

Kornhaus

Events in the Kornhaus Documentation

Berne, October 2009

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The Kornhaus as a culture and congress centre

At the end of October 1998, the new Kornhaus was opened in the middle of the city Berne near Kornhausplatz, next to the municipal theatre. A versatile cultural and meeting place was thus created. This historical monument of unique beauty, with its columns and cross-shaped vaults, was renovated and reconstructed. It houses the Kornhaus stage of the municipal theatre, the Kornhaus library with its specialised library for design, its specialist forum for media and design, ...

... and, of course, culture for the palate, our two gastronomic establishments:

Kornhaus café - space as a luxury

When the Kornhaus café was opened in December 1998, a new locality was created in Berne - a meeting place for culture, art and enjoyment. The services of the architect, Claudia Silvestrin, who originates from Italy and made his name in England, were called upon for the change in building use. He was guided by the basic principle that architecture is primarily determined by space. Space, in turn, lives on light, geometry and repetition.

The «Archipittura», the combination of architecture and painting, was created with the Aquamarine Circle of the Austrian, Manfred Makra. "The energy of a room is determined by its predominant symbol". This old Celtic saying inspired the artist in creating this. The Kornhaus café has the dimensions of a grand café, offering a spacious interlude from hectic everyday life. Space as a luxury, where you can stop to find and enjoy tranquillity.

Kornhaus keller - space as a new dimension

At the end of October 1999, the historical and conceptually unique Kornhauskeller was reopened. A room of uniqueness, splendour and size, with its history a national monument of sacral dimensions. In addition to the striking Mürger frescos, the wooden galleries, the lateral naves and the colossal wine barrel, a new ambiance was created with warm colours, wood, comfortable chairs and dimmed lighting, accommodating the sophisticated attitude to life of the cosmopolitan spirit.

Whether in the noble vinotheque or in the gallery with bar and lounge, the room remains traditional. The fittings and furniture reflect the modern, contemporary gastronomic theme.

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ch-3000 bern 7

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kornhaus @ bindella.ch

Kornhaus Bern - the history

The Kornhaus in Berne was built between 1711 and 1718 with sandstone from Ostermundigen. It is counted among the major works of Bernese High Baroque. The three upper floors were used as a granary, while the great space on the ground floor served as a market hall on market day and the cellar housed barrels filled with tithed and domain wines. „Venice sits on water, but Berne sits on wine“ was a saying from this time.

At the beginning of the 19th century, the situation changed dramatically. Berne lost the lucrative administrative territories in the canton Vaud and the canton Aargau. The supply of food provisions was largely privatized and the system of wages in kind for public officials - in the form of wood, grain, and wine - was subsequently abolished. Grain storage facilities lost their proper function.

After a period of diverse usage, the Kornhauskeller was leased as an ale house. In the upper floors, there was now an industrial museum run by the canton; only the grain market remained in its original location. In the cellar, innkeepers served up cheese and sausages on long tables and passed around wine from the vast barrels standing along the side walls.

The agricultural economy continued to slide. And so it was that in 1893, architect Friedrich Schneider was given the job of redesigning the high vaulted space into a venue where festivities could be held. He installed the wooden galleries, opened up the cellar with an impressive set of stairs, and designed a simple decorative scheme for the walls. Prompted by the painter, heraldist, and municipal councilman Rudolf Mürger (1862-1929), the city building administration announced a competition in 1897 aimed at providing the cellar with more colorful painted decoration.

Mürger submitted a proposal and received the commission. For this project - a representation of canton Berne, with the coats of arms of all its regions, the aphorisms of Otto von Greyerz, painted ribbons with the notes of regional *Lieder*, and indigenous flowers and animals - he drew his inspiration from the Pre-Raphaelites and the early Art Nouveau period.

The twelve columns bear the most important traditional costumes of the Bernese women. In the spandrels of the arch are 31 musicians in traditional German men's costumes of the Renaissance; among them, incidentally, is Ferdinand Hodler with a drum and a single-handed flute (who can be found in the gallery to the right). More remote mythological elements include the man in the moon, the dragon, a grain angel, the mermaid, and the water crone. A folkloristic panorama with the character of a painted history book was thus created.

The Kornhauskeller enjoyed great popularity for many years. Along with the Clock Tower and the Ogre's Fountain, this building is one of the most significant sights Berne has to offer. In 1998, the city began searching for a leaseholder with innovative ideas who could bring new life to the Kornhauskeller. They decided on the BINDELLA companies, which manage, among other things, the Ristorante Verdi in Berne and 30 restaurants in Thun, Solothurn, Fribourg, Basle, Brugg, Baden, Zurich, Winterthur, Schaffhausen, and St. Gallen.

Wine cultur

The Kornhauskeller has been used since 1711 as a warehouse, trading place and tavern for corn and wine. Wine is a central topic in the Kornhaus today, too. The Kornhaus ideally lends itself to this, with its history, the magnificent room, its vibrancy and its charm. This is where our guests should find the environment and leisure for conscious enjoyment...

