



REFBORG

HOTEL | SPISERI | BUTIK

OISTERS AND BUBBLES

Huitres au Naturel

Preserved lemon – Green strawberries

Grapefruit - Merian

Champagne

One glass of Pol Roger

Minimum 2 pers.

DKK. 225,-

Overnævnte kan nydes som forret, men kan ikke blandes med andre forretter.

The above can be enjoyed as an appetizer, but cannot be mixed with other appetizers

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.



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STARTERS

THE FISH STARTER ¹⁺²

Marineret tun – Infuseret vandmelon – Sesam mayo – Bonito crumble.

Marinated tuna – Compressed watermelon – Sesam mayo – Bonito crumble.

DKK 128,-

THE VEAL STARTER ¹

Rosa vitello Tonatto – Kapers vinaigrette – Rucola – Tun creme.

Rosa vitello Tonatto – Capers vinaigrette – Rucola – Tuna cream.

DKK 128,-

THE ASPARAGUS STARTER ¹⁺²

Gratineret hvide og grønne asparges – Asparges hollandaise – Løgekarse pesto – Havgus ost – Maltjord.

Gratinated white and green asparagus – Asparagus hollandaise – onion cress pesto – Havgus cheese – Malt dust.

DKK 135,-

THE VEGETARIAN STARTER ¹

Marinerede tomater – Burrata – Konserverede citroner – Tomat crumble – Balsamicoeddike – frisk Basilikum – Figner.

Marinated tomatoes – Burrata – Preserved lemons – Tomato crumble – Balsamic vinegar – Basil – Figs.

DKK 125,-

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MAIN COURSES

THE STEAK ¹⁺²

Ribeye steak – Pommes frites - Sauce bearnaise – Asparges – Broccoli – Bøgehatte.

Ribeye steak - Pommes frites – Sauce bearnaise – Asparagus – Broccoli – Brown beech mushrooms.

DKK 358,-

THE CHICKEN ¹

Kyllingebryst – Ærtetikassé – Nye kartofler – sommer grøntsager – Syltede perle rødløg – Mynte.

Chicken breast – Pea fricassee – New potatoes – Summer vegetables – Pickled pearl red onions – Mint.

DKK 265,-

THE SCHNITZEL ¹⁺²

Wienerschnitzel – Lun kartoffelsalat – Marinerede tomater – Smør sauce med kapers, skalotteløg og urter.

Wienerschnitzel – Warm potato salad – Marinated tomatoes – Butter sauce with capers, shallots and herbs.

DKK 255,-

THE FISH ¹⁺²

Meunierestegt Havbars – Ratatouille – Sauce vierge.

Meunière-fried sea bass – Ratatouille – Sauce vierge.

DKK 255,-

THE GREEN DISH ¹

Frisk pasta – Pesto – Ricotta – Pinjekerner – Pecorino ost – Sprød salvie.

Fresh pasta – Pesto – Ricotta – Pine nuts – Pecorino cheese – Crispy sage.

DKK 220,-

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DESSERTS

THE STRAWBERRY¹

Infused jordbær – Hvid chokolade cream – Citronmelisse marengs – Hyldeblomst gel – Jordbær sorbet – Koldskåls siphon.

Infused strawberries – White chocolate cream – Lemon balm meringue – Elderflower gel – Strawberry sorbet – “Koldskål” siphon.

DKK 125,-

THE CITRUS SALAD¹

Citrus salat – Olivenolie/honning sirup – Yogurt skum – Basilikum sorbet.

Citrus salad – olive oil/honey syrup – Yogurt foam – Basil sorbet.

DKK 115,-

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COFFEE AND CHOCOLATE

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,-

Kaffe / Coffee (Arabica from Peru and Honduras, organic & Fairtrade).	35,-
Espresso.	30,-
Espresso, double.	35,-
Café Americano (Double espresso and hot water).	35,-
Cortado (Espresso and steamed milk).	35,-
Espresso Macchiato (Espresso and steamed/foamed milk).	35,-
Café Latte (Espresso and steamed milk).	48,-
Cappucino (Double espresso and foamed milk).	45,-
DeCaf, organic.	35,-
Te / Tea (Choose among a variety of organic tea).	35,-
Varm chokolade/ Hot chocolate.	58,-
Irish Coffee (Coffee, 3 cl Irish Whiskey, brown sugar, cream).	95,-

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BØRNEMENU / CHILDRENS MENU

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 99,-

RØDSPÆTTEFILET

Paneret rødspættefilet med pommes frites og grøntsags-snack.

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

DKK 99,-

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 55,-

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