



# REFBORG

HOTEL | SPISERI | BUTIK

## STARTERS

### ***THE SOUP STARTER <sup>1</sup>***

Kartoffelporresuppe med sprød bacon, rugcroutons og urteolie.

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

**DKK 110,-**

### ***THE FISH STARTER <sup>1</sup>***

Koldrøget laks efter egen opskrift, hertil plukket salat, sprøde risflager samt trøffelsifon.

Cold-smoked salmon made after our own recipe. Served with picked salad, crispy rice flakes and truffle siphon.

**DKK 110,-**

### ***THE BEEF STARTER <sup>1</sup>***

Carpaccio af okse med bagte tomater, syltede rødløg, sprød kartoffel og balsamicoglace.

Beef carpaccio with baked tomatoes, pickled red onion, crisp potato and a balsamic glaze.

**DKK 115,-**

### ***THE GREEN STARTER <sup>1</sup>***

Variation af skorzonerrød: sesamstegt, puré, syltede og sprøde. Hertil plukket salat og brombær vinaigrette.

Variety of scorzonera root: sesame fried, pureed, pickled and crispy. Served with picked salad and blackberry vinaigrette.

**DKK 98,-**

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



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## MAIN COURSES

### ***THE STEAK***<sup>1</sup>

Tørmodnet Ribeye af dansk kalv. Hertil vores velkendte bearnaisesauce, pommes frites og bagte rodfrugter.

Dry-aged Ribeye of danish veal. Served with our well-known bearnaise sauce, pommes frites and baked root vegetables.

**DKK 325,-**

### ***THE SCHNITZEL***

Refborg's Wienerschnitzel, serveret med grønsagssauté, pommes sauté, friterede kapers samt smørsauce.

Refborg's Wienerschnitzel, served with vegetables sauté, pommes sauté, fried capers and butter sauce.

**DKK 235,-**

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

Kyllingebryst fra Hopballe Mølle. Serveret med pommes macaire, grillet ratatouille samt hvidløg-timiansauce.

Chicken breast from Hopballe Mølle. Served with pommes macaire, grilled ratatouille and a white wine-thyme sauce.

**DKK 245,-**

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

Havtaske serveret med kartoffelselleripure, grillede skalotteløg, gulerødder samt skaldyrs beurre monte.

Monkfish served with potato-celery puree, grilled shallots, carrots and shellfish beurre monte.

**DKK 235,-**

## ***THE GREEN DISH***<sup>1</sup>

Rødbedeboffer med bulgursalat, bagte rodfrugter samt friteret blomkål.

Beetroot steaks with bulgur salad, baked root vegetables and fried cauliflower.

**DKK 210,-** -> vegetarisk / vegetarian

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

**DKK 245,-** -> med havtaske / with monkfish

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## DESSERTS

### ***THE CHEESES <sup>1</sup>***

UNIKA oste med hjemmelavet garniture og kiks.

UNIKA cheese with homemade garnish and biscuits.

**DKK 118,-**

### ***THE PIE***

Clafoutis med jordbær og rabarber. Hertil hjemmelavet vaniljeis, pistacienødder og chokoladesne.

Clafouti with strawberry and rhubarb. Served with homemade vanilla ice cream, pistachios and chocolate snow.

**DKK 105,-**

### ***THE PANNA COTTA***

Panna cotta med karamelsten, brombæris og syltede bær.

Panna cotta with "karamelsten", blackberry ice cream and pickled berries.

**DKK 95,-**

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## ***THE CHOCOLATE***

Gateau marcel med hjemmelavet sorbet af blodappelsin og granatæble, nøddecrunch og chokoladeslør.

Gateau marcel with homemade sorbet of blodorange and pomegranate, nut crunch and chocolate veil.

**DKK 105,-**

## ***SUMMERBIRD PETIT FOURS <sup>1</sup> Økologisk/Organic***

Chokolade petit fours fra SUMMERBIRD. (Vi synes det er den bedste chokolade i Danmark)

Chocolate petit fours from SUMMERBIRD. (We think it is the best chocolate in Denmark)

**DKK 45,-**

## ***SUMMERBIRD <sup>1</sup> Økologisk/Organic***

En stor Grand Cru flødebolle eller to små. Du vælger!

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

**DKK 35,-**



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## BØRNEMENU / CHILDRENS MENU

### MAIN COURSES

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

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 BOLOGNESE<sup>1</sup>***

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<sup>1</sup>***

2 røde pølser med pommes frites og grøntsags-snack.

2 red Danish sausages with French fries and vegetable snacks.

**DKK 95,-**

### DESSERT / DESSERT

#### ***BØRNEIS<sup>1</sup>***

2 kugler lækker is med chokoladesovs.

2 scoops of delicious ice cream with chocolate-sauce

**DKK 45,-**

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