

*From us for You*  
*Summer 2024*





Menu proposal for companies  
only after advance booking from 8 people

## Menu A

### Antipasti

Burrata di Bufala - variation of noble tomatoes - basil - pesto  
San Daniele ham

### Primi

Paccheri di Gragnano - Compote of U.S. port wine - beef  
Parmesan - Fonduta

### Secondi

Guinea fowl breast - Carnaroli risotto with chanterelle mushrooms  
Side dishes according to the daily offer

### Dolci

Lavender - Panna Cotta

Menu price per person 78,00 Euro





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## Menu B

### Antipasti

Scottish wild salmon tartare  
Wasabi cucumbers

### Primi

Homemade tagliolini · black truffle from Umbria

### Secondi

72 hours tender braised veal shoulder  
shallots - crust  
Side dishes according to the daily offer

### Dolci

Amalfi lime tiramisù

Menu price per person 76,00 Euro





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## Menu C

### Antipasti

Cantaloupe melon · San Daniele ham  
small salad bouquet

### Primi

Tuscan fish soup with garnish

### Secondi

Scottish wild salmon - fillet mediterranean style  
Side dishes according to the daily offer

### Dolci

Mocca - crème brûlée

Menu price per person 78,00 Euro





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## Menu D

### Antipasti

Vitello Tonnato · fried Pantelleria capers  
small salad bouquet

### Primi

Rigatoni di Gragnano · Homemade organic basil pesto

### Secondi

Chianina fillet of beef · Truffle - Jus · Chanterelles  
Side dishes according to the daily offer

### Dolci

Lavender - Panna Cotta

Menu price per person 82,00 Euro





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## Menu >vegetarian<

### Antipasti

Seasonal salad · Chanterelles

### Primi

Rigatoni di Gragnano · Homemade organic basil pesto  
Burrata di Bufala

### Secondi

Eggplant stuffed  
'Bolognese' vegetarian

### Dolci

Mocca - crème brûlée

Menu price per person 69,00 Euro





## The conditions

Dear guests,

these menu proposals are only possible under the following conditions:

- each of the menus can be ordered only for 8 people or more
- **a common menu** must be chosen for the whole company
- the menu is subject to seasonal or purchasing 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 inform us in time.  
In the past we also had a vegetarian and a vegan menu on offer. Since the demand is too low for it, the following rule now applies again:  
**Please note, applies to all menus:**  
If there are not eight vegetarian menus together, the dishes for individual vegetarians as well as for vegans, allergy sufferers, etc. will be adapted to the menu chosen for the company according to the daily offer on the day of the event.
- Notification of the **final number of person** in a party: **five working days before** the day of the event - this is the basis for our orders, preparations and invoicing.

All prices include 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     | 2023 Carroccia        | 37,00 |
| Grechetto      | 2023 Napolini         | 39,00 |
| Pinot Grigio   | 2023 Feudi di Romans  | 39,00 |
| Villa Antinori | 2023 Antinori         | 41,00 |
| Riesling       | 2020 Hermann Dönnhoff | 43,00 |

### Red wine

|                          |                      |                     |
|--------------------------|----------------------|---------------------|
| Cabernet Sauvignon       | 2022 Feudi di Romans | 39,00               |
| Santa Cristina           | 2022 Antinori        | 39,00               |
| Montefalco Rosso         | 2020 Napolini        | 39,00               |
| Sagrantino di Montefalco | 2017 Carroccia       | 45,00               |
| Brunello di Montalcino   | 2012 La Poderina     | (statt 90,00) 75,00 |

*bottles 0,75 l*

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

