

*From us for You
in autumn 2022*





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

Menu A

Antipasti

Burrata di Bufala · truffle - aroma · beetroot salad

Primi

Paccheri di Gragnano · homemade bio basil pesto

Secondi

Gratinated Scottish wild salmon · portwine shallot confit · herbs - espuma
Side dishes according to daily offer

Dolci

Spice - tiramisu · lemon curd

Menu price per person 68,00 Euro

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Menu B

Antipasti

Sashimi from Scottish wild salmon · pickled wasabi vegetables

Primi

Homemade tagliolini · black truffle from Umbria

Secondi

Fillet of sardinian suckling lamb · oriental spice · Crema di Ceci
Side dishes according to daily offer

Dolci

Chocolate mousse made with 72% cocoa

Menu price per person 72,00 Euro





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Menu C

Antipasti

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

Primi

Spiced pumpkin soup · baked shrimp

Secondi

Tender braised veal cheek · polenta · balsamic vinegar - jus
Side dishes according to daily offer

Dolci

Rosemary - Crème Brûlée

Menu price per person 72,00 Euro

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Menu D

Antipasti

Vitello Tonnato · small salad bouquet · fried Pantelleria capers

Primi

Clear bouillabaise (fish soup) · saffron

Secondi

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

Dolci

Vanilla Panna Cotta · caramel - pear
spice crumble

Menu price per person 79,00 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 people 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 person** 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

Lugana	2021	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

Chianti Classico Riserva	2017	Villa Antinori	45,00
Sagrantino di Montefalco	2016	Carroccia	45,00
Barolo	2015	Pio Cesare	110,00

bottles 0,75 l

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

