

*From us for You
in autumn 2023*





Menu proposal for companies
only after advance booking from 8 people

Menu 1

Antipasti

Burrata di Bufala · Pumpkin - Variants · Pumpkin Seed - Crumble
Iberian Secreto Confit

Primi

Paccheri di Gragnano · Oxtail ragout · Colatura di Parmigiano

Secondi

Scottish wild salmon in potato crust · truffle - lentils

or

Chianina fillet of beef with Parma ham crust · Barolo - Jus

Dolci

Dessert selection from the daily offer

Menu price per person 76,00 Euro (with main course salmon)

Menu price per person 79,00 Euro (with main course fillet of beef)

Previous decision for one of the main dishes for the whole company,
or see page "Conditions".





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Menu 2

Antipasti

Scottish wild salmon from cold smoke - cucumber - carpaccio
Wasabi - vinaigrette

Primi

Homemade tagliolini - black truffle from Umbria

Secondi

Flying duck breast - plums - jus - ricotta - polenta

or

72 hours tender braised veal cheeks - plums - jus
ricotta - polenta

Dolci

Our first class L'Orangerie - Tiramisu

Menu price per person 75,00 Euro

Previous decision for one of the main dishes for the whole company,
or see page "Conditions".





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Menu 3 - 'vegetarian menu'

Antipasti

Burrata di Bufala · Pumpkin - Variants · Pumpkin Seed - Crumble

Primi

Linguine di Gragnano · Eggplant · Pecorino

Secondi

Autumn mushrooms - Crespelle · truffle - lentils

Dolci

Carroccias olive oil - Panna Cotta - Campodimele figs

Menu price per person 65,00 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:
If there are not eight vegetarian menus together, the dishes for individual vegetarians as well as for vegans, allergy sufferers, etc. will be adapted to the menu chosen for the company according to the daily offer on the day of the event.
- **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

Pinot Grigio	2021	Alois Lageder <i>(instead 39,00)</i>	35,00
Falanghina	2021	Feudi S. Gregorio <i>(instead 38,00)</i>	35,00
Monferrato	2022	Carroccia	37,00
Riesling	2020	Robert Weil	42,00

Red wine

Non Confonditur (Sangiovese)	2020	Argiano	39,00
Sagrantino di Montefalco	2016	Carroccia	45,00
Solesta - Merlot	2019	Velenosi	45,00
Brunello di Montalcino	2012	La Poderina <i>(instead 90,00)</i>	75,00

bottles 0,75 l

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

