

# 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 <b>V</b>	69 kr
Garlic bread with gruyère, cheddar & aioli <b>V</b>	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

<b>Charcuterie platter</b>	189 kr
Salami Milano, prosciutto, aioli, marinated olives, manchego & potato chips Roberto Sarotto Barbera d'Asti DOCG	
<b>Meze platter <b>Vegan</b></b>	179 kr
Muhammara, hummus, zucchini fritters, mint & chili yogurt, pomegranate, sumac & fried liba bread Chavin Rosé Méditerranée	
<b>Beef tartare</b>	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	
<b>Orangeriet's skagen Half</b>	189 kr
Hand-peeled shrimp, lemon mayonnaise, chopped red onion, dill, lettuce, grilled focaccia & lemon Mehrlein Riesling	

## Main Courses

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

## Dips | 20 kr

Tarragon mayonnaise
Lemon mayonnaise
Herb mayonnaise <b>Vegan</b>
Jalapeño cream cheese
Aioli
<b>Vegan option:</b>
Tarragon mayonnaise
Aioli



## Desserts

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

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

**V** - vegan option



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## 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