



REFBORG

HOTEL | SPISERI | BUTIK

Forretter:

"FISH"¹

Koldrøget laks, serveret med dildskum, syltede pærer, salat, dild og dildolie samt sprødt.

Cold-smoked salmon, served with dill foam, pickled pear, dill, and dill oil

DKK 100,-

"CHICKEN"¹

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"¹

Blomkålssuppe med sprød bacon, urteolie og nøddecrumble.

Cauliflower soup with crispy bacon, herb oil and nut crumble.

DKK 95,-

"CARPACCIO"¹

Carpaccio af okse, hertil glaserede perleløg, plukket salat, Gammel knas og kartoffelchips.

Beef carpaccio, served with glazed pearl onions, salad, "Gammel Knas" cheese and potato chips.

DKK 100,-

"VEGETARIAN"¹

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

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

DKK 95,-

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



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Hovedretter:

"BEEF" ¹

Boeuf af oksemørbrad. Hertil glaserede rodfrugter, samt vores grove pommes frites og bearnaisesauce.

Beef tenderloin. Served with glazed root vegetables, pommes frites and our homemade sauce bearnaise.

DKK 295,-

"VENISON" ¹

Medallioner af kron dyr, hertil pommes anna, svampesauté samt cognacsauce og grillede løg.

Medallions of venison served with sauté of mushrooms, grilled onion, pommes anna and cognac sauce.

DKK 295,-

"SCHNITZEL"

REFBORG'S 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" ¹

Skindstegt laksefilet, serveret med "Linguine al limone crema", smørvendt kål og grillet lime.

Skin-fried filet of salmon served with "Linguine al limone crema", buttered cabbage and grilled lime.

DKK 225,-

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"CHICKEN" ¹

Duet af "HOPBALLE" kylling: svampefyldt lårfilet, dariole af kyllingesouffle. Hertil pommes fondant, sennepsbagt rødbede og mild sellericreme med hvidløg.

Duet of "HOPBALLE" chicken: Mushroom-filled thigh filet, dariole of chicken soufflé. Served with pommes fondant, mustard-baked beetroot and a mild celery cream with garlic.

DKK 225,-

"VEGETARIAN" ¹

Sprødstegt polenta serveret med selleri-blomkålsbøffer, syltet kålsalat og glaserede rodfrugter.

Crispy fried polenta served with celery-cauliflower steaks, pickled cabbage salad and glazed root vegetables.

DKK 185,-

Med Hopballe Mølle kylling / With Hopballe Mølle chicken.

Eller med skindstegt laks/ With salmon

DKK 225,-

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Desserter:

"CHEESE" ¹

4 slags UNIKA oste med hjemmelavet garniture og knækbrød.

4 kinds of UNIKA cheese with home-made garniture and crispbread.

DKK 110,-

"CREME BRULEE"

Creme brulee tilsmagt med SUMMERBIRD chokolade, hertil sorbet og bagte blommer samt sprøde marengskys.

Creme brulee with SUMMERBIRD chocolate, served with baked plums, sorbet and crisp meringue.

DKK 95,-

"CHOCOLATE" ¹

Gateau Marcell med honningglaserede skovbær, sprøde chokoladeflager, nøddecrumble og sorbet.

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

DKK 95,-

"CONSOMMÈ"

Brombærconsommé med brombærmousse, skovsyre og friske bær.

Blackberry consommé with blackberry mousse, purslane and fresh berries

DKK 95,-

"SUMMERBIRD"

Summerbird's lækre flødeboller.

Summerbirds delicious cream puffs – choose between 1 big or 2 small.

DKK 35,-



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BØRNEMENU / 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,-