

From us for You
Summer 2024





Menu proposal for companies
only after advance booking from 8 people

Menu A

Antipasti

Burrata di Bufala · variation of noble tomatoes · basil - pesto
San Daniele ham

Primi

Paccheri di Gragnano · Compote of U.S. port wine - beef
Parmesan - Fonduta

Secondi

Guinea fowl breast · Carnaroli risotto with chanterelle mushrooms
Side dishes according to the daily offer

Dolci

Berries - Mascarpone - Mousse

Menu price per person 78,00 Euro





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Menu B

Antipasti

Scottish wild salmon tartare
Wasabi cucumbers

Primi

Homemade tagliolini · black truffle from Umbria

Secondi

72 hours tender braised veal shoulder
shallots - crust
Side dishes according to the daily offer

Dolci

Amalfi lime tiramisu

Menu price per person 76,00 Euro





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Menu C

Antipasti

Cantaloupe melon · San Daniele ham
small salad bouquet

Primi

Tuscan fish soup with garnish

Secondi

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

Dolci

Mocca - crème brûlée

Menu price per person 78,00 Euro





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Menu D

Antipasti

Vitello Tonnato · fried Pantelleria capers
small salad bouquet

Primi

Rigatoni di Gragnano · Homemade organic basil pesto

Secondi

Chianina fillet of beef · Truffle - Jus · Chanterelles
Side dishes according to the daily offer

Dolci

Lavender - Panna Cotta

Menu price per person 82,00 Euro





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Menu >vegetarian<

Antipasti

Seasonal salad · Chanterelles

Primi

Rigatoni di Gragnano · Homemade organic basil pesto
Burrata di Bufala

Secondi

Eggplant stuffed
'Bolognese' vegetarian

Dolci

Our first class L'Orangerie tiramisu

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.

