

A taste of Winter

Thoughts behind the menu...

The Orangery offers a number of small and delicious courses, allowing you the opportunity to enjoy a variety of tasty produce in season.

The winter is on its way, and the darkness is gathering around us while the cold bites in our cheeks.

Inside we gather together for dinner with family and friends.

We have used some of the best ingredients from winter's big pantry.

The sea offers salmon, which we have put together with mustard and cucumber.

The traditionally Danish hunting grounds provides us with the fast-paced hare, served with grain and mushrooms.

From beautiful Djursland we have found the lovely Djurs pork, which is put together with apples and onions.

The winter cheese consists of Arla Unika's amazing cheeses - with figs and crispbread.

The winter dessert is made of glögg, pear and profiterole.

You can also try our five-course Christmas menu

Bon appétit!

RESTAURANT
Orangeriet

A taste of Winter

Menu

Gin cured salmon - Mustard - Cucumber * – **125 DKK**

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Duck - Caramel potatoes - Red cabbage – **125 DKK**

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Gizzard – Jerusalem Artichokes - Herbs – **125 DKK**

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Djurs Porc - Apples - Onions * – **125 DKK**

...

Hare - Grain - Brown beech mushroom – **125 DKK**

...

Veal tenderloin - Green cabbage - Cranberries * – **125 DKK**

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Arla Unika (cheese) – Crispbread - Pickled figs * – **108 DKK**

...

Cherries - Vanilla - Almonds * – **108 DKK**

...

Glögg - Pear – Profiterole – **108 DKK**

* 5-course Christmas menu – **495 DKK**

Wine menu – **450 DKK**

1 selected glass from wine menu – **100 DKK**

Gl. Skovridergaard steak of beef with garnish

180 gram 225 dkk. / 250 gram 265 DKK

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Wine

Riesling Halbtrocken Essence, S.A. Prüm, Mosel, Germany

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Colle Alto Cabernet, Corte Moschina, Veneto, Italy

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Quinta Generación Blanco, Casa Silva, Colchagua Valley, Chile

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Chianti Classico, Tenuta di Nozzole, Ambrogio e Giovanni Folonari, Toscana, Italy

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Pinot Noir, Domaine Bruno Colin, Chassagne Montrachet, Bourgogne, France

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Sierra Cantabria Crianza, Bodega Sierra Cantabria, Rioja, Spain

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Ruby Port, Fonseca Guimaraens, Oporto, Portugal

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Maury Expression, Mas Lavail, Languedoc – Rousillon, France

...

Cuvée Trockenbeerenauslese, Weingut Muenzenrieder, Burgenland, Austria

Wine menu

1 glass - 100 DKK

2 glass - 195 DKK

3 glass - 280 DKK

4 glass - 365 DKK

5 glass - 450 DKK

Wine tasting menu - 220 DKK

(Less than a half glass of each wine from the wine menu)

The seasons wine experience

Every month we select a few great open wines

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| 2014 Chardonnay Five Soldiers, Rustenberg, Stellenbosch, Sydafrika Mineral undertones, compact fruit and great acid | 130 DKK pr. glas | 695 DKK pr. 1/1 fl. |
| 2012 Syrah Qupe, Sawyer Lindquist Vineyard, Californien, USA Juicy, fruity and honest with good complexity | 120 DKK pr. glas | 615 DKK pr. 1/1 fl. |
| Château Tronquoy-Lalande, Saint Èstephe 3. Cru Classé, Bordeaux, Frankrig Strong and rich leftbank Bordeaux | 130 DKK pr. glas | 695 DKK pr. 1/1 fl. |

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Coffee/Avec

Coffee

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| Espresso | 30 DKK |
| Cappuccino | 35 DKK |
| Café Latte | 40 DKK |
| Irish Coffee | 70 DKK |

Tea

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| Earl Grey | 40 DKK |
| Darjeeling | 40 DKK |
| Green tea | 40 DKK |

Liquor

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| Bailey´s | 45 DKK |
| Cointreau | 40 DKK |
| Red Grand Marnier | 50 DKK |
| D.O.M. Benedictine | 50 DKK |
| Disaronno | 45 DKK |
| Rhum Orange Liquor | 55 DKK |
| Ron y Café Arakú | 65 DKK |

Cognac – Brandy

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| Daniel Bouju - Selection Speciale | 50 DKK |
| Daniel Bouju – Vieille Réserve | 80 DKK |
| Vecchia Romagna | 50 DKK |

Armagnac

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| Chateau de Laubade – Bas Armagnac XO | 60 DKK |
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Calvados

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| Boulard - Grand Solage Calvados Pays D´Auge | 50 DKK |
| Le Premare – Calvados Hors d´Age | 55 DKK |

Spirits

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| Marc De Bourgogne – Joseph Drouhin | 55 DKK |
| Eau de Vie Framboise Sauvage – René de Miscault | 55 DKK |
| Grappa di Barolo – Marchesi | 50 DKK |

Whisky

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| Southern Comfort | 40 DKK |
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Blended Scotch Whisky

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| William Lawson´s | 45 DKK |
| 12 years Chivas Regal | 45 DKK |

Single Malt Scotch Whisky

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| 12 years Glenfiddich | 55 DKK |
| 12 years Highland Park | 65 DKK |
| 21 years Glenfarclas | 95 DKK |