

From us for You
Winter 2025 / 2026
only for groups of 8 or more people





Important! Please read the terms and conditions first:

Dear guests,

these menu suggestions are only possible under the following conditions:

- **Each** menu can only be ordered **for a minimum of 8 people**.
- A **menu that is as uniform as possible** must be selected in advance for the entire group: it is possible to choose a **maximum of 2** different dishes from the following courses: antipasti, primi, and dolci. For the main course, you can choose 1 meat dish, 1 fish dish, and 1 vegetarian dish. However, this is only possible if you inform us of the respective number of selections one week in advance.
- Subject to seasonal or purchasing-related changes.
- **The following applies: Fish is subject to daily availability and daily prices on the day of the event.**
- **Vegetarians, vegans, allergies, intolerances?** Ask your guests and let us know at least one week in advance.
- Notification of the **final number of guests: five working days before the event date** - this is the basis for our orders, preparations, and invoicing. All prices are inclusive of VAT and service.

Cancellation fees

In the event of full or partial cancellation, the following flat-rate reimbursement of expenses will be charged on the basis of the estimated event costs:

- less than 30 calendar days before the event date: 70%
- less than 20 calendar days before the event date 80%
- less than 10 calendar days before the event date 90%
- on the event date 95%

All prices include statutory value added tax and service.

Please do not hesitate to contact us if you have any questions.

Your Orangerie - Team





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

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

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

Paccheri di Gragnano · tender oxtail ragout
Colatura di Parmigiano

Secondi

North Atlantic - Halibut · Oranges - Saffron - Risotto

or

Barbarie duck breast · Orange jus

Side dishes depending on market availability/daily specials

Dolci

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

Aromatic and spicy artichoke soup

Secondi

Rigatoni di Gragnano cacio e pepe

Dolci

Crème Brûlée

Menu price per person 69,00 Euro





Menu proposal for companies
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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





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.