In our selection of wines, we concentrate primarily on the classical wine-growing countries of Italy and France. Ask for our comprehensive wine list or have a look round the open wine cellar!

We attach the greatest importance to the qualitative aspect of the production and selection of the wines we sell, following the guiding principle:

*We assume the responsibility.
From the vine into the glass.*

Table culture

We cultivate the original, archaically simple Italian cuisine of individual regions. The dishes are prepared in a natural, simple and transparent way.

We cook with loving care and attach importance to craftsmanship. Cold-pressed olive oil, lemon and herbs flavour the dishes.

Traditional cuisine is also to have its place in the Kornhaus, in particular Bernese specialities and hearty classics.

The architectural language in the Kornhaus

The Kornhaus is a rare beauty, bearing testimony as it does to the indigenous High Baroque style. The cellar - a hall of columns with three naves, cross-shaped vaults and a height of 7.2 m - evokes the sacral language of classical church architecture.

The impressive dimensions, clear shapes and well-balanced proportions create a spacious and unique room which is unequalled far and wide. We respect this monumental architecture. The furnishings, which are modern and functional, are of secondary importance. They are kept simple and reduced to essentials.

This fascinating room has come alive again and is open to all, radiating spaciousness, co-existence and harmony, and conveying comfort and warmth.

Vision

Our entrepreneurial vision „terra vite vita“ also guides us in the Kornhaus:

- terra (earth)
symbolises **solidarity with the earth**. The wonderful building rich in tradition, the Kornhaus with its spacious cellar, translates this earthly archaic aspect in a quiet, noble and impressive manner.
- vite (vine)
symbolises **growth**, development and prosperity. We want to animate and vitalise the Kornhaus and open it to all - a combination of traditional customs and the requirements of our time.
- vita (life)
symbolises **zest for life** - our mission. The Kornhaus is to facilitate and permit everything: space and time, opening, generosity, exchange, combination, co-existence, encounters, around the table, hospitality, relaxation, enjoyment, security, refuge, light-heartedness,

Welcome in the kornhaus café and kornhaus keller

- ❖ A unique room
- ❖ Unforgettable the ambience
- ❖ Care of details
- ❖ Attentive service
- ❖ Friendly hospitality

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Our gastronomic establishments

Kornhaus c a f é

From 8 a.m., the Kornhaus café, an urbane grand café designed by the internationally renowned architect, Claudio Silvestrin, invites you to breakfast, cappuccino and tea with numerous delicacies from our own patisserie. We serve sandwiches and bistro specialities all day. With candlelight and cocktails, the evening becomes a simple bar and dinner meeting place for a multi-layered public. Mediterranean ambience during the summer months in the Arcades and in the palm garden.

Every day, we offer you:

Lunch and evening menus
Breakfast from 8 a.m.
Brunch on Sundays from 10 a.m. to 2 p.m.
The café's own patisserie
Appetisers for an aperitif

What we also do for you in the café:

To take away

Cakes and patisserie, sandwiches and appetisers

Aperitif culture

Birthday with friends? Something to celebrate with the office team? There are many reasons to celebrate with a toast. Tell us when and we will organise something wonderful for you.

Number of seats

Café	75
Bar	20
Arcades/terrace	160

Opening times

Monday - Saturday 8 a.m. - 00.30 a.m. (hot food until 11 p.m./in winter until 10 p.m.)
Sunday 9 a.m. - 11.30 p.m. (hot food until 10 p.m.)
Brunch from 10 a.m. until 2 p.m.

Kornhaus k e l l e r

The historic and conceptually unique Kornhauskeller is open daily at lunchtimes and in the evenings, with the exception of Sunday lunchtimes in summer. The dishes offered have a mediterranean flair with strong accents from Italian cuisine. The matching wines are stored in the vinotheque. Every evening, the gallery with lounge and bar, offers the perfect setting for aperitifs, cocktail parties and refined lounging.

Every day, we offer:

Lunch and evening menus
Large antipasti buffet
Fresh homemade pasta
Italian, mediterranean and Bernese specialities with international accents
Matching wines in the vinotheque
Gallery with bar and lounge

What we also do for you in the cellar:

Aperitif culture

For the big event or for the mini-event, for a genuine cocktail party with appetisers and with all the trimmings.

Lunch and evening menus - the banquets

Business lunch, corporate event, club dinner, group trip, etc. Ask us - we would be pleased to make some suggestions for you.

Your celebration

Birthday? Wedding? Family party? No matter whether it's on a large-scale or in a small group, if it's very traditional or eccentric for a change:

We get pleasure from individual ideas - we look forward to your event.

„Wine and Dine“ degustations

More than 250 different wines are stored in our vinotheque. Enjoy yourself, course by course with a different wine perfectly complementing our “Wine and Dine dinners”.

Our sommelier will be pleased to advise you.

Vinotheque

Our vinotheque offers the exceptional atmosphere for your aperitif for up to a maximum of 25 people. An aperitif does not have to be taken in the gallery bar. Let us advise you.

unique!

