

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

### 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

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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.

