

*From us for You
in autumn - winter 2021*





Suggested menu for parties of 8 people or more - by reservation only

Autumn 1

Antipasti

Creamy soup of Hokkaido pumpkin - seawater - shrimps

Primi

Penne di Gragnano - mushrooms - parmesan foam

Secondi

Black Angus grain fed beef tenderloin cooked sous vide and briefly grilled · Barolo jus
Side dishes according to the current market offer

Dolci

Vin Santo - Panna Cotta - Pomegranate

Menu price per person 65,00 Euro

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Autumn 2

Antipasti

Roasted noble - Radicchio Treviggiano - Burrata di Bufala

Primi

Homemade tagliolini - black truffle from Umbria
or white truffle from Alba according to availability on request

Secondi

Fillet of suckling lamb in herb crust - rosemary - jus
side dishes according to the current market offer

Dolci

Vegan chocolate mousse made with 72% cocoa - Piedmont cherries

Menu price per person 65,00 Euro (with white truffle: price on request)





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del Mare

Antipasti

1 oyster Gillardeau No. 3

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Sashimi of red tuna - wasabi - cucumber

Primi

Calamarata di Gragnano - scallops

Secondi

Grilled Sardinian lobster

Side dishes according to the current market offer

Dolci

Lavender crème brûlée

Menu price per person 98,00 Euro

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alla Mamma

Antipasti

Italian minestrone a la Rosaria - sage crostini

Primi

Gnocchi alla Sorrentina

Secondi

Saltimbocca alla Romana

Side dishes according to the current market offer

Dolci

Zabaione - vanilla ice cream

Menu price per person 58,00 Euro





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vegetarian

Antipasti

Caprese classico
Mozzarella di Bufala - tomato variation - basil - Carroccias organic olive oil

Primi

Goat cheese au gratin - salad bouquet

Secondi

Homemade tagliolini - black truffle from Umbria

Dolci

Vegan chocolate mousse made with 72% cocoa - Piedmont cherries

Menu price per person 55,00 Euro

Suggested menu for parties of 8 or more - by reservation only

vegan

Antipasti

Salad with tomatoes - mint - celery - balsamic vinegar - lentils

Primi

Endives from the oven - Taggiasca olives

Secondi

Acquerello Risotto - Saffron - Broad beans

Dolci

Vegan chocolate mousse made with 72% cocoa - Piedmont cherries

Menu price per person 55,00 Euro





Suggested menu for parties of 8 or more - by reservation only

Christmas 1

Antipasti

Carpaccio of smoked goose breast marinated with nut oil
Small salad of Granny Smith apple and celery

Primi

Creamy soup of Hokkaido pumpkin
flavored with a touch of vanilla and ginger

Secondi

Roast goose classic
red cabbage - baked apple - potato dumplings - chestnuts

or

medallions of pasture-raised calf - port wine - jus
truffled salsify

Dolci

mulled wine - panna cotta - cinnamon biscuits

Menu price per person with roast goose 72,00 Euro

Menu price per person with pasture calf 67,00 Euro





Suggested menu for parties of 8 or more - by reservation only

Christmas 2

Antipasti

Involtini of Bufala Mozzarella and Parma ham
Beet pickled in citrus fruits - noble radicchio from Treviso

Primi

Homemade tagliolini - black truffle from Umbria
or white truffle from Alba - availability and price on request

Secondi

Wild salmon flavored with star anise
creamy champagne herb

Dolci

orange - crêpe - gingerbread - vanilla ice cream

Menu price per person 69,00 Euro (with white truffle: price on request)

Please note, applies to all menus:

The dishes for individual vegetarians, vegans, allergy sufferers, etc. will be adapted to the menu chosen for the company according to the daily offer.





The conditions

Dear guests,

these menu proposals are only possible under the following conditions:

- each of the menus can be ordered only for 8 persons or more
- a common menu must be chosen for the whole company
- the menu is subject to seasonal or purchasing changes

If a meat dish and a fish dish are desired for the main course, the respective number must be communicated five working days in advance.

The following applies: fish according to daily offer and daily price on the day of the event.

Vegetarians, vegans, allergies, intolerances? Ask your guests and inform us in time. We will be happy to adjust the menu selected for a company according to the daily offer for the individual persons.

Special arrangement on request: For parties of at least 10 people up to a maximum of 20 people, a roast beef or veal chop could also be cooked whole, e.g. under a herb crust, and carved at the table; price on request.

Notification of the final number of persons in a party: five working days before the day of the event - this is the basis for our orders, preparations and invoicing.

All prices include VAT and service.

Please do not hesitate to contact us if you have any questions.

Your Orangerie - Team





Wine & Sparkling Wine - Recommendation

Champagne & Prosecco

Spumante Exe	Pescaja	39,00
Champagne Brut Selection Carroccia	Breton Fils	68,00

White wine

Monferrato	2020	Carroccia	32,00
Lugana	2020	Carroccia	35,00
Terlaner	2019	Kellerei Terlan	36,00
Riesling	2017	Van Volxem	39,00
Riesling	2020	Robert Weil	41,00
Chardonnay	2020	Pio Cesare	45,00

Red wine

Solneri Barbera Superiore	2016	Pescaja	43,00
Chianti Classico Riserva	2017	Villa Antinori	45,00
Sagrantino di Montefalco	2015	Carroccia	45,00
Barolo	2015	Pio Cesare	110,00

bottles 0,75 l

For a further selection please ask for our extensive wine list.

