

Taste the late summer



RESTAURANT
Orangeriet

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Taste the late summer

Snacks & bubbles

Start the evening with snacks and bubbles – **DKK 115**

Menu

Chicken – Gooseberries – Smoked cheese – **DKK 135**

...

Mushrooms – Currants – Butter dough – **DKK 135**

...

Red Deer – Cherries – Beetroot – **DKK 135***

...

Cheese – Green tomato – Bread – **DKK 135**

...

Fennel – Sheep's milk ice cream – Caramel – **DKK 135**

...

Five-course menu - **DKK 555**

Wine menu - **DKK 555**

Wine tasting menu - **DKK 280**

* This dish can be ordered as a main course, incl. extra garnish and potatoes – **DKK 235**

Rib-eye steak of free-range cattle

Potato – Garnish – Veal glace

250 grams DKK 298

Cheese plate

Danish cheeses with compote and crunch

4 cheeses DKK 135

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Wine

La Cigarelle Blanc, Château de Cayx, Southern France

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Terras Gauda Albarino, Bodegas Teras Gauda, Rias Baixas Spain

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Torbreck GMS, Torbreck Vintners, Barossa Valley, Australia

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Vouvray Demi-Sec, Silex Noir, Domaine Francois Pinon, Loire, France

...

Château Martillac, Loupiac France

...

Wine menu

1 glass - **DKK 175**

2 glasses - **DKK 270**

3 glasses - **DKK 355**

4 glasses - **DKK 450**

5 glasses - **DKK 555**

Wine tasting menu - **DKK 280**

(A small glass of each wine is served from the wine menu)

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Coffee/Avec

Coffee

Stamp coffee
Espresso
Cappuccino
Latte
Irish Coffee

DKK 45
DKK 30
DKK 40
DKK 45
DKK 85

Tea

Earl Grey
Green tea

DKK 45
DKK 45

Liqueur

Baileys
Cointreau
Red Grand Marnier

DKK 45
DKK 40
DKK 50

Cognac – Brandy

Daniel Bouju - Selection Speciale
Boulard - Grand Solage Calvados
Pays D'Auge
Le Premare - Calvados Hors d'Age

DKK 55
DKK 50
DKK 55

Eau de vie

Marc De Bourgogne – Joseph
Drouhin
Eau de Vie Framboise Sauvage –
René de Miscault
Sauvignon Blanc

DKK 55
DKK 55
DKK 70

Whisky

Glenfarclas 10 års
Moesgård Malt

DKK 75
DKK 85