Number of seats

Restaurant	up to 225
Gallery bar	20
Gallery lounge right side	60
Gallery lounge left side	100
Restaurant, Gallery lounge (banquets)	max. 450

Standing places

Gallery bar and gallery lounges (standing cocktails)	max. 400
Gallery lounge left side	max. 200
Restaurant, Gallery bar and gallery lounges	max. 700

Opening hours

Restaurant

Monday - Saturday	11.45 a.m. - 2.30 p.m. (hot food until 2 p.m.) 6.00 p.m. - 00.30 a.m. (hot food until 10 p.m. / in winter until 11 p.m.)
Sunday	11.45 a.m. - 2.30 p.m. (hot food until 2 p.m.; in winter only) 6.00 p.m. - 11.30 p.m. (hot food until 10 p.m.)

Gallery bar and lounges

in the evening opening at 6 p.m. / in winter time opening at 5.00 p.m.

Monday - Wednesday until 01.00 a.m.
Thursday - Saturday until 02.00 a.m.
Sunday until 00.30 a.m.

How to get there

Distances / times :	km	train	car
from airport Berne/Belp (Belpmoos)	15 km		15 min.
from airport Zurich/Kloten (Unique Airport)	126 km	1 h 20 min.	1 h 30 min.
from airport Geneva (International Airport)	170 km	1 h 55 min.	1 h 55 min.
from airport Basel/Mulhouse (Euro Airport)	98 km	1 h 20 min.	1 h 10 min.
from Chiasso	300 km	4 h 30 min.	3 h 20 min.
from Lucerne	110 km	1 h 45 min.	1 h 20 min.

The Kornhaus is in the middle of the town Berne, at the Kornhausplatz, only one minute from the Zytglogge-Tower. By foot, tram or by bus, we are easy and quick to reach.

Access map

By car:

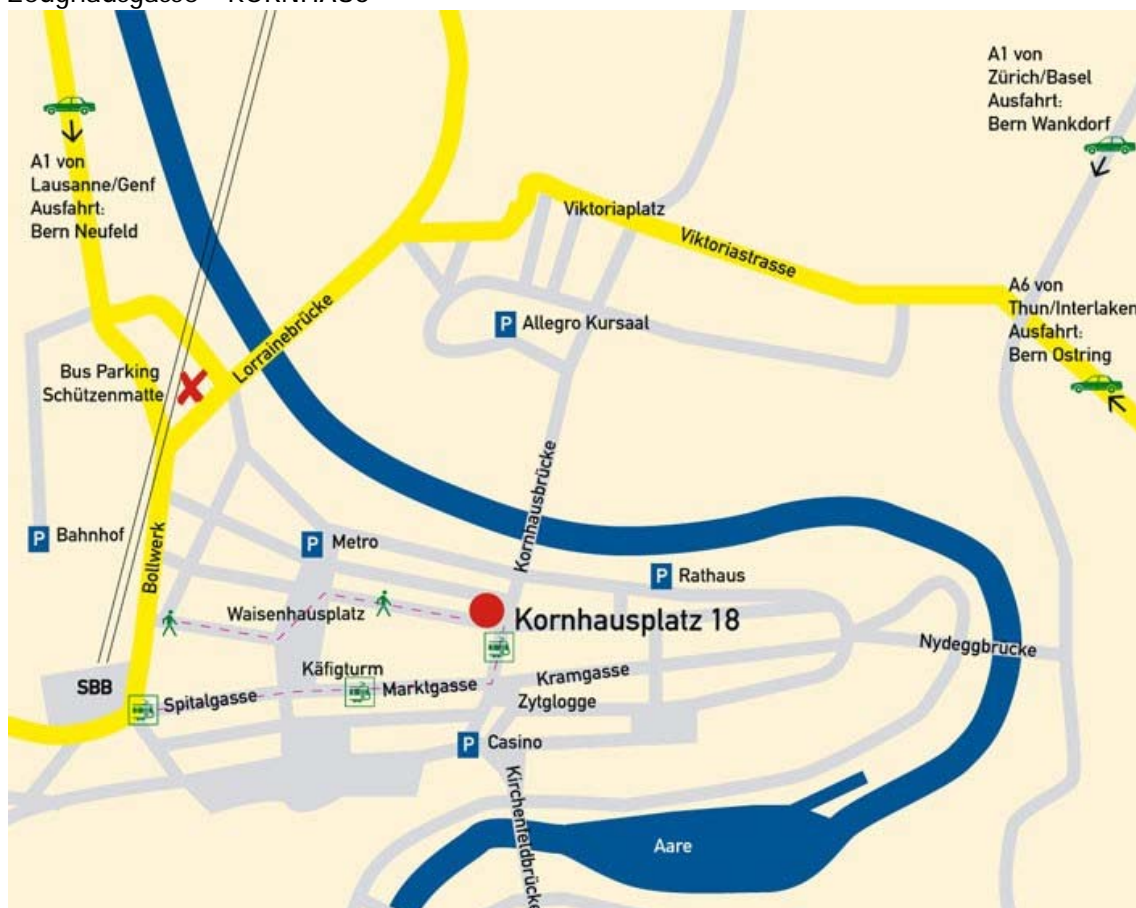
After leaving the motorway, look for the signs Parkhaus - KORNHAUS

