

RESTAURANT Orangeriet

The Chef's words on our five-course menu

Welcome to the flavours of spring in Orangeriet!

*The first fresh ingredients appear
– wild garlic and nettles from the forest, crisp spring onions, and tart rhubarb from the gardener.*

*In this menu, we have brought together some of the season's finest ingredients
and allowed them to meet the last warm notes of winter.*

*The result is a menu with lightness, freshness, and depth
– where the green flavours of spring are allowed to unfold.*

We look forward to taking you on a small culinary journey through the first signs of spring.

- Bon appétit



Tripadvisor:



Instagram:



@ORANGERIET.DK

Snacks & bubbles

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

Orangeriet menu

Cod – Spring onion – Nettle – **140 DKK**

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Langoustine – Pasta – Tarragon – **140 DKK**

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Cashew – Chicken – Pink pepper – **140 DKK**

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Lamb – Jerusalem artichoke – Wild garlic – **140 DKK***

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Rhubarb – Lemon thyme – Cream – **140 DKK**

It is possible to replace the dessert with the cheese trolley instead

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5-course menu including appetizer – **595 DKK**

6-course menu (Cheese trolley as the 6th course) - **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

Sancerre rosé, AOP, Dom de La Garenne, Reverdy, Loire, France

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La Cigaralle Blanc, AOP Château de Cayx, South France

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Cava Reserva de la Familia Brut Nature Rosé Organic, D.O. Reserva, Juve Y Camps, Penedés, Spain

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Camins del Priorat, D.O.C.A., Alvaro Palacios, Priorat, Spain

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Brachetto d' Acqui, D.O.C.G., Fiocco di Vite, Piemonte, Italy

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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

Folk Nordic Kombucha with sea buckthorn

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Brew & Bloom Organic Kombucha, Copenhagen

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Rosa Rugosa Organic Kombucha, Copenhagen

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Nordic Grove Organic Kombucha, Copenhagen

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Fever Tree pink grape tonic

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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:

"Hugo spritz"

It consists of:

Elderflower liqueur

Prosecco

Lime

Mint

120 DKK

Enjoy a refreshing cocktail in our bar/lounge area.

