

# *From us for You*

## *Summer 2025*





Menu proposal for companies  
only after advance booking from 8 people

## Menu 1

### Antipasti

Carpaccio of Australian Wagyu beef fillet  
Parmesan leaves · small salad bouquet

### Primi

Homemade tagliolini · black truffle from Umbria

### Secondi

72-hour braised veal cheeks

Sagrantino - herb - jus

or

Fillet of Scottish wild salmon  
mediterranean style

Side dishes according to market/daily offer

### Dolci

Amalfi lime Tiramisu

Menu price per person 78,00 Euro





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## Menu 2

### Antipasti

Bluefin tuna tartare · Burrata di Bufala

### Primi

Rigatoni di Gragnano cacio e pepe

### Secondi

Grilled fillet of salt marsh lamb · garden herbs

Rosemary jus

or

Guinea fowl breast from small breeders · herb jus alla Toscana

Mushrooms

Each side dish according to market/daily offer

### Dolci

Lavender - Panna Cotta

Menu price per person 78,00 Euro





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## Menu 3

### Antipasti

High-quality Parma ham · Cantaloupe melon  
Sea water - Prawns

### Primi

Orecchiette di Gragnano · Bio Basilikum Pesto  
Burrata di Bufala

### Secondi

Chianina fillet of beef · Barolo - herbs - jus  
or  
Fillet of Loup de Mer mediterranean style  
Carnaroli vegetables - risotto

### Dolci

Rosemary Crème Brûlée

Menu price per person with fish - main course 78.00 euros

Menu price per person with fillet of beef - main course 82.00 euros





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## Menü 4

### >vegetarian<

#### Antipasti

Mozzarella di Bufala · Fine - Tomato Variation  
Basil - Pesto sauce

#### Primi

Pennette di Gragnano  
Parmigiano Reggiano matured for 36 months

#### Secondi

Carnaroli - Risotto  
Market vegetables & mushrooms

#### Dolci

Raspberry - Champagne - Sorbet

Menu price per person 68,00 Euro





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## Menü 'Gourmet Royal'

### Antipasti

Duo of French goose liver

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Wild Scottish salmon tartare  
10 g Beluga caviar

### Secondi

Breton lobster  
Linguine all'Arrabbiata

### Dolci

Rosemary Crème Brûlée

Menu price per person 145,00 Euro





## The conditions

Dear guests,

these menu suggestions are only possible under the following conditions:

- each of the menus can only be ordered for a minimum of 8 people
- a joint menu must be selected for the entire company
- Subject to seasonal or purchasing-related 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 let us know in good time.

### Please note - applies to all menus:

Each menu can be booked for a minimum of eight people. Of course, the individual courses will be adapted accordingly for vegetarians, vegans and allergy sufferers.

- Notification of the final number of people in a party: five working days before the day of the event - this is the basis for our orders, preparations and invoicing.

All prices are inclusive of 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
Ferrari Brut	Ferrari	56,00
Ferrari Rosé	Ferrari	59,00

### White wine

Monferrato	2024 Carroccia	39,00
Lugana	2024 Zenato	39,00
Chardonnay	2024 Feudi di Romans	39,00

### Red wine

Primitivo	2021 Tagaro	36,00
Sagrantino di Montefalco	2017 Carroccia	45,00
Barbera	2020 Pio Cesare	48,00

*bottles 0,75 l*

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