With public transports:

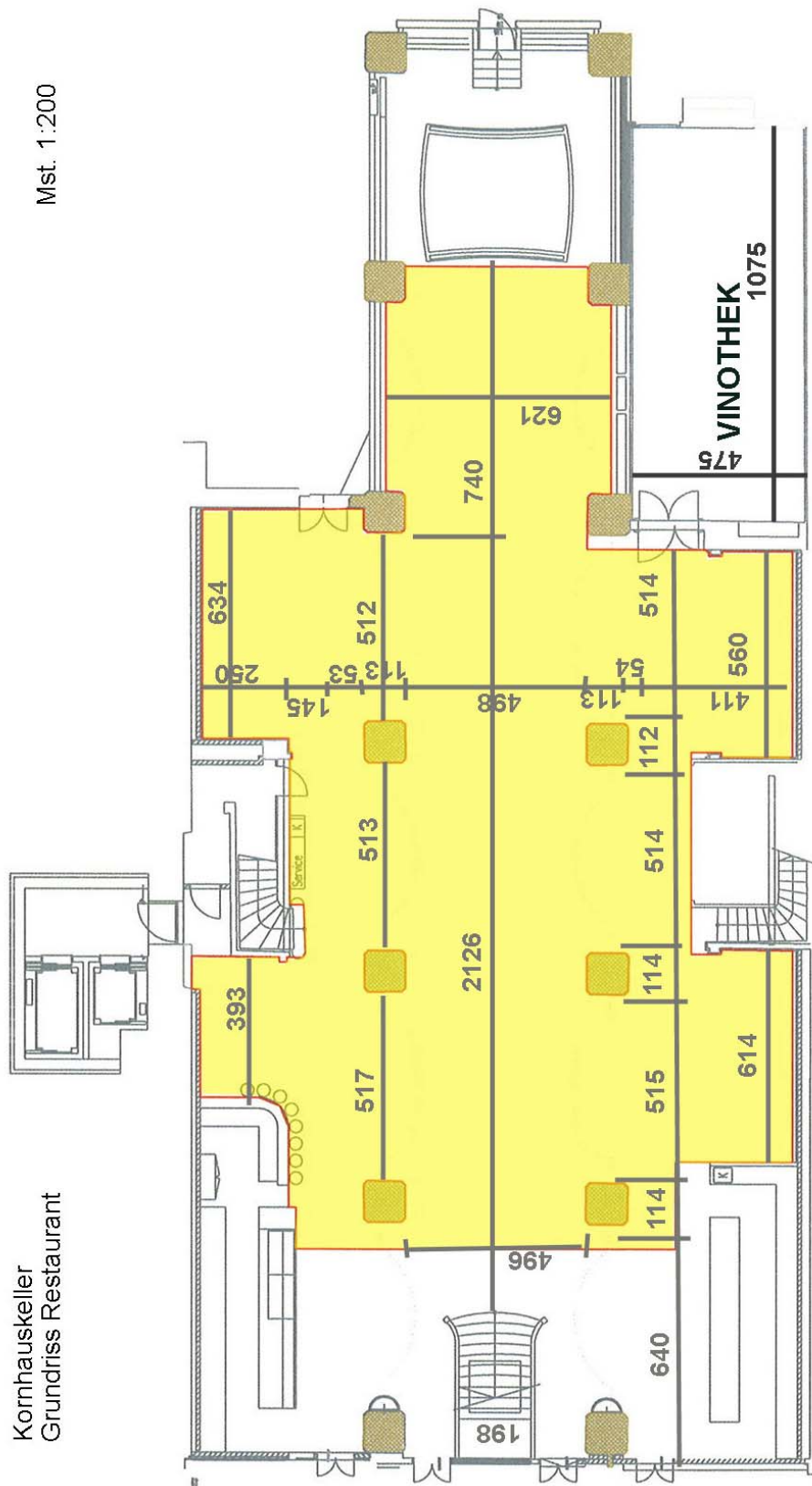
Tram Nr. 9 from main station (direction Guisanplatz) - Zytglogge - KORNHAUS

By foot:

