARIAN" <sup>1</sup>**

Vegetartapas: svamperissotto, linstegt blomkål med granatæble og nødder, løgtartin, glacerede rødbeder samt en sprød salat.

Vegetarian tapas: Mushroom risotto, stir-fried cauliflower with pomegranate and nuts, onion tartin, glazed beetroot and a crisp salad.

**DKK 195,-**

Med Hopballe Mølle kylling / With Hopballe Mølle chicken.

**DKK 225,-**



# REFBORG

HOTEL | SPISERI | BUTIK

## Desserter:

### ***"CHEESE" <sup>1</sup>***

Friteret Camembert serveret med solbær-æblekompot og ristet surdejsbrød

Fried Camembert served with a blackcurrant-apple compote and toasted sourdough bread.

**DKK 110,-**

### ***"PEACH"***

Peach melba på en ny måde: Panna cotta med vanilje. Serveret med bagte ferskner, broken hindbærgelé og sorbet samt sprødt.

Peach melba in a new way: Panna cotta with vanilla. Served with baked peach, broken raspberry jelly and sorbet.

**DKK 95,-**

### ***"CHOCOLATE" <sup>1</sup>***

Gateau Marcell med honningglacerede skovbær, sprøde chokoladeflager og nøddecrumble.

Gateau Marcell with honey glazed berries, crispy chocolate flakes and a nut crumble.

**DKK 98,-**

### ***"TAPAS"***

Crema catalana, cappuccinomousse, mandelmazariner, sorbet og friske bær.

Crema catalana, Cappuccino mousse, almond mazarin, sorbet and fresh berries.

**DKK 105,-**

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



# REFBORG

HOTEL | SPISERI | BUTIK

## BØRNMENU / CHILDRENS MENU

### ***"Kyllingen" 1***

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

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

**DKK 115,-**

### ***"Bolognaise"***

Frisk pasta med hjemmelavet Bolognaise og grøntsags-snack.

Fresh pasta with homemade Bolognaise and vegetable snacks.

**DKK 95,-**

### ***"Fisken"***

Paneret rødspættefilet med pommes frites og grøntsags-snack.

Freshly breaded filet of plaice (flounder) with French fries and vegetable snacks.

**DKK 95,-**

### ***"Røde Pølser" 1***

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

**DKK 95,-**

## **DESSERT / DESSERT**

### ***"Børneis"***

2 kugler lækker is med chokoladesovs.

2 scoops of delicious ice cream with chocolate-sauce

**DKK 45,-**