

# RESTAURANT Orangeriet



## The Chef's words about our 5-course menu

*"We have drawn inspiration from the last treasures of winter's pantry  
– preserved berries, succulent root vegetables,  
and the final crisp apples of the season.*

*This menu is crafted with a focus on comfort food,  
with the main course especially exuding warmth and love.*

*In February, several of our chefs and waiters took an inspiring trip to Cold Hand Winery.  
It was here that the idea for a wine menu celebrating Danish wines  
and their unique flavor profiles was born.*

*You can look forward to a wine experience where Danish wines take center stage  
– with the option to complement the selection with a few international gems.  
Sit back, enjoy the atmosphere, and let the flavors take you on a journey."*

**- Bon appétit**



## Snacks & bubbles

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

## Menu

Cod – Citrus – Grape – **DKK 140**

...

Ravioli – Romesco – Basil – **DKK 140**

...

Shank – Black currant – Parsnip – **DKK 140\***

...

Cheese "Gammel Knas" – Crispbread – Rosehip – **DKK 140**

...

Tarte Tatin – Apples – Tonka beans – **DKK 140**

...

Five-course menu - **DKK 585**

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

Wine tasting menu - **DKK 295**

\* 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

Alba, Cold Hand Winery, Denmark

\*Sauvignon Blanc, Southern Right, Cape, South Africa

...

Noble, Andersen Winery – Denmark

\*Single Estate Pinot Noir, Winegrowers of Ara, Marlborough, New Zealand

...

Nero, Cold Hand Winery, Denmark

\*Rosso di Montalcino, Tenuta Pian delle Vigne, Toscana, Italy

...

Salsa Danica, Cold Hand Winery, Denmark

...

Rancio, Cold Hand Winery, 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

Bergamot and cucumber

...

Tomato juice with a hint of truffle

...

Apple & fermented black currant

...

Rhubarb and apple juice

...

Apple and burnt figs

...

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 "*Rhubarb spritz*"  
It consists of:

Rhubarb liqueur  
Prosecco  
Sparkling water  
Lime juice

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