

# RESTAURANT Orangeriet



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

*Welcome to the colorful flavor universe of spring!*

*This menu is created with a playful approach: Each dish is centered around its own distinctive color theme. Spring brings freshness and renewal, and we've drawn inspiration from the season's earliest, tender ingredients.*

*We begin with a delicate serving of crab and asparagus, exuding subtlety and elegance. Next comes a vegetarian dish that celebrates the lightness of spring with new potatoes, asparagus, and wild garlic. For the main course, we turn up the intensity with a dish combining chicken from Gothenborg, black garlic, and a hint of pepper – a rich and flavorful experience.*

*The cheese course is a harmonious blend of the freshness of sea buckthorn, the sweetness of carrot, and the creamy perfection of Arla Unika's "Rød Løber."*

*Finally, we conclude with a dessert that pays homage to Danish rhubarb – used in every imaginable way to showcase the unique character of this fantastic ingredient.*

*Let yourself be seduced by spring on a plate—we look forward to indulging you!*

**- Bon appétit**



## Snacks & bubbles

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

## Menu

Brown crab – White asparagus – Elderflower – **DKK 140**

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Potato – Wild garlic – Green asparagus – **DKK 140**

...

Chicken – Leek – Blackberry – **DKK 140\***

...

Arla Unika: "Rød løber" – Sea buckthorn – Carrot – **DKK 140**

...

Meringue – Rhubarb – Hibiscus – **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

Sancerre Blanc, AOP, Les Caillottes, Domaine de la Garenne, Loire, France

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Herringbone Hills Sauvignon Blanc, Wine Growers of ARA, Marlborough, New Zealand

...

Chat Sauvage Pinot Noir, Chat Sauvage, Rheingau, Germany

...

Sauvignon Blanc Late Harvest, Vina Errazuriz, Casablanca Valley, Chile

...

Rabarberum, Cold Hande 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

Apple

...

Grape juice and citrus

...

Aronia

...

Orange and kumquats

...

Rhubarb and hibiscus

...

Juice menu - **DKK 280**

# Coffee, tea and sweets

## Coffee

Stamp coffee	<b>DKK 45</b>
Espresso	<b>DKK 30</b>
Cappuccino	<b>DKK 40</b>
Latte	<b>DKK 45</b>
Irish Coffee	<b>DKK 85</b>

## Tea

Earl Grey	<b>DKK 45</b>
Green tea	<b>DKK 45</b>
Fruit tea	<b>DKK 45</b>
Cool mint	<b>DKK 45</b>

## Sweets

3 filled chocolates	<b>DKK 60</b>
2 marzipan wreath cakes	<b>DKK 45</b>

## Seasonal cocktail

Enjoy the seasonal cocktail, which this time is a "*Rhubarb Mojito*"

It consists of:

Rhubarb syrup  
Rum  
Lime juice  
Cane sugar  
Sparkling water

**DKK 120**

Enjoy a refreshing cocktail in our bar/lounge area.

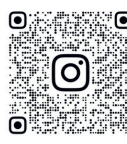


Feel free to share your experience with us and others—we truly value your feedback!

Tripadvisor:



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@ORANGERIET.DK