

Taste Late summer



RESTAURANT
Orangeriet

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

Taste Late summer

Menu

Langoustine – Rosehip – Cream – **DKK 125**

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Salted mackerel – Gooseberry – Cauliflower – **DKK 125**

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Chicken – Chanterelle – Spring onion – **DKK 125**

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Pork – Beetroot – Potato – **DKK 125**

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Veal – Corn – Elderberry – **DKK 125**

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Cod – Pumpkin – Fennel – **DKK 125**

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Blueberry – Milk chocolate – Pink pepper – **DKK 108**

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Plum – Crème Brûlée – Hibiscus – **DKK 108**

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Cherry – Sherry – White chocolate – **DKK 108**

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Five-course chef's choice menu - **DKK 495**

Wine menu - **DKK 450**

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

Steak of range cattle

Potato – Salad – Veal Glace – Béarnaise butter

250 grams – DKK 298

Danish cheeses with jam and crunch

4 cheeses – DKK 125

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Wine

Riesling Kabinett, Fritz Haag, Mosel, Germany

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Chardonnay, Sebastiani, Sonoma, California

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Spätburgunder Trocken, Weingut Goldatzel, Rheingau, Germany

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Carmenère, Casa Silva, Colchagua Valley, Chile

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Blaufränkisch, Weingut Heinrich, Burgenland, Austria

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Pinot Gris, Astrolabe, Marlborough, New Zealand

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Maury, Mas Lavail, Maury, France

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Straw Wine, Rustenberg, South Africa

...

Elderton Golden Semillion, Elderton Barossa Valley, Australia

Wine menu

1 glass - **DKK 100**

2 glass - **DKK 195**

3 glass - **DKK 280**

4 glass - **DKK 365**

5 glass - **DKK 450**

Wine tasting menu - **DKK 220**

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

The season's wine experience

Every month we select a few great open wines

2014 Pinot Gris Reserve Personelle, F. E. Trimbach,
Alsace, France.
Fruity, with intoxicating intensity and sweet richness.

DKK 130
per glass

DKK 655
1/1 bottle

2015 Le Serre Nuove, Dell Ornellaia, Toscana, Italy.
Red berries, with acid and concentrated flavor.

DKK 135
per glass

DKK 695
1/1 bottle

2013 Gevrey Chambertin Les Cazetiers 1. Cru, Masion
Faiveley, Bourgogne, France.
Silky tannins with long finish and smoked aromas.

DKK 140
per glass

DKK 720
1/1 bottle

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Coffee/Avec

Coffee

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

Tea

Earl Grey	DKK 40
Darjeeling	DKK 40
Green tea	DKK 40

Liquor

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

Cognac - Brandy

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

Armagnac

Chateau de Laubade - Bas Armagnac XO	DKK 60
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Calvados

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

Spirits

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

Whisky

Southern Comfort	DKK 40
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Blended Scotch Whisky

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

Single Malt Scotch Whisky

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