

# RESTAURANT Orangeriet

## The Chef's words on our five-course menu

### ***Spring delights meet the first magic of summer!***

*At last, spring has arrived, and summer is just around the corner.  
Asparagus, rhubarb, and ground elder stand side by side,  
accompanied by the season's first crabs and young pigeons.  
From the forest, we gather the tender new shoots that bring freshness and lightness to the plate.  
The menu concludes with strawberries and chocolate  
– a classic combination we never get tired of.  
We look forward to taking you on a journey through the flavours of the season  
and the small moments of spring and summer.*

**- Bon appétit**



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## Snacks & bubbles

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

## Orangeriet menu

Brown Crab – Peas – Buttermilk

...

Haddock – Watercress – Blanquette

...

White asparagus – Guanciale – Lovage

...

Pigeon – Green asparagus – Port wine

...

White chocolate – Sweet woodruff – Strawberries

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

...

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

6-course menu (Cheese trolley as the 6th course) - **695 DKK**

Create your own dining experience with individual dishes.

The dishes are priced at **140 DKK** per serving,  
while pigeon as a main course is served at **295 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

Soave, D.O.C. Classico, Costeggiola, Guerrieri-Rizzardi, Veneto, Italy

...

Macon Chardonnay, Domaine Corentin Chavy, Bourgogne, France

...

Terras Gauda Albarino, DO, Bodegas Terras Gauda, Rias Baixas, Spain

...

Langhe Nebbiolo Clare JC, DOC, G.D. Vajra, Italy, Piemonte

...

Riesling, Auslese, Schmitt Söhne, Mosel, Germany

...

### 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 Menu (5 glasses) - **595 DKK**

Wine Menu (6 glasses) - **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

Bee Pollen Organic, Copenhagen Kombucha

...

Brew & Bloom Organic, Copenhagen Kombucha

...

Arensbak Effervescent

...

Rosa Rugosa Organic, Copenhagen Kombucha

...

Fever-Tree Raspberry & Rhubarb Tonic mixed with rhubarb juice from Smagisk.

...

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:

Prosecco  
Elderflower liqueur  
Mint  
Lime  
Sparkling water

**120 DKK**

Enjoy a refreshing cocktail in our bar/lounge area.

