

*From us for You*  
*Spring / Summer 2020*





## Menu proposals

only on advanced booking for at least 8 persons

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### Selection of Antipasti

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|--|-------|
| 1. Caprese classico with Mozzarella di Bufala                                  | 18,00 |
| 2. U.S. beef carpaccio · Olive Oil · Parmigiano Reggiano                       | 20,00 |
| 3. Vitello Tonnato à la Nonna Giulia   | 20,00 |
| 4. Sen Octopus Carpaccio refined with Olive Oil, lemon and pink pepper berries | 22,00 |
| 5. Class 1 red tuna sashimi from Marsala/ Sicily                               | 25,00 |

### Selection of Primi

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|---|-------|
| 1. Pasta di Gragnano „Mezza Penna Candela“ · homemade basil pesto · burrata | 20,00 |
| 2. Homemade tagliolini · black truffle from Umbria                          | 26,00 |

### Selection of Secondi

- |  |       |
|--|-------|
| 1. Sea wolf fillet from the oven   | 35,00 |
| 2. Fillet of the Dorade Royal Mediterranean style  | 35,00 |
| 3. Canadian shoulder of black angus beef<br>tenderly braised for 72 hours · Barolo - Jus | 33,00 |
| 4. Delicately braised cheeks from pasture calf · Barolo - Jus                            | 35,00 |
| 5. Limousin lamb fillet in crust from Orangerie garden herbs                             | 35,00 |
| 6. Chianina beef fillet classic grilled  | 38,00 |

### Selection of Dolci

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|-----------------------|-------|
| 1. Mousse au chocolat | 12,00 |
| 2. Tiramisu classico  | 12,00 |
| 3. Panna Cotta        | 12,00 |
| 4. Crème Brûlée       | 12,00 |

**All dishes only on pre-order for 8 or more persons!**

*Sides dishes vary according to  
Please note the conditions  
selected menu.*



*market offer.  
below for the final pricing of the*



## Conditions

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Dear guests,

our menu proposals listed above are only possible under the following conditions:

- ♦ only on pre-order and for groups of 8 persons or more
- ♦ Please select one uniform menu for all guests.
- ♦ seasonal or purchase related changes according to the market offer reserved
- ♦ We kindly ask you to choose between fish and meat for the main course beforehand. If you don't want to make a unified choice (some of your guests desire a meat dish and others a fish dish), the respective number must be communicated five working days in advance. In case you wish to offer both fish and meat dishes for a greater number of diners and you're unable to estimate the respective numbers, we are forced to bill both dishes.
- ♦ **Special agreements on request:** For parties of at least 10 persons up to a maximum of 20 persons a roast beef or veal cutlet could be prepared as a whole (e.g. under herb crust) and carved at the table; price on request
- ♦ **Vegetarian, vegan, allergies, intolerances?**  
Please ask your guests and let us know in time. We are happy to adjust the selected menu according to the special needs of individual persons.
- ♦ Please inform us about the final number of persons five working days prior to your event. This is mandatory in regard to necessary orders, preparations and invoicing.

### **Menu price calculation:**

Regarding to the selected number of courses we are happy to grant you the following discount. Add the prices of the individual courses and then reduce them by the corresponding discount to calculate the price per person:

- |             |           |
|-------------|-----------|
| ♦ 6 courses | minus 30% |
| ♦ 5 courses | minus 25% |
| ♦ 4 courses | minus 22% |
| ♦ 3 courses | minus 10% |

**If no uniform menu is created with a max. of one fish or one meat main course, no discount can be granted and therefore will be calculated à la carte (individually).**

All prices include service and VAT. Please do not hesitate to contact us in case of any questions. We are looking forward to welcoming you in our restaurant.

Your Orangerie team





## Vegetarian / Vegan i.a.

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Upon request we are happy to offer you various vegetarian as well as vegan dishes at any time.

Proposal according to the menu of the day.

### **For parties from 8 persons or more:**

Our kitchen team will happily customize your chosen menu according to specific food needs such as allergies and intolerances or vegetarian/vegan choices.





## Recommendations of wines and sparkling wines

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### Champagne & Prosecco

Spumante Exe	Pescaja	39,00
Champagne Brut	H. Blin	68,00

### White wine

Monferrato	2018 Carroccia	32,00
Arneis	2018 Pescaja	32,00
Winkl Sauvignon	2018 Winery Terlan	38,00

### Red wine

Solneri Barbera Superiore	2016 Pescaja	43,00
Chianti Classico Riserva	2018 Villa Antinori	45,00
Sagrantino di Montefalco	2013 Carroccia	45,00

*Bottles of 0,75 l*

*For an extensive wine selection please ask for the complete wine list.*

