



REFBORG

HOTEL | SPISERI | BUTIK

STARTERS

THE LOBSTER

Jomfruhummer – Vol au vent – Emulsion – Sauce Américaine.

Langoustine – Vol au vent – Emulsion – Sauce Américaine.

DKK 128,-

THE TARTARE ¹⁺²

Oksetatar – Pommes Allumettes – Æggeblomme – Stenbiderrogn.

Beef tartare – Pommes Allumettes – Egg yolk – Roe.

DKK 128,-

THE POTAGE PARMENTIER ¹

Potage Parmentier – Gammel knas Sorbet – Kalvebacon – Skalotteløg.

Potage Parmentier – Gammel knas Sorbet – Veal Bacon – Shallots.

DKK 98,-

THE VEGETARIAN

Yoghurt – Nye gulerødder – Kumquats – Gulerodsbouillon.

Yoghurt – New carrots – Kumquats – Carrot Broth.

DKK 98,-

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

² Kan serveres i lactosefri version. /Can be served in a lactose free version.



REFBORG

HOTEL | SPISERI | BUTIK

MAIN COURSES

THE VEAL ¹

Braiseret Kalvekæber – Pommes Puré – Sæson grøntsager – Sauce Bourignone.

Braised Veal cheeks – Pommes Purée – Season vegetables – Sauce Bourignone.

DKK 245,-

THE LAMB ¹

Lammekrone á la provencale – Polenta – Confiteret Hvidløgsuré – Lammejus.

Lamb Crown provencale – Polenta – Confit Garlic Purée – Lamb jus.

DKK 348,-

THE SCHNITZEL ¹⁺²

Wienerschnitzel – Pommes Sauté – Forårs Sauté – Smørsauce.

Wienerschnitzel – Pommes Sauté – Spring vegetables – Butter sauce.

DKK 235,-

THE FISH ¹

Meunièrestegt sej – Perleløg – Kartoffel/Olivenolie Sifon – Sauce Poulette.

Meunière-fried pollock – Pearl Onions – Potato/Olive oil Siphon – Sauce Poulette.

DKK 245,-

THE GREEN DISH ¹

Gratineret Saltbagt Selleri – Løgpuré – Bøgehatte – Mandler – Svampe Mousseline.

Gratinated Salt Baked celery – Onion Purée – brown beech mushroom – Almonds – Mushroom Mousseline.

DKK 210,- > vegetarisk / vegetarian.

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

DKK 245,- > med sej / with pollock.

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

² Kan serveres i lactosefri version. /Can be served in a lactose free version.



REFBORG

HOTEL | SPISERI | BUTIK

DESSERTS

THE APPLE

Granny Smith Grød – Marengs – Brunet Smør Is – Crumble – Citronmelisse.

Granny Smith Porridge – Meringue – Browned Butter Ice Cream – Crumble – Lemon Balm.

DKK 105,-

THE CHOCOLATE SURPRISE

Banan custard – Vanilje Is – Chokolade/Peber sauce.

Banana custard – Vanilla Ice Cream – Chocolate/Pepper sauce.

DKK 115,-

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 is the best chocolate in Denmark)

DKK 48,-

SUMMERBIRD CREAM PUFFS ¹

Summerbird flødeboller. Vælg mellem 1 stor eller 2 små.

Summerbird cream puffs. Choose between 1 big or 2 small.

DKK 38,-

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

² Kan serveres i lactosefri version. /Can be served in a lactose free version.



REFBORG

HOTEL | SPISERI | BUTIK

BØRNEMENU / CHILDRENS MENU

MAIN COURSES

THE CHICKEN ¹

Kyllingebryst fra HOPBALLE MØLLE. Serveret med pommes frites og grøntsags-snacks.

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

DKK 115,-

SPAGHETTI BOLOGNESE ¹

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 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 ¹

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

² Kan serveres i lactosefri version. /Can be served in a lactose free version.