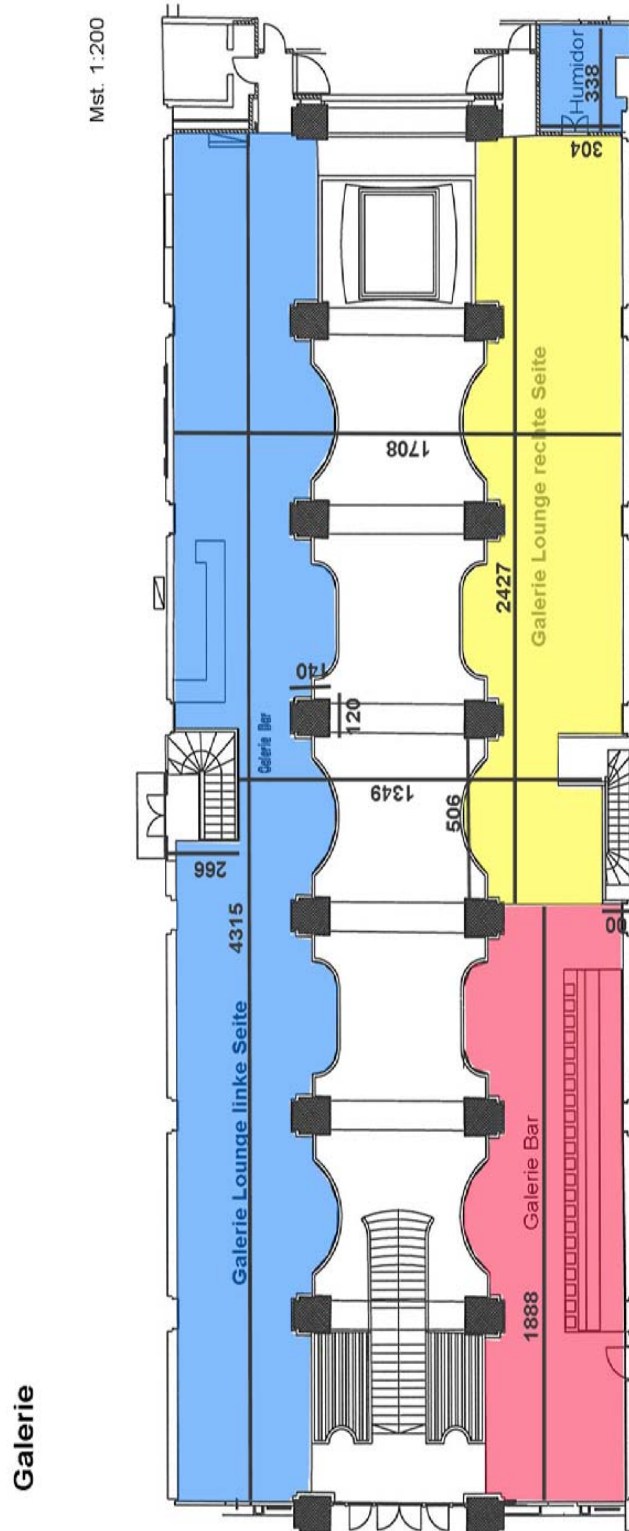
At main station take exit Neuengasse - Neuengasse - Waisenhausplatz - Zeughausgasse - KORNHAUS



Floor plan of the Kornhauskeller



Floor plan of the gallery bar



Framework conditions

Rooms

The cellar of the Kornhaus comprises a single open room. We are unable to offer separate halls or banquet rooms.

Exclusive hire / sales guarantee

The Kornhauskeller is provided exclusively for large-scale events (banquets). The tariffs are set according to months and days of the week and are available on request.

The catering (food, beverages and service) is done exclusively by our team. In accordance with the regulation of the fire protection authorities, the Kornhauskeller may hold a maximum of 700 persons.

It is not possible to hire the Kornhaus café.

Banquet reservations

To enable us to make careful preparations for your special event, we request that you make your reservation in good time. For smaller banquets, we should receive the definite confirmation at least one week beforehand.

Menus

We ask that groups of 15 persons or more order their menus in advance (unified menu). We will be happy to offer an additional vegetarian menu.

Service duration

Please note the duration of the service times:

- For a three-course menu approx. 1.5 hours
- For a four-course menu approx. 2 hours

Decoration

Place and table cards as well as candles are included in our service. We will gladly arrange special decorations such as, for instance, flower decorations, rose petals or decorative pieces, according to your requirements.

Platform

On request, we will be pleased to organise a platform for you in front of the barrel.

The platform consists of a total of six elements (length 4m, width 3m). One platform element measures 2 x 1 m and is 50 cm high. Price on request.

Seminars

The Kornhaus forum on the first floor hires out rooms for seminars and conferences. Please send hiring enquiries directly to the Kornhausforum, Kornhausplatz 18, CH- 3000 Berne 7, Tel.:+41 31 312 91 10. For refreshments during coffee breaks, aperitifs or bar snacks during your seminar on the first floor, we would be pleased to offer you appropriate catering, including service.

Number of persons

The definitive number of persons should be reported to us at the latest by 48 hours before the event. This number serves as the basis for purchasing, production and invoicing.

From two days before the event, we will charge the number of people known at this time at 100%.

Conditions of cancellation

If the organiser withdraws from the contract, the Kornhaus reserves the right, unless otherwise stipulated, to invoice compensation for any inconvenience caused. The resulting indemnification obligation covers hire cost and prospective catering services as well as the administrative services already performed, reduced by the costs not incurred by the time of cancellation (basis: known number of persons at the time of cancellation).

