

## Evening menu

Thursday - Saturday 18.00-22.00

### Snacks

Peanuts 45,-

Roasted almonds with smoked salt and juniper 45,-

Unripe peaches in olive oil 45,-

Pickled olives with rosemary and thyme 45,-

Spicy tuna in olive oil 60,-

Anchovies in olive oil 60,-

White anchovies in vinegar 60,-

Gillardeau oysters natural with lemon per. Pcs. 45,-

### Aperitif

Champagne, Frédéric Malétréz 130,-

Kirr Royal 130,-

Cremant rosé 95,-

Aperol spritz 95,-

Lillet rosé tonic 95,-

Vermouth/tonic 95,-

Dry martini cocktail 115,-

Negroni 115,-

Hendricks gin & tonic 115,-

Espresso Martini 115,-

**We kindly ask that the payment for the table is settled collectively.**

Please note when payment with credit or debit cards, a fee is charged matching the fee the card issuer currently charges the restaurant.

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### Orangeriets evening menu

Gravad salmon with warm spices, apple-celery mayonnaise, dry sweet mustard sauce and onion herbs

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Salted cod baked with butter, yellow beets with ventrèche, herbs and foamy cod bisque

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Foamy mushroom soup with jellied chicken stock, fried Jerusalem artichoke compote and thyme

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Fried duck breast with honey and black pepper, braised endive, fried kale and sauce with Christmas spices

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Dehydrated blue cheese with walnuts, raisins and port wine

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Christmas parfait with pistachios, marzipan and chocolate, fresh orange and warm eggnog

*3 course 455,- wine menu 375,-*

*4 courses 545,- wine menu 485,-*

*5 courses 625,- wine menu 595,-*

*6 courses 695,- winemenu 665,-*

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### Orangeriet A la Carte

6 Gillardeau oysters with toasted bread, lemon and sherry vinaigrette 195,-

½ lobster with toasted bread, marinated salad and mayonnaise 195, -

Baked goat cheese with marinated salad, pickled walnuts, raisins and herbs 175,-

Foie gras terrine with apple chutney, marinated salad and toasted brioche 195,-

Lemon sole grilled on the bone, glazed vegetables, lemon, brown butter, capers and parsley 295,-

Steak Tatare with herbs, shallots, egg yolk, salad with vinaigrette, French fries and mayonnaise 235,-

Confit of duck, crushed potatoes with lovage and shallots, salad with mustard vinaigrette 235,-

*French fries with mayonnaise 75,-*

*Green salad with mustard vinaigrette 75,-*

### Cheese and dessert

Selection of Danish or European cheeses with toasted rye bread and pickled apricot, 4 pieces 165,-

Chocolate fondant with orange caramel, caramelized nuts and vanilla ice cream 125,-

Warm apple tarte tatin with crème fraiche , prune ice cream, armagnac and cinnamon snow 125,-

Christmas parfait with pistachios, marzipan, chocolate, fresh orange and warm eggnog 125,-

Risalamande, rice pudding with vanilla, almonds and cherry sauce 100,-

Christmas spice cake with cold butter 75,- Affogato, double espresso with vanilla ice cream 75,-

Homemade sweets 4 pcs. 75,-

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