

Taste Winter

Thoughts behind the menu...

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

The nights are dark and the stars are shining bright. Winter indeed calls for the Danish concept of hygge.

This is also the time of the year when the cod is most delicious. It goes without saying that our menu offers Danish cod, currently served with Brussels sprouts.

Quail is another lean and tender delicacy on our menu.

Cheese lovers might go for our cheese course with creamy goat's cheese and flower honey.

Even though January is a month of diet for many people, it is possible to round off the meal with a tempting Jerusalem artichoke dessert.

Would you like to be surprised?
Try a five-course chef's choice menu.

Bon appétit!

Taste Winter

RESTAURANT Orangeriet

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Menu

Roe - Endive - Sauce Nage - **DKK 125**

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Veal Shank - Savoy Cabbage - Carrot - **DKK 125**

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Cod - Beetroot - Mustard - **DKK 125**

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Lemon Sole - Brussels Sprouts - White Chocolate - **DKK 125**

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Pork - Potato - Onion - **DKK 125**

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Quail - Celeriac - Mushroom - **DKK 125**

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Cream - Coffee - Whisky - **DKK 108**

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Goat's Cheese - Honey - Sorrel - **DKK 108**

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Jerusalem Artichoke - Apple - Browned Butter - **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**

Gl. Skovridergaard steak of beef with garnish

180 grams - DKK 225/ 250 grams - DKK 265

Taste Winter

Wine

Sancerre, Guy Saget, Pouilly sur Loire, France

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Zweigelt Brilliant , Weingut Ecker-Eckhof, Wagram, Austria

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Pinot Gris Reserve, Trimbach, Alsace, France

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Chardonnay, Sebastiani, Sonoma County, California, USA

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Geol, Tomas Cusine, Costers del Segre, Spain

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Pinot Noir, Maison J. Faiveley, Nuits St. Georges, Bourgogne, France

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Madeira Sweet 3 years, Pereira d'Oliveiras, Madeira

...

Riesling Spätlese Niersteiner Hipping, F.K. Schmidt, Rheinhessen, Germany

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Sauternes, Chateau L'Agnet La Carriere, Bordeaux, France

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

2013 Chardonnay Russian River, Ramey, Sonoma County, California, USA.

Rich and persistent taste with beautiful acid.

DKK 130
per glass

DKK 695
1/1 bottle

2010 Pinot Noir Barrel Selection, Bannock Brae Estate, Central Otago, New Zealand.

Harmonic and tasty wine with delicate fruit.

DKK 105
per glass

DKK 550
1/1 bottle

2015 Hacienda Monasterio, Ribera del Duero, Spain.
Organic, robust and fruity Sisseck wine.

DKK 130
per glass

DKK 695
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