The following charges apply here:

- up to 1 month before event = no costs
- up to 14 days before event = 45%
- up to 7 day before event = 60%
- up to 3 days before event = 100%

General Conditions

Basis

The reservation confirmation shall be deemed to constitute the basis.

Number of persons

The definitive number of persons must be reported to us by no later than 48 hours prior to the event. It shall be deemed to be the basis for the purchasing, production and invoicing.

As from two weekdays prior to the event, we will bill you 100% for the number of persons fixed at this time.

Waiting times and employees

The ordinary services times are Monday - Sunday until 11:30 p.m. If an event lasts longer, these times shall be deemed to be overtime.

These services will be billed at the relevant hourly rate per employee used as follows:

- Chef de service	per hour	CHF 45.-
- Service employee	per hour	CHF 35.-
- Chef	per hour	CHF 45.-
- Cook	per hour	CHF 35.-
- Office employee	per hour	CHF 25.-

The costs of any overtime permit shall be borne by the organizer (approx. CHF 250.--).

Down payment

Upon the conclusion of a contract, the Kornhaus requires a reasonable down payment in the amount of one-third of the approximate turnover to be anticipated. The reservation shall not be binding until the down payment has been received. Any costs of cancellation incurred will be set-off against the down payment that has been made. The difference will be credited to the organizer.

Conditions for Cancellations

If the organizer withdraws from the contract, the Kornhaus reserves the right, unless otherwise agreed, to bill a payment for inconvenience. The duty of compensation arising includes the rent and the prospective catering services, as well as the administrative services performed, less the costs not incurred as of the time of cancellation (basis: number of persons known by this date). The following rates shall apply in this respect:

- up to one month prior to event	=	no costs
- up to 14 days prior to the event	=	45 %
- up to 7 days prior to the event	=	60 %
- up to 3 days prior to the event	=	100 %

If the cancelled event is held in the Kornhaus within one year, the cancellation costs will be credited to the organizer.

Prices

The right to change prices shall be reserved. All prices are in CHF inclusive of value-added tax (7,6%).

Advertising

It shall not be permissible to affix posters, etc., on to facades, pillars, walls, windows and passages.

Permits from the fire authorities

These are necessary, in part, in the case of stage events and major events. The costs of such permits will be billed to the organizer. The emergency exits must always be kept open.

Supervision of the entrances by watchmen

In the case of all-night events, stage events and major events, entrance watchmen by bodies of a security firm shall be mandatory. The costs thereof as well as the cost of catering in the event of a deployment for more than 5 hours shall be billed to the organizer.

Damages

The organizer shall be liable in each case for all damages arising to the rooms, facilities, furnishings and periphery. In the case of leased equipment, the responsible organizer shall be required to report the close of event to the chef de service on duty in order that the leased equipment can be inspected and cleared away. The organizer shall be liable for defective or missing equipment.

Insurance

Property that is brought is to be insured by the organizer against all possible risks. The Kornhaus disclaims all liability as landlord.

Heating and electricity

All users of the premises are bound to use electricity and lighting in a frugal manner. Additional costs for heating and electricity are to be paid by the organizer based on cost.

Jurisdiction

These General Conditions as well as the contracts concluded on the basis hereof shall be governed by Swiss law. It is agreed that Zurich is the place of performance and the place of jurisdiction. The Kornhaus shall be entitled at its discretion, however, to also bring legal action at the place of residence or registered office of the organizer.

Berne, October 2009

Check list

To make the organisation of your event easier, please find here a check list. Do not hesitate to tell us your special needs and wishes.

Check list for your event

- approach
- parking
- wardrobe
- labelling
- rooms
- seating
- technical equipment
- platform
- music and entertainment
- aperitif
- menu
- decoration
- flowers
- menu cards
- name tags
- candles
- photographer
- table placing
- children menu

Menu

Food and drinks

Fingerfood

to the aperitif
as different choice to your cocktail party
as buffet or served on platters

Crostini - toasted bread with tomatoes, chopped onions and basil with black olives, garlic, herbs and olive oil with tuna, chopped onions and capers	2.00 / piece
Mini quiche with leek and spinach	2.00 / piece
Grilled chorizo with marinated peppers on baguette	2.50 / piece
Gorgonzola mousse on whole-meal bread	2.50 / piece
Vegetable sticks with herb dip	3.50 / port.
Tomato-mozzarella skewer marinated with white balm vinegar and basil	2.50 / piece
Chicken satay marinated with honey and soy (approx. 35 gram)	3.50 / piece
Beef satay marinated with lemon and soy (approx. 20 gram)	4.00 / piece
Seasonal fruit sticks (seasonal fruits / 3 sticks per person)	3.50 / port.
Served in the spoon Mexican chicken salad	3.00 / piece
shrimps cocktail	3.50 / piece
Parmesan	4.00 / port.
Blinis with smoked salmon and capers	3.00 / piece
Marinated feta and olives with thyme	4.00 / port.
Green and black olives on home made marinade	4.00 / port.
Rice-shrimpsballs with sweet and sour sauce	3.00 / piece
Melon pieces with Parma ham	3.00 / piece
Marinated salmon on toast with dill	3.00 / piece
Deep-fried prawns with soy sauce	3.50 / piece
Wholemeal bread with lukewarm roastbeef (min. 30 guests)	5.00 / piece
Homemade roasted almonds (min. 15 guests)	1.50 / pers.

