RESTAURANT Orangeriet

The chef's words on our five-course menu

THE FESTIVE SEASON

Winter has arrived,
bringing with it the joyful anticipation of the most wonderful festive season of the year.

Seasonal ingredients and cherished Christmas traditions have inspired this menu,
where we bring together the familiar and the unexpected.

A touch of Christmas has found its way onto the plate
– but perhaps not quite as you know it.

We invite you on a culinary journey through the flavours of winter,
where familiar tastes are given new life in exciting and unexpected combinations.

From herring, cod and cabbage to duck and cherries
– each offering subtle nods to festive traditions, reimagined in our own unique way.

We look forward to welcoming you to a dining experience
where the flavours of winter meet the magic of Christmas.

- Bon appétit

Tripadvisor:

30-60% økologi

Instagram:

@ORANGERIET.DK

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

Snacks & champagne

Start the evening with snacks and champagne – **189 DKK**

Orangeriet menu

Salmon – "Herring" – Dill

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Brussels sprouts – Hazelnut – Pork

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Cod – Kale – Mustard

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Duck – Apple – Caramel

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Rice – Cherry – Pistachio

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

Create your own dining experience with individual dishes.
The dishes are priced at **140 DKK** per serving,
while duck as a main course is served at **295 DKK**

Baked Mont d'Or

A warm and creamy cheese experience, perfect for sharing
140 DKK per person – minimum 4 guests.
Optional addition: NV, Mandois, Chardonnay, Champagne, France – 165 DKK per glass.

Vegetarian and vegan 5-course menus are available
when pre-ordered at least 4 days prior to your visit.

Beverage pairing

Guldbæk Vingaard, Cabernet Blanc, Himmerland, Denmark

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Virklund Lunch Beer

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Marchesi Antinori, Chardonnay, Umbrien, Italy

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Southern Right, Pinotage, Cape, South Africa

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NV, Niepoort Vinhos, Sousão/Tinta Amarela, Douro, Portugal

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Beverage pairing (5 glasses) – **595 DKK**

Non-alcoholic drink menu

Brew & Bloom

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Biére Sans Pale ale 0%

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Kombucha with honeydew melon, timut pepper and green tea

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Kombucha with granberry, cherry, earl grey and christmas spices

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Kombucha with black tea and bergamot

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Non-alcoholic drink menu for the 5-course menu - **445 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**

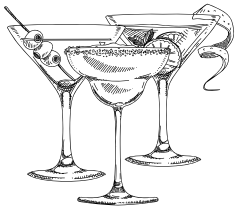
Seasonal drink

Enjoy the drink of the season – this time a delicious:

"Cosmpolitan"

It consists of:

Citrus liqueur
Vodka
Cranberry
Lime juice

120 DKK

Enjoy a refreshing cocktail in our bar/lounge area.