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 & aioli V 79 kr

Fried artichoke with mint & chili yogurt Vegan 79 kr

Starters

Charcuterie platter 189 kr
Salami Milano, prosciutto, aioli, olives, Manchego & root vegetable chips
Crémant de Bourgogne Blanc de Blancs Brut

Meze platter Vegan 179 kr
Muhammara, hummus, fried artichoke, mint & chili yogurt, pomegranate, sumac & fried liba bread
Roberto Sarotto Barbera d'Asti DOCG

Beef tartare 169 kr
Cornichons, jalapeño cream cheese, pickled red onion, crispy fried shallots & Parmesan
Mark West Pinot Noir

Karl-Johan soup 159 kr
Crumbled goat cheese, pickled chanterelles, croutons, dukkah & hazelnut
Domaine Louis Moreau Petit Chablis

Stracciatella 159 kr
Stracciatella made with buffalo mozzarella & ricotta, orange, capers, pickled chili, pistachios, olive oil & grilled focaccia
José Pariente Verdejo

Main Courses

Steak minute | 355 kr
Grilled sirloin from Österbotten, red wine sauce, garlic-fried mushrooms, truffle butter, roasted cherry tomatoes, potato cake with thyme, garlic & gruyère
Edna Valley Cabernet Sauvignon

Beef cheek au poivre | 329 kr
Braised beef cheek, pepper sauce, haricots verts, roasted cherry tomatoes, glazed shallots & potato purée
Pagus Bisano Valpolicella Ripasso DOC

Porkbelly focaccia | 269 kr
Confit pork belly, grilled focaccia, 'nduja cream cheese, grilled peppers, sherry vinegar, arugula, Parmesan & French fries with lemon mayonnaise
José Pariente Verdejo

Hamburger | 225 kr
150g beef patty, iceberg lettuce, chili dressing, red onion, pickles, tomato, smoked Cheddar, bacon & French fries with tarragon mayonnaise
Trapiche Malbec Oak Cask

Arctic char | 329 kr
Butterfried Arctic char, lobster velouté, carrot, fennel salad, leek, chives, dill croutons & potato purée
Domaine Louis Moreau Petit Chablis

Fish'n'Chips gamberetti | 279 kr
Fried haddock, hand-peeled shrimps, pickled chili, parsley, grilled lemon & French fries with lemon mayonnaise
Mehrlein Riesling

Gnocchi | 269 kr
Ricotta gnocchi, kale, Jerusalem artichoke purée, mushrooms, Parmesan, brown butter, lemon & toasted hazelnuts
Roberto Sarotto Barbera d'Asti DOCG

Beet burger | 225 kr V
Beetroot & quinoa burger with aioli, chèvre, red onion marmalade, crisp salad, tomato, red onion & French fries with tarragon mayonnaise
Mark West Pinot Noir

Portabello focaccia | 229 kr Vegan
Marinated & smoked portobello, grilled focaccia, aioli, bell pepper, arugula, crispy chili oil & French fries with aioli
José Pariente Verdejo

Dips | 20 kr

Tarragon mayonnaise
Chili mayonnaise
Lemon mayonnaise
Aioli
Vegan option:
Tarragon mayonnaise
Aioli

Desserts

Crème Brûlée 99 kr
Crème Brûlée with bourbon vanilla

Dubai chocolate 135 kr
Pistachio cheesecake, kadayif & chocolate mousse

Clafoutis 129 kr
With Cherries & vanilla ice cream

Truffle 39 kr
Dark chocolate, Cointreau & sea salt

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

V - vegan option

ORANGERIET

Wine

White

La Croix St Pierre Blanc *Frankrike*	99 | 445 kr
Mehrlein Riesling Dry *Germany*	116 | 520 kr
José Pariente Verdejo *Spain*	135 | 605 kr
Hahn Chardonnay *USA*	139 | 625 kr
Domaine Louis Moreau Petit Chablis *France*	145 | 650 kr

Red

La Croix St Pierre Rouge *France*	99 | 445 kr
Trapiche Malbec Oak Cask *Argentina*	119 | 535 kr
Mark West Pinot Noir *USA*	129 | 580 kr
Roberto Sarotto Barbera d'Asti DOCG *Italy*	135 | 605 kr
Pagus Bisano Valpolicella Ripasso DOC *Italy*	142 | 635 kr
Edna Valley Cabernet Sauvignon *USA*	150 | 675 kr
Roberto Sarotto Barolo DOCG *Italy*	759 kr
L'Oratoire Des Papes Châteauneuf-du Pape *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 | 445 kr

Bubbles

Delapierre Cava Brut Tradición *Spain*	99 | 495 kr
Crémant de Bourgogne Blanc de Blancs Brut *France*	129 | 645 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
Wisby Weisse	92 kr
Wisby Stout	92 kr
Bryggverket	86 – 129 kr
Orangeriet Sour Zone	89 kr
How to Keep it Classic, Vienna Lager	79 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	89 kr
Red Bull	42 kr

Signatures | 150 kr

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

Life's a Peach

sweet & tangy – tropical – exotic

Planteray 3 Stars Rum, Peach, Passion fruit, Vanilla, Citrus, & Bellini foam

Botanical Warfare

tangy – elegant – fruity

Hernö Botanical Gin, Rhubarb, Lavender, Orange, & Bitters

Jon's Shakerato

berry – sweet & tangy – fresh

Hernö Gin, Blackcurrant, Raspberry, Strawberry, Lime, & Cucumber

Colomba

sparkling – tangy – refreshing

Ocho Tequila, Apple, Lime, Jalapeño, Mandarin, & Bergamot

Tårta di Fragole

sweet – dessert-like – sinful

Smirnoff Vodka, Norrbottens Rhubarb Pie, Limoncello, Strawberries, Grapefruit, & Mascarpone foam

Limonata di Basilico

sweet & tangy – bubbly – refreshing

Norrbottens Forest Gin, Granny Smith apples, Basil, Coconut, & Fig leaf