

*From us for You
in spring 2023*





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

Menu 1

Antipasti

Burrata di Bufala - Variation of noble tomatoes - Basil - Pesto
Merlau asparagus - San Daniele ham

Primi

Paccheri di Gragnano · tender braised oxtail - ragout
Parmesan - Fonduta

Secondi

Guinea fowl breast · Carnaroli risotto with morels and mushrooms

Dolci

Strawberries - Mascarpone – Mousse

Menu price per person 74,00 Euro

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Menu 2

Antipasti

Sashimi of red tuna · wasabi cucumber

Primi

Homemade tagliolini · black truffle from Umbria

Secondi

Ossobuco of salt meadow - lamb · aromatic herbs · rosemary - jus
Side dishes according to daily offer

Dolci

Amalfi Lime Tiramisu

Menu price per person 74,00 Euro





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Menu 3

Antipasti

Italian asparagus salad · San Daniele ham

Primi

Essence of Sardinian calf's tail · Fregola

Secondi

Scottish wild salmon - fillet Asia style
Side dishes according to daily offer

Dolci

Mocca - Crème Brûlée

Menu price per person 76,00 Euro

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Menu 4

Antipasti

Vitello Tonnato · small salad bouquet · fried Pantelleria capers

Primi

Creamy asparagus soup · wild salmon smoked

Secondi

Chianina fillet of beef with garden herbs - crust · Barolo - jus
Side dishes according to daily offer

Dolci

Pistachio - Panna Cotta – Berries

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	42,00
Champagne Brut Selection Carroccia	Breton Fils	79,00

White wine

Lugana	2021	Carroccia	37,00
Terlaner	2019	Kellerei Terlan	37,00
Riesling	2020	Robert Weil	42,00
Chardonnay	2020	Pio Cesare	46,00

Red wine

Non Confonditur (Sangiovese)	2020	Argiano	39,00
Sagrantino di Montefalco	2016	Carroccia	45,00
Solesta - Merlot	2019	Velenosi	45,00
Barolo	2018	Pio Cesare	125,00

bottles 0,75 l

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

