

*From us for You
in Summer 2022*





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

Menu 1

Antipasti

Burrata di Bufala · Variation of noble tomatoes · fresh basil

Primi

Paccheri di Gragnano · homemade bio basil pesto

Secondi

Scottish wild salmon · organic almonds · Chanterelles - Vegetables - Risotto
Side dishes according to daily offer

Dolci

Limoncello - Tiramisu

Menu price per person 65,00 Euro

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Menu 2

Antipasti

Sashimi of red tuna · wasabi - cucumber

Primi

Homemade tagliolini · black truffle from Umbria

Secondi

Fillet of Sardinian suckling lamb in herb crust · rosemary - jus
Side dishes according to daily offer

Dolci

Chocolate mousse made with 72% cocoa

Menu price per person 67,00 Euro





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Menu 3

Antipasti

Carpaccio of US beef tenderloin · leaves of 36 months matured Parmesan cheese
roasted pine nuts

Primi

Ravioli with goat cheese filling - goat cheese taler

Secondi

Tender braised leg of veal - porcini mushroom - seasoning
Side dishes according to daily offer

Dolci

Mocca - Crème Brûlée

Menu price per person 68,00 Euro

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Menu 4

Antipasti

Vitello Tonnato · small salad bouquet · fried Pantelleria capers

Primi

Clear bouillabaise (fish soup) - saffron

Secondi

Simmental grilled fillet of beef - Barolo - jus
Side dishes according to daily offer

Dolci

Vanilla Panna Cotta · Apricots

Menu price per person 69,00 Euro





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.
In the past we also had a vegetarian and a vegan menu on offer. Since the demand is too low for it, the following rule now applies again:
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 day's offer.
- **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	41,00
Champagne Brut Selection Carroccia	Breton Fils	68,00

White wine

Monferrato	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.

