

ORANGERIET



Appetizers

Salami Milano, 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 gruyère, cheddar & aioli V	79 kr
Gambas al ajillo	139 kr
Greek salad	89 kr
Zucchini fritters with mint & chili yogurt	89 kr
Grilled asparagus with browned butter emulsion, parmesan, hazelnuts & grilled lemon	119 kr



Starters

Charcuterie platter	189 kr
Salami Milano, prosciutto, aioli, marinated olives, manchego & potato chips Roberto Sarotto Barbera d'Asti DOCG	
Meze platter V	179 kr
Muhammara, hummus, zucchini fritters, mint & chili yogurt, pomegranate, sumac & fried liba bread Chavin Rosé Méditerranée	
Beef tartare	159 kr
Beef tartare of seared top round, pickled yellow beetroot, silver onion, smoked mayonnaise, olive oil, leek ash, fried Jerusalem artichoke & Parmesan Mehrlein Riesling	
Orangeriet's skagen Half	189 kr
Hand-peeled shrimp, lemon mayonnaise, chopped red onion, dill, lettuce, grilled focaccia & lemon Mehrlein Riesling	

Main Courses

Steak minute 345 kr Grilled sirloin steak from Österbotten, red wine sauce, Café de Paris butter, spring vegetables, oven-baked tomato & root vegetable terrine Edna Valley Cabernet Sauvignon	Arctic char 329 kr Butterfried char with miso butter sauce, charred pearl onions, cauliflower, potatoes, yellow beets, lemon & dill Domaine Louis Moreau Petit Chablis
Grilled zucchini 249 kr V Tabbouleh with moghrabieh, tomato sauce, mozzarella, herb mayonnaise & arugula Chavin Rosé Méditerranée	Gnocchi 269 kr Feta cream, pumpkin, kale, 63°C egg, hazelnut butter & fried oyster mushrooms José Pariente Verdejo
Fish'n'Chips gamberetti 279 kr Fried haddock, hand peeled shrimps, pickled chili, parsley, grilled lemon & French fries with aioli Mehrlein Riesling	Hamburger 225 kr 150 g beef chuck, crisp salad, jalapeño cream cheese, pickled pearl onions, gruyère, cheddar, bacon & French fries with tarragon mayonnaise Mark West Pinot Noir
Orangeriet's spring salad 259 kr Confit and grilled pork pluma, romaine lettuce, silver onion, lemon & garlic dressing, tomato, herbs, quinoa, croutons & sumac José Pariente Verdejo	Beet burger 225 kr V Beetroot & quinoa burger with herb mayonnaise, chèvre, red onion marmalade, crisp lettuce, carnival slaw & French fries with tarragon mayonnaise La Croix St Pierre Blanc
Orangeriet's skagen Full 289 kr Hand-peeled shrimp, lemon mayonnaise, chopped red onion, dill, lettuce, grilled focaccia & lemon Mehrlein Riesling	

Dips | 20 kr

Tarragon mayonnaise
Lemon mayonnaise
Herb mayonnaise Vegan
Jalapeño cream cheese
Aioli
Vegan option:
Tarragon mayonnaise
Aioli



Desserts

Crème Brûlée	99 kr
Crème Brûlée with bourbon vanilla	
The Pot	129 kr
Vanilla panna cotta, Marcona almonds, meringue, pear compote & lemon curd	
Chocolate, almond & raspberry	149 kr
Baked chocolate, macaron, raspberry mousse & berries	
Truffle	39 kr
Dark chocolate, smokey whiskey & sea salt	

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

V - vegan option



ORANGERIET

Wine



White

La Croix 99 | 445 kr
St Pierre Blanc
Frankrike

Mehrlein 116 | 520 kr
Riesling Dry
Germany

José Pariente 135 | 605 kr
Verdejo
Spain

Hahn Chardonnay 139 | 625 kr
USA

Domaine Louis 145 | 650 kr
Moreau Petit Chablis
France

Red

La Croix St Pierre Rouge 99 | 445 kr
France

Trapiche Malbec 119 | 535 kr
Oak Cask
Argentina

Mark West 129 | 580 kr
Pinot Noir
USA

Roberto Sarotto 135 | 605 kr
Barbera d'Asti DOCG
Italy

Pagus Bisano 142 | 635 kr
Valpolicella Ripasso DOC
Italy

Edna Valley 150 | 675 kr
Cabernet Sauvignon
USA

Roberto Sarotto 759 kr
Barolo DOCG
Italy

L'Oratoire Des Papes 990 kr
Châteauneuf-du Pape
France

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 99 | 445 kr
Méditerranée
France

Bubbles

Delapierre Cava 99 | 495 kr
Brut Tradición
Spain

Crémant de Bourgogne 129 | 645 kr
Blanc de Blancs Brut
France

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
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
Wisby Stout 92 kr
Bryggerverket 86 - 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

Signatures | 150 kr

All signature drinks are available
alcohol-free, 89:-



Life's a Peach

sweet & tangy - tropical - exotic
Light Rum, Peach, Passion
Fruit, Vanilla, Citrus &
Bellini foam



How to Snuggle

berry - creamy - balanced
Giffard Blackcurrant,
Cranberry Calvados,
Cinnamon, Vanilla & Cream



Tårta di Fragole

sweet - dessert-like - sinful
Norrbottnen Rhubarb Pie,
Strawberries, Vodka, Grapefruit,
Limoncello & Mascarpone foam



Botanical Warfare

tangy - elegant - fruity
Hernö Botanical Gin, Rhubarb,
Lavender & Orange



Limonata di Basilico

sweet & tangy - bubbly - refreshing
Norrbottnen Forest Gin,
Green Apples, Basil, Coconut
& Fig Leaf



Liquid Long Johns (hot)

fruity - spicy - warming
Norrbottnen Sea Buckthorn Mulled
Wine, Brännland Ice Cider, Warm
Apple Must, Jamaican Rum,
Vanilla Cream & Cinnamon