ORANGERIE

Restaurant menu — english

Antipasti

Mixed salad according to market offer *vegan or vegetarian*		11,00 / 14,00
Piedmontese goat's cheese · organic fig compote · seasonal salad *vegetarian*		19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet		23,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months		23,00
Carpaccio of Sicilian rock octopus · small salad bouquet		23,00
Tatare from scottish wild salmon marinated with limes		23,00
French goose liver (class A) - roasted · Carroccias fig compote		36,00
Beluga caviar served with a soft-boiled egg, including butter and crème fraîche	with 10g caviar	25,00
	with 20g caviar	40,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	*per piece*	6,90
	(small / normal)	

Primi

Soup according to daily offer	12,00
Linguine di Gragnano with seafood *(subject to availability)*	35,00
Spaghetti di Gragnano alla Carbonara – the authentic Italian recipe *from 2 people*	18,00 / 22,00
Homemade Tagliolini · black truffle from Umbria *vegetarian*	19,00 / 29,00
Homemade Tagliolini · white truffle from Alba (2,5g / 5g truffle) *vegetarian*	29,00 / 49,00
	(small / normal)

Secondi

Tranche of Scottish wild salmon Mediterranean style	39,00
Monkfish Loins with Mediterranean Flavors	42,00
Label Rouge Guinea fowl with Mediterranean citrus jus	38,00
Sardinian milk lamb fillet · garden herbs	42,00
American beef shoulder, tenderly braised for 72 hours · red wine - herbs - jus	42,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus ·homemade Tagliolini with black truffle	49,00
Chianina beef fillet “Rossini” with french goose liver	64,00

>>Side dishes to the main courses according to the daily offer<<

Not available daily:

Wild caught loup de mer cooked in the oven *for 2, 3 or 4 people*	*per person*	42,00
U.S. prime ribeye from the *grill for 2 persons* · approx. 500g	*per person*	49,00

Please also ask us for our vegetarian and vegan offers.

You can also enjoy most of our dishes at home.

Ask for our takeaway menu or our catering service for your celebration.



Prices in Euro
Incl. VAT and service

The menu in the restaurant is valid.
Subject to change without notice

ORANGERIE

Restaurant menu *english*

Menu recommendation from 2 persons
upon request with wine accompaniment

Prosecco 0,1 l

Antipasti

Carpaccio of Australian Wagyu beef

Parmigiano Reggiano matured 36 months

White wine 0,1 l

Primi

Homemade Tagliolini

black truffle from Umbria

White wine 0,1 l

Secondi

Fish of the day

or

American beef shoulder, tenderly braised

for 72 hours · red wine - herbs - jus

White or Red wine 0,1 l

Dolci

Valrhona Chocolate Soufflé

Menu price *from 2 persons* *per person* 79,00

Menu price with wine accompaniment
from 2 persons *per person* 99,00

Menu - recommendation vegetarian
upon request with wine accompaniment

Prosecco 0,1 l

Antipasti

Slightly spicy
ginger Hokkaido pumpkin soup

White wine 0,1 l

Primi

Piedmontese goat's cheese

organic fig compote · seasonal salad

White wine 0,1 l

Secondi

Homemade Tagliolini

black truffle from Umbria

White or Red wine 0,1 l

Dolci

Valrhona Chocolate Soufflé

Menu price *per person* 68,00

Menu price
with wine accompaniment *per person* 91,00

Please ask us for a vegan menu on request.



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Restaurant menu *english*

Gourmet Royal
Menu recommendation from 2 persons
upon request with wine accompaniment

Champagner Breton Fils Selection Carroccia 0,1 l

Antipasti
Wild Scottish salmon tartare TRIM-D
10 g Beluga caviar
White wine 0,1 l

* * *

French goose liver (class A) - roasted
Foie gras - national French cultural heritage

Primi
Linguine di Gragnano · seafood
Gragnano, a town near Naples where the world's best pasta is produced
White wine 0,1 l

Secondi
Original Japanese Kobe Wagyu fillet
BMS (Beef Marbling Score) 9
Red wine 0,1 l

Dolci / Formaggi
Sweet temptation à la carte
or
Cheese selection accompanied by Carroccia's organic fig jam and rosemary honey

Menu price *from 2 persons*	*per person* 145,00
Menu price with wine accompaniment from *2 persons*	*per person* 180,00



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Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
>>also for sale outside the house - take-away price per 0,75 l bottle 28,90<<		
EXE Prosecco	Pescaja	10,00
Bellini non-alcoholic		9,00
Hugo		11,00
Hugo non-alcoholic		11,00
Spritz Aperol		11,00
Campari		11,00
Sherry medium		8,50
Port wine		7,00
Martini white		10,00
Kir with Prosecco		11,50
Kir Royal with Champagne		13,50
Sarti		11,00
Crodino		7,50



Prices per glass in Euro
Incl. VAT and service

Subject to change without notice
The menu on site applies.

ORANGERIE

Only available here and in our Vinoteca, Bessunger Str. 33

Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 69 €
3 liter canister

Organic olive oil naturally flavored 12 €
Varieties according to availability e.g.: Basil, hot pepper, lemon
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored
Variety: White truffle
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass 14 €

We are particularly proud of our latest awards, which encourage us in our work:

Two Gold Awards "The World's Best Olive Oils" at the international olive oil competitions in New York NYIOOC and Italy EVOO IOOC







… and for the fourth time in a row Five Drops at the national olive oil competition BIBENDA in Italy "The best olive oils of Italy"

Carroccias extra virgin olive oil from Campodimele
perfect flavor with official health seal!

