

From us for You
Summer 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

Scottish wild salmon tartare · Wasabi cucumbers

or

but only available for the entire party:

Italian appetizer symphony

6 different appetizers served on platters in the center of the table

Primi

Homemade Tagliolini · black truffles from Umbria

Secondi

Chianina Beef Fillet · Barolo - Jus

or

Loup de mer fillet · mediterranean style

Each side dish according to market/daily offer

Dolci

Rosemary Crème Brûlée

Menu price per person	82,00 euros
Menu price per person with salmon appetizer	86,00 euros
Menu price per person with appetizer symphony	8,00 euros

**Please let us know the number of each option
at least five business days in advance.**





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Menu B

Antipasti

Vitello tonnato · fried Pantelleria capers · small salad bouquet

or

Marinated bluefin tuna tartare · Wasabi cucumbers

or

Australian Wagyu beef carpaccio · 36-month-aged Parmigiano Reggiano

or

but available only for the entire party:

Italian appetizer symphony

6 different appetizers served on platters in the center of the table

Primi

Rigatoni di Gragnano alla Carbonara (the authentic Italian recipe)

or

Rigatoni di Gragnano · Seafood

Secondi

Scottish wild salmon, Mediterranean-style

or

72-hour slow-braised beef shoulder · Italian salsa verde

Each side dish according to market/daily offer

Dolci

A variation on Valrhona chocolate

Menu price per person	78,00 euros
Menu price per person with Wagyu appetizer	82,00 euros
Menu price per person with tuna tartare	83,00 euros
Menu price per person with appetizer symphony	8,00 euros

**Please let us know the respective quantities of each option
at least five business days in advance.**





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Menu C

Antipasti

Buffalo mozzarella · Assortment of heirloom tomatoes · Basil pesto

or

Scottish wild salmon tartare · Wasabi cucumbers

or

but available only for the entire party:

Italian appetizer symphony

6 different appetizers served on platters in the center of the table

Primi

Paccheri di Gragnano alla Romana · tender braised oxtail

or

Homemade Tagliolini · black truffles from Umbria

Secondi

Free-range guinea fowl suprême · Mushrooms depending on market availability

or

Monkfish medallions with Mediterranean flavors

Each side dish according to market/daily offer

Dolci

Raspberry-Champagne Sorbet

Menu price per person	78,00 euros
Men price per person with salmon tartare	82,00 euros
Menu price per person with appetizer symphony	8,00 euros

**Please let us know the respective quantities of each option
at least five business days in advance.**





Menu proposal for companies
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Menu D

>vegetarian<

Antipasti

Buffalo Mozzarella · Premium Tomato Variation
Basil Pesto

Primi

Spaghetti from Gragnano
36-month-aged Parmigiano Reggiano

Secondi

Italian Parmigiana alla nonna
Vegetarian Eggplant Casserole

Dolci

Panna cotta · Fruit Mirror

Menu price per person 68,00 euros





Menu proposal for companies
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Menu E
‘Gourmet Royal’
with wine pairings upon request

Champagner Breton Fils Selection Carroccia 0,1 l

Antipasti

Scottish Wild Salmon Tartare TRIM-D

10 g Beluga caviar

white wine 0,1 l

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A Duo of French Foie Gras - Terrine & Pan-Seared
Foie Gras - A National French Cultural Heritage

Primi

Linguine from Gragnano · Seawater Scampi
Gragnano, a town near Naples where the world's best pasta is produced

white wine 0,1 l

Secondi

Authentic Japanese Kobe Wagyu Filet

BMS (Beef Marbling Score) 9

Red wine 0,1 l

Dolci / Formaggio

Sweet Temptations à la carte

or

Cheese selection served with Carroccia's organic fig jam and rosemary honey

Menu price

per person 145,00 euros

Menu price with wine pairings

per person 180,00 euros





Wine & Sparkling Wine - Recommendation

Champagne & Prosecco

Spumante EXE	Pescaja	45,00
Ferrari Brut	Ferrari	59,00
Ferrari Rosé	Ferrari	59,00
Rosé	Carpe Noctem	45,00
Champagne Selection Carroccia	Breton Fils	82,00
Prosecco non-alcoholic		41,00
Bellini non-alcoholic		<i>glass 0,1 l</i> 11,00

White wine

Monferrato	2025 Carroccia	39,00
Roero Arneis	2025 Pescaja	41,00
Vertical Chardonnay	2025 Pescaja	41,00

Rosé wine

Le Flëry	2025 Pescaja	41,00
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Red wine

Primitivo Cinquenoci	2023 Tagaro	39,00
Sagrantino di Montefalco	2019 Carroccia	45,00
Soliter Barbera d'Asti	2025 Pescaja	45,00

bottles 0,75 l

Wines are available while supplies last.
For a wider selection, please ask for our extensive wine list.

