

From us for You
Autumn - Winter 2025





Menu proposal for companies
only after advance booking from 8 people

Menu A

Antipasti

Carpaccio of smoked barbary duck breast
small salad bouquet

Primi

Spaghetti di Gragnano · 36-month aged Parmigiano Reggiano
aromatic pepper blend

Secondi

Chianina Beef Fillet · Barolo - Jus

or

Loup de mer from the oven
mediterranean style

Side dishes according to market/daily offer

Dolci

Tiramisu classico

Menu price per person with fish main course: 78,00 Euro

Menu price per person with beef fillet main course: 82,00 Euro

Please let us know your choice of main courses at least five working days before the event.





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Menu B

Antipasti

Scottish wild salmon tartare · Wasabi cucumbers

Primi

Homemade tagliolini · black truffles from Umbria
(white Alba truffles available on request)

Secondi

72 hours of tender braised American beef shoulder

Sagrantino - herbs - jus

or

Slice of Scottish wild salmon · mediterranean style

Each side dish according to market/daily offer

Dolci

Gingerbread Crème Brûlée

Menu price per person 78,00 Euro

Please let us know the number of main courses you would like to order at least five business days before the event date.





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Menu C

Antipasti

Winter salads · Culatello di Zibello

Primi

Mafalda all'oca

wide pasta with French goose stew · bay leaf seasoning

Secondi

North Atlantic - Halibut · Oranges - Saffron - Risotto

or

Barbarie duck breast · Orange jus

potato and chestnut mash

Dolci

Mulled wine panna cotta · Piedmont cherries

Menu price per person 78,00 Euro

Please let us know the number of main courses you would like to order at least five business days before the event date.





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Menu D >vegetarian<

Antipasti

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

Primi

Slightly spicy ginger and Hokkaido pumpkin soup

Secondi

Rigatoni di Gragnano cacio e pepe

Dolci

Gingerbread Crème Brûlée

Menu price per person 69,00 Euro





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Menu E

‘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 La Tunella	46,00

Red wine

Merlot	2024 Borgo dei Vassalli	36,00
Sagrantino di Montefalco	2018 Carroccia	45,00
Taurasi	2017 Feudi di San Gregorio	52,00

bottles 0,75 l

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

