From us for You

Autumn - Winter 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 Orangery - Team



ORANGERIE

Menu proposal for companies
only after advance booking from 8 people

Menu 1

Antipasti

“Autumnal” Buffalo Mozzarella

Fruit · Premium Parma Ham

or

but only available for the entire party:

Italian appetizer symphony
6 different appetizers served on platters in the center of the table

Primi

Root Vegetable and Pumpkin Bouillon - lightly strained
or
Homemade Tagliolini · black truffles from Umbria

Secondi

Chianina Beef Fillet · Port Wine - Chestnuts · Truffle - Jus
or
Fish of the Day

Each side dish according to market/daily offer

Dolci

Braised Apple · Cinnamon Panna Cotta

Menu price per person with fish	82,00 euros
Menu price per person with beef fillet	86,00 euros
Surcharge per person for the 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 2

Antipasti

Oven-Roasted Pumpkin · Burrata di Bufala · Walnuts · Sage
or
Vitello tonnato · Fried Pantelleria capers · Small salad bouquet
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 from Gragnano · tender braised oxtail
Colatura di Parmigiano

Secondi

Limes - Spices - Wild Salmon
or
Sardinian Milk-Fed Lamb Filet · Garden Herbs

Each side dish according to market/daily offer

Dolci

Crème Brûlée · Spekulatius · Red Wine and Pear

Menu price per person	82,00 euros
Surcharge per person for the appetizer symphony	8,00 euros

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



ORANGERIE

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Menu 3

Antipasti

Pepper-crusted tataki · Roast beef · Truffle pesto · Arugula bouquet
or
Scottish wild salmon tartare · Wasabi and cucumber
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 cacio e pepe

Secondi

Beef shoulder, tenderly braised for 72 hours · Red wine - herbs - Jus

or

Monkfish loins with Mediterranean flavors

Each side dish according to market/daily offer

Dolci

Valrhona Chocolate Soufflé
Vanilla Sauce · Amarena Cherries

Menu price per person	82,00 euros
Surcharge per person for the appetizer symphony	8,00 euros

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



ORANGERIE

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Menu 4

>vegetarian<

Antipasti

Oven-Roasted Pumpkin · Burrata di Bufala · Walnuts · Sage

Primi

Spaghetti from Gragnano

36-month-aged Parmigiano Reggiano

Secondi

Italian Parmigiana alla nonna

Vegetarian Eggplant Casserole

Dolci

Raspberry-Champagne Sorbet

Menu price per person 68,00 euros



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Menu 5
‘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 whine 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		*glass 0,1 l*	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	2026	Pescaja	41,00

Red wine

Primitivo Cinquenoci	2023	Tagaro	39,00
Valpolicella Ripasso Classico Superiore	2023	Bolla	41,00
Sagrantino di Montefalco	2019	Carroccia	45,00

bottles 0,75 l

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

