

*From us for You*  
*Spring 2024*





Menu proposal for companies  
only after advance booking from 8 people

## 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 wild mushrooms  
Side dishes according to the daily offer

### Dolci

Strawberries - Mascarpone - Mousse

Menu price per person 78,00 Euro





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## Menu 2

### Antipasti

Scottish wild salmon tartare  
Salad of Merlau asparagus

### Primi

Homemade tagliolini · black truffle from Umbria

### Secondi

72 hours tender braised veal shoulder  
wild garlic - crust - polenta  
Side dishes according to the daily offer

### Dolci

Amalfi lime tiramisù

Menu price per person 76,00 Euro





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## Menu 3

### Antipasti

Italian salad of Merlau asparagus  
San Daniele ham

### Primi

Beef consommé with marrow - Fassone beef ravioli

### Secondi

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

### Dolci

Mocca - crème brûlée

Menu price per person 78,00 Euro





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## Menu 4

### Antipasti

Seasoned veal ham - Tonnato sauce  
small salad bouquet - Merlau asparagus

### Primi

Creamy soup of Merlau asparagus

### Secondi

Chianina fillet of beef with herb jus  
Side dishes according to the daily offer

### Dolci

Variation of strawberries

Menu price per person 82,00 Euro





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## Menu >vegetarian<

### Antipasti

Merlau asparagus salad - small salad bouquet

### Primi

Crispy burrata di bufala  
marinated tomatoes - pesto

### Secondi

Spaghetti 'alla Bolognese'  
with an oriental touch

### Dolci

Variation of strawberries

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 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     | 45,00 |
| Champagne Brut Selection Carroccia | Breton Fils | 82,00 |

### White wine

|            |                       |       |
|------------|-----------------------|-------|
| Monferrato | 2023 Carroccia        | 37,00 |
| Lugana     | 2022 Zenato           | 41,00 |
| Riesling   | 2020 Hermann Dönnhoff | 43,00 |

### Red wine

|                              |      |             |                       |
|------------------------------|------|-------------|-----------------------|
| Non Confonditur (Sangiovese) | 2020 | Argiano     | 39,00                 |
| Sagrantino di Montefalco     | 2017 | Carroccia   | 45,00                 |
| Brunello di Montalcino       | 2012 | La Poderina | (instead 90,00) 75,00 |

*bottles 0,75 l*

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

