

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, crème fraîche, pickled onion, dill & potato chips	99 kr
Fried feta with hot honey	69 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, marcona almonds, pomegranate & fried liba bread	
Tartare	159 kr
Tartar of beef thigh, pomegranate syrup, harissa, muhammara, marcona almonds, pickled silver onion & fried liba bread	
Mushroom soup	159 kr
Mushroom of the season, chèvre, pickled chanterelles, dillcroutons, herb oil & dill	

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	Steak minute 345 kr Grilled sirloin steak from Österbotten, red wine sauce, truffle cream cheese, garlic fried mushroom, rocket, parmesan & potato terrine with garlic & herbs Pagus Bisano Valpolicella Ripasso DOC
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	Arctic char 329 kr Butterfried char with blue mussel cream sauce, vinegar-sautéed red and pointed cabbage, smoked pork, dill & potato puree Hahn Chardonnay
Fish'n'Chips gamberetti 279 kr Fried haddock, hand peeled shrimps, pickled chili, lemon mayonnaise, parsley, grilled lemon & french fries Mehrlein Riesling Dry	Mushroom pasta 239 kr Creamy mushroom pasta with mushroom of the season, pickled chanterelles, garlic fried mushroom, tartufata, pangratto, parmesan & parsley Barbera d'Asti DOCG
Pasta ragu Bolognese 249 kr Ragu on chuck roll, soffrito, San Marzano tomatoes, parmesan, basil & rigatoni Trapiche Malbec	Porkbelly toast 259 kr Crispy porkbelly, cider sauce with mustard, fried kale, sautéed cabbage, pickled silver onion, parmesan, grilled focaccia, aioli & french fries Vegan: Marinated portabello with baba ganoush José Pariente Verdejo

Dips

20 kr/pp

Aioli
Dijonnaise
Tarragon mayonnaise
Truffle cream cheese
Cider sauce with mustard
Vegan:
Tarragon mayonnaise Aioli



Desserts

The Pot	129 kr
Dulce de leche pannacotta, white chocolate mousse, blackberries, chocolate crumbles & poprocks	
Crème Brûlée	95 kr
Crème Brûlée with bourbon vanilla	
Truffle	39 kr
Dark chocolate truffle with Cointreau	
Brownie	119 kr
Fudge brownie with chocolate crèmeux, black currant mousse & meringue	

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

V - vegan option

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Wine



White

I'talja Bianco Italiano Italy	99 412 kr
Mehrlein Riesling Dry Germany	116 475 kr
José Pariente Verdejo Spain	135 650 kr
Hahn Chardonnay USA	139 675 kr
Domaine Louis Moreau Petit Chablis France	145 690 kr

Red

La Croix St Pierre Rouge France	99 430 kr
Les Calcaires Pinot Noir France	116 475 kr
Trapiche Malbec Oak Cask Argentina	129 550 kr
Roberto Sarotto Barbera d'Asti DOCG Italy	135 570 kr
Pagus Bisano Valpolicella Ripasso DOC Italy	142 580 kr
Edna Valley Sauvignon USA	675 kr
Roberto Sarotto Barolo DOCG Italy	759 kr
L'Oratoire Des Papes France	990 kr

After dinner

Coffee Tea	38 kr
Espresso simple	42 kr
Espresso double	48 kr
Latte	48 kr
Cappuccino	48 kr

Rosé & bubbles

Rosé

Chavin Rosé Méditerranée France	99 412 kr
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Bubbles

Delapierre Brut Tradición Spain	99 475 kr
Champagne Etienne Dumont Brut France	869 kr



Beer & cider

Beer tap

Norrlands Guld	79 kr
Krusovice	89 kr
A Ship Full of IPA	92 kr
Carnaby IPL	92 kr

Beer & cider | Bottle / Can

Mariestad Export 5,3 %	89 kr
Mariestad Continental 4,2 %	70 kr
Daura Damm glutenfri	79 kr
Wisby Weisse	92 kr
Bryggverket	86 – 129 kr
Fermenterarnas	92 – 129 kr
Briska cider	71 kr
Strongbow	75 kr

Alcohol-free

Mariestad 0,5 %	59 kr
A Ship Full Of Ipa 0,0 %	69 kr
Red white Bubbles	80 kr
Soda	39 kr
Briska	55 kr
Non-alcoholic drink	79 kr
Red Bull	42 kr

Cocktails | 145kr

can be made alcohol free



Life's a Peach

sweet & tangy - tropical - fruity
Planteray 3 Light Rum,
Peach, Citrus, Passion
fruit & Bellini foam



Cucumber & Elderflower Spritz

tangy - floral - fresh - bubbly
Lillet Blanc, Elderflower
Liqueur, Tart apples,
Cucumber & Mint



Martini Viola

sweetly floral - violet - elegant
Tanqueray Dry Gin, Violet,
Cherry & Pastis



Tårta di Fragole

sweet - berry - dessert-like - indulgent
Norrbottn Rhubarb Pie,
Strawberries, Vodka, Vanilla,
Limoncello & Mascarpone
Foam



Limonata di Basilico

sweet & tangy - bubbly - refreshing
Tanqueray Dry Gin, Basil,
Green apple, Lime, Coconut &
Ginger