

RESTAURANT Orangeriet



The Chef's Words About Our 5-Course Menu

"Here is the first 5-course menu of the year, and we have chosen to focus on Danish seasonal ingredients, sustainability, food waste, and our craftsmanship. You will therefore notice that some ingredients are repeated on the menu – this is entirely intentional. We have challenged ourselves by limiting the number of different ingredients and instead fully committing to exploring them 100%."

-Bon appétit

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Snacks & bubbles

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

Menu

Apple – Dab – Hazelnut – **DKK 140**

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Blinis – Mussel – Pear – **DKK 140**

...

Haddock – Sweet potato – Celery – **DKK 140***

Sweet potato - Pork tenderloin - Celery**

...

Comté – Pear – Rosemary – **DKK 140**

...

Quince – Pear – Kefir – **DKK 140**

...

Five-course menu - **DKK 585**

Wine menu (5 glas vin) - **DKK 585**

Wine tasting menu - **DKK 295**

**The meat dish is an alternative to the fish dish

* **This dish can be ordered as a main course, incl. extra garnish and potatoes – DKK 240**

Rib-eye steak

French Fries – Tarragon blanquette

DKK 315

Cheese plate

Danish cheeses with rosehip and nuts

3 cheeses DKK 140

Wine menu

Grande Courtade Blanc, IGP, Famille Fabre, Sydfrankrig, France

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Scotto Chardonnay, Scotto Family Wines, Californien, USA

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A Lisa, Bodega Noemia, Patagonien, Argentina

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

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Sparkling Ice PEAR/QUINCE, Cold Hand Winery, Randers, Denmark

...

Wine menu

1 glass - **DKK 175**

2 glasses - **DKK 270**

3 glasses - **DKK 355**

4 glasses - **DKK 450**

5 glasses - **DKK 585**

Wine tasting menu - **DKK 295**

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

Juice menu

Apple and chervil

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Pear and quince

...

Beetroot, apple and tarragon

...

Lemon and thyme

...

Quince

...

Juice menu – **DKK 280**

Coffee, tea and sweets

Coffee

Stamp coffee	DKK 45
Espresso	DKK 30
Cappuccino	DKK 40
Latte	DKK 45
Irish Coffee	DKK 85

Tea

Earl Grey	DKK 45
Green tea	DKK 45
Fruit tea	DKK 45
Cool mint	DKK 45

Sweets

3 filled chocolates	DKK 60
2 marzipan wreath cakes	DKK 45

Seasonal cocktail

Enjoy the seasonal cocktail, which this time is a Cosmopolitan with a twist of cherry.
This drink consists of:

Vodka
Cointreau
Cranberry
Cherry syrup
Lime

DKK 120

Enjoy a refreshing cocktail in our bar/lounge area.



Feel free to share your experience with us and others—we truly value your feedback!

Tripadvisor:



Instagram:



@ORANGERIET.DK