RESTAURANT
Orangeriet

The Chef's words on our five-course menu

Welcome to the winter flavour universe in Orangeriet!

We offer you a preview of the spring that is slowly waiting ahead.

The cold months have truly set in, and so we begin, as tradition and good sense dictate,
with something warm and comforting - a soup that brings people together and invites you inside.

As the saying goes, a good beginning is half the work done.

From here, we look forward to guiding you safely through the flavours of winter, past the familiar
and onward to new interpretations - with small hints of spring already beginning to emerge in the taste.

A journey where the changing seasons meet in well-balanced and flavourful combinations.

- Bon appétit

Tripadvisor:

30-60% økologi

Instagram:

@ORANGERIET.DK

Marienlundsvej 36 · 8600 Silkeborg · Tel. +45 87 22 55 00 · orangeriet@orangeriet.dk · www.orangeriet.dk

Snacks & bubbles

Start the evening with snacks and bubbles – **145 DKK**

Orangeriet menu

Roe – Pearl onions – Chicken skin – **140 DKK**

•••

Dab – Hollandaise – Leek – **140 DKK**

•••

Beef – Beetroot – Bordelaise – **140 DKK***

•••

Organic Danish cheeses – Crisp – Compote (Cheese trolley) – **140 DKK**

or

Blackberry – Clafoutis – Strong ale – **140 DKK**

•••

Pumpkin – Blood orange – Hazelnut praline – **140 DKK**

•••

5-course menu including appetizer – **595 DKK**
6-course menu incl. appetizer **- 695 DKK**
Wine Menu (5 glasses) – **595 DKK**
Wine Menu (6 glasses) – **650 DKK**
Taste the wine menu (5 glasses) – **315 DKK**
Taste the wine menu (6 glasses) – **365 DKK**

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

Cheese trolley

Selected organic Danish cheeses, paired with sweet and salty accompaniments.
We recommend 3–5 types – **140 DKK no matter the number**

Wine menu

A l'Orée Blanc Organic, IGP, L'Orée du Sabia, Loire, France

•••

Nobel, Andersen Winery, Denmark

•••

Justenborg Rondo, Denmark

•••

The Tawny, Reserve Tawny DOP Graham's, Douro, Portugal

or

Rieslaner Auslese, Bassermann Jordan, Pfalz, Germany

•••

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

•••

Wine menu

1 glass - **185 DKK**
2 glass - **280 DKK**
3 glass - **365 DKK**
4 glass - **460 DKK**
5 glass - **595 DKK**
6 glass - **650 DKK**

Wine Tasting Menu to accompany the 5-Course Menu – 315 DKK
Wine Tasting Menu to accompany the 6-Course Menu – 365 DKK
(A small glass of each wine from the wine menu will be served)

Non-alcoholic drink menu

Pierre Zero Sparkling Rosé, Domaines Pierre Chavin

•••

Fever Tree Pink Grape

•••

Arensbak Red, Arensbak, Kombucha, Denmark

•••

Cremé de Mures and Mediterranean Tonic

•••

Pumpkin spice syrup and Mediterranean tonic

•••

Non-alcoholic drink menu for the 5-course menu - **305 DKK**

Coffee, tea and sweets

Coffee

French Press	**45 DKK**
Espresso	**30 DKK**
Cappuccino	**40 DKK**
Caffè Latte	**45 DKK**
Irish Coffee	**85 DKK**

Tea

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

Sweets

3 pieces of filled chocolate	**60 DKK.**
2 pieces of "Kransekage"	**45 DKK**

Seasonal drink

Enjoy the drink of the season – this time a delicious:
"*Winter sparkling gin royale*"
It consists of:

Gin
Lemon
Honey
Bubbles

120 DKK

Enjoy a refreshing cocktail in our bar/lounge area.