Aperitif

Kornhaus Aperitif 1

Mixed crostini (3 pieces)
(Choice: tomato/olive/tuna) per person 6.00

Kornhaus Aperitif 2

Mixed crostini (3 pieces)
(Choice: tomato/olive/tuna)
Mini quiche with leek and spinach
Marinated feta and olives with thyme
Chicken fillet satay marinated with honey
and soy per person 15.00

Kornhaus Aperitif 3

Crostini - toasted bread with tuna, chopped
onions and capers
Tomato-mozzarella skewer marinated with
white balm vinegar and basil
Vegetable sticks with herb dip
Mini quiche with leek and spinach
Parmesan
Chicken fillet satay marinated with honey
and soy
Deep-fried prawns with soy sauce per person 22.00

Kornhaus Apéro 4

Crostini misti (3 pieces)
(Choice: tomato/olive/tuna)
Melon pieces with Parma ham
Vegetable sticks with herb dip
Mexican chicken salad served in the spoon
Gorgonzola mousse on whole-meal bread
Marinated salmon on toast
Rice-shrimpsballs with sweet and sour sauce
Deep-fried prawns with soy sauce per person 28.00

Menus

please choose your menu choice from the following dishes

4 course menu 5% reduction on printed prices

5 course menu 10% reduction on printed prices

An aperitif is not considered as a regular course

antipasti

Insalata di pomodori con mozzarella di bufala e basilico	14.00
Tomato salad with buffalo mozzarella and basil	
Antipasti misti	16.00
Variation of Italian starters (served on a plate)	
Crostini misti	10.00
toasted bread	
with tomatoes, chopped onions and basil	
with black olives, garlic, herbs and olive oil	
with tuna, chopped onions and capers	
Insalata mista	8.00
Mixed salad	
Insalata a foglie e verdure con funghi di bosco	14.00
Mixed green salad and vegetable salad with sautéed mushrooms	
Insalata di rucola con parmigiano e pomodorini	13.00
Rocket salad with parmesan and cherry tomatoes	
Carpaccio di manzo con rucola e parmigiano	20.00
Beef carpaccio with rocket salad and parmesan	
Carpaccio di pesce spada affumicato	20.00
Carpaccio of smoked sword fish	
Involtini di salmone affumicato	18.00
Smoked salmon roulade	
Carpaccio di funghi porcini con parmigiano e olio di oliva extra vergine	19.00
Carpaccio of ceps with parmesan and olive oil	

minestre

Zuppa di spugnone con carciofi Morel cream soup with artichoke	14.00
Minestrone di verdure dell'orto Clear vegetable soup with pesto	9.00
Pappa al pomodoro Tomato and bread soup Tuscany style	8.00
Zuppa d'orzo della Valtellina Barley soup with raw ham, potatoes, beans, onions and garlic	9.00
Zuppa del giorno Daily soup	8.00

intermezzi vegetariani

Ratatouille di melanzane, pomodori, peperoni e zucchine gratinate, gnocchi al basilico Ratatouille gratinated with cheese, basil gnocchi	19.00
Risotto con verdure e porcini Risotto with vegetables and ceps	22.00
Ravioli ripieni di ricotta con burro di salvia e dadi di pomodori Ravioli filled with ricotta served with sage butter and diced tomatoes	22.00
Mezzelune al limone con basilico fresco Half moon ravioli filled with lemon, served with diced tomatoes and fresh basil	22.00
Verdure alla griglia con pomodorini e risotto al basilico Grilled vegetables with cherry tomatoes and risotto with basil	23.00

pesce e crostacei

Filetti di branzino al rosmarino, olive e pomodori, riso e spinaci Fillets of bass with rosemary, olives and tomatoes, rice and spinach	26.00 / 38.00
Gamberoni all'aglio e peperoncino Prawns with garlic and peperoncini, taglierini and spinach	29.00 / 43.00
Trancia di salmone con zucchine, olio di oliva, limone ed erbe Slice of salmon on zucchini with olive oil, lemon and herbs, rice	19.00 / 28.00
Medaglioni di tonno marinati su risotto alle erbe Marinated tuna served with herb risotto	25.00 / 37.00

