

ORANGERIET



Charcuterie

Salami Milano, 50 g	69 kr
Air dried pork, 50 g	69 kr
Prosciutto, 50 g	69 kr
Marinated olives	49 kr
Marcona almonds	69 kr
French fries & tarragon dressing V	69 kr
Garlic bread with aioli & parmesan V	79 kr
Whitefish roe, cream cheese, pickled silver onions & potato chips	99 kr
Hummus, pomegranate, sumac & fried liba bread	79 kr



Starters

Charcuterie platter	189 kr
Salami Milano, prosciutto, air-dried pork, aioli, olives, manchego & root vegetable chips.	
Meze platter vegan	169 kr
Hummus, muhammara, baba ganoush, olives, maracona almonds, pomegranate & fried liba bread	
Straciatella	159 kr
Straciatella made from buffalo mozzarella, artichoke, grilled bell pepper, parsley, crispy chili oil & grilled focaccia.	
Creamy mushroom toast	185 kr
Mushrooms, bechamel sauce, whitefish roe, air-dried beef, pickled silver onions & grilled focaccia.	
Shrimps & brioche	179 kr
Shrimps with lemon mayonnaise, pickled silver onions, browned butter, radish, grilled lemon & brioche	

Main Courses

Hamburger | 225 kr
150 g beef, served with dijonnaise, crisp salad, tomato, pickled red onion, cheddar, gruyère, bacon & french fries with tarragon mayonnaise

Roberto Saretto Barbera d'Asti DOCG

Beet burger | 225 kr **V**
Beetroot- & quinoa burger served with goat cheese, crisp salad, dijonnaise, tomato, pickled red onion, red onion marmelade & french fries with tarragon mayonnaise

Les Calcaires Pinot Noir

Porkbelly toast | 259 kr
Crispy porkbelly, Karl-Johan cream, fried kale, gruyère, pickled red onion, grilled focaccia, aioli & french fries

José Pariente Verdejo

Fish'n'Chips gamberetti | 279 kr
Fried haddock, hand peeled shrimps, pickled chili, lemon mayonnaise, parsley, grilled lemon & french fries

Mehrlein Riesling Dry

Steak minute | 345 kr
Grilled Sirloin steak from Österbotten, red wine sauce, tarragon cream cheese, garlic sautéed mushrooms, rocket, parmesan & potato terrine with garlic & herbs

Pagus Bisano Valpolicella Ripasso DOC

Arctic char | 329 kr
Butter fried arctic char with Sandefjord sauce, chives, trout roe, grilled fennel, potato purée & pangrattato

Hahn Chardonnay

Beef cheek | 309 kr
Red wine braised beef cheek from Österbotten, red wine sauce, tartufata, fried Jerusalem artichoke, pickled chantarelle mushrooms, Jerusalem artichoke purée and potato- & gruyère croquette

Trapiche Malbec Oak Cask

Gnocchi ricotta | 279 kr
Ricotta gnocchi with goat cheese sauce, pumpkin, fried kale, chanterelle mushrooms & roasted hazelnuts

Domaine Louis Moreau Petit Chablis

Dips **20 kr/pp**

Aioli
Dijonnaise
Tarragon mayonnaise
Tarragon cream cheese
Lemon mayonnaise
Vegan:
Tarragon mayonnaise Aioli



Desserts

The Pot	129 kr
Sea buckthorn pannacotta, dulce de leche, chocolate mousse, chocolate crumbles & pop rocks	
Crème Brûlée	95 kr
Crème Brûlée with bourbon vanilla	
Truffle	35 kr
Truffle with dark chocolate & Cointreau	
Almond cake	119 kr
Lemon curd, raspberry mousse, Italian meringue and dried raspberries	

Allergens, origin or vegan alternative? Contact our staff with questions!

V - vegan option

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Wine



White

I'talja Bianco 99 | 412 kr
Italiano
Italy

Mehrlein 116 | 475 kr
Riesling Dry
Germany

José Pariente 135 | 650 kr
Verdejo
Spain

Hahn Chardonnay 139 | 675 kr
USA

Domaine Louis 145 | 690 kr
Moreau Petit Chablis
France

Red

La Croix St 99 | 430 kr
Pierre Rouge
France

Les Calcaires 116 | 475 kr
Pinot Noir
France

Trapiche Malbec 129 | 550 kr
Oak Cask
Argentina

Roberto Sarotto 135 | 570 kr
Barbera d'Asti DOCG
Italy

Pagus Bisano 142 | 580 kr
Valpolicella Ripasso DOC
Italy

Edna Valley Sauvignon 675 kr
USA

Roberto Sarotto 759 kr
Barolo DOCG
Italy

L'Oratoire Des Papes 990 kr
France

Efter dinner

Coffee | Tea 38 kr
Espresso simple 25 kr
Espresso double 30 kr
Latte 45 kr

Rosé & bubbles

Rosé

Chavin Rosé 99 | 412 kr
Méditerranée
France

Bubbles

Delapierre Brut 99 | 475 kr
Tradición
Spain

Champagne Etienne 869 kr
Dumont Brut
France

Beer & cider



Beer tap

Norrlands Guld 79 kr
Krusovice 89 kr
A Ship Full of IPA 92 kr
Beavertown Gamma Ray 92 kr
Rotator Selection 90 - 115 kr
Ask our staff

Beer & cider | Bottle / can

Mariestad Export 5,3% 89 kr
Mariestad Continental 4,2% 70 kr
Daura Damm gluten free 79 kr
Wisby Weisse 92 kr
Bryggverket 86 - 119 kr
Fermenterarnas 119 kr
Briska cider 69 kr
Kiviks eko apple cider 75 kr

Gin



Gin & tonic 128 kr
Hernö & lingonberry 139 kr
Monkey 47 145 kr
Rose pepper & blackberry
Hendricks 159 kr
Cucumber & black pepper

Alcohol free

Mariestad 0,5% 59 kr
A Ship Full Of Ipa 0,0% 69 kr
Red | White | Bubbles 80 kr
Soda 35 kr
Briska 55 kr
Non-alcoholic drink 69 kr

Cocktails



Today's sour | 119 kr
Bartender's choice



Daiquiri | 139 kr
Light rum, sugar & lime



Negroni | 159 kr
Gin, Campari & sweet Vermouth



Violet sour | 139 kr
Vodka, violet liqueur, violet
syrup, lemon & egg



Rhububble | 139 kr
Rhubarb, lemon & cava



Espresso martini | 139 kr
Vodka, coffee liqueur
& espresso