Filetto di sogliola affogata con dadi di pomodori su spinaci e riso Poached fillet of sole with diced tomatoes on fresh spinach, rice	28.00 / 42.00
Filetti di salmerino con salsa di prosecco ed erba cipollina su spinaci riso pilaf con aranci Fillets of char with prosecco-chives sauce on fresh spinach, pilaf-rice with oranges	23.00/ 34.00

carni

Petto di pollo con olive, scalogni, limette e dragoncello, patatine arrosto Breast of corn-fed chicken with olives, shallots, limes and tarragon, roasted potatoes	26.00
Brasato di manzo al Chianti con polenta Braised beef with Chianti sauce, polenta	32.00
Noce di agnello arrosto alla salsa di senape Pommery, risotto con rucola, noci e verdure Kernels of lamb loin with pommery mustard sauce, risotto with rocket and nuts, seasonal vegetables	36.00
Strisce di vitello con funghi ed erbe, tagliatelle e zucchine Veal strips with mushrooms and herbs, served with tagliatelle and zucchini	36.00
Scaloppine di vitello al limone, tagliatelle e verdure Veal escalopes with lemon sauce, tagliatelle and market fresh vegetables	38.00
Carrè di vitello al rosmarino, patatine arrosto e verdure di stagione Loin of veal with rosemary, roasted potatoes and seasonal vegetables	46.00
Controfiletto con salsa bearnese, gratin di patate e verdure Roastbeef with béarnaise sauce, potato gratin and vegetables	44.00
Filetto di manzo con porcini, risotto con rucola Grilled fillet of beef with ceps, risotto with rocket salad and grilled tomato	48.00
Filetto di vitello con risotto ai tartufi neri Oven roasted fillet of veal on risotto with black truffles	56.00
I due filetti di manzo e di vitello arrostiti al pezzo Purè di patata al profumo di olio di tartufo e verdure di stagione Fillet of beef and fillet of veal whole-roasted homemade mashed potatoes with truffle oil and seasonal vegetables (starting from 20 guests)	52.00

local

Bärnertäuer - Bernerteller Boiled meat, smoked ham and bacon, ribs, bernese porc and tongue sausage, sauerkraut, dried beans and boiled potatoes	35.00
Chaubsläberli met Röschi Sliced calf's liver with onions and herbs, rösti	36.00

formaggi e dolci

Formaggi assortiti Assorted cheese (three sorts: hard cheese, soft cheese and half-hard cheese)	12.00
Crema bruciata con tuilé di mandorle Burnt cream with almond biscuit	10.00
Crema al caramello Caramel cream	9.00
Macedonia di frutta alla menta piperita Fruit salad with peppermint	9.00
Parfait di miele leggero con tuilé di sesamo Honey parfait with sesame biscuit	11.00
Mousse di albicocche e yogurt con salsa di cioccolato bianco e nero Mousse of apricot and yogurt with white and brown chocolate sauce	11.00
Composta di bacche e vino rosso con gelato alla vaniglia Red wine-berry compote with vanilla ice cream	11.00
Tiramisù con salsa di arancia Tiramisù with orange sauce	11.00
Mousse di cioccolato con yogurt e salsa di lamponi Chocolate mousse served with a sauce of yogurt and raspberry	12.00
Parfait di Bailey's con composta di frutta secca e noci arrostate Bailey's parfait with compote of dried fruits and roasted nuts	12.00
Carpaccio di ananas e mousse di frutta di passione in paniere di cioccolato Marinated carpaccio of pineapple and mousse of passion fruit in a chocolate basket	12.00
Sinfonia di dolce „Kornhaus“ Kornhaus dessert variation	14.00

Menu 1

Zuppa ai funghi

Mushroom soup

Filetto di branzino al timo, pomodori e olive, riso

Fillet of bass with thyme, tomatoes and olives, rice

Carrè di vitello al rosmarino, patatine arrosto e verdure di stagione

Loin of veal with rosemary, potato gratin and seasonal vegetables

Tiramisù

Tiramisù with orange sauce

3 courses with soup and meat	65.00
3 courses with soup and fish	57.00
4 courses	78.00

wine suggestion 7,5 dl-bottle

white Vermentino, Bolgheri doc, Tenuta Guado al Tasso
Antinori
Tuscany, Italy
Exceptionally fruity, light, refreshing and harmonious.

55.00

red Marchese Antinori
Chianti classico docg, Riserva
Antinori
Tuscany, Italy
*A noble Chianti that always convinces.
The combination of power and elegance yields
a unique drinking experience.*

61.00

Upon request, we would be pleased to inform you about the latest vintages

Menu 2
starting from 20 guests

Carpaccio di funghi porcini con parmigiano e olio di oliva extra vergine
Carpaccio of ceps with parmesan and olive oil

Filetto di sogliola affogata con dadi di pomodori su spinaci e riso
Poached fillet of sole with diced tomatoes on fresh spinach, rice

I due filetti di manzo e di vitello arrostiti al pezzo
Purè di patata al profumo di olio di tartufo e verdure di stagione
Fillet of beef and fillet of veal whole-roasted
Homemade mashed potatoes with truffle oil and seasonal vegetables

Sinfonia di dolce „Kornhaus“
Kornhaus dessert variation

3 courses with carpaccio and fish	75.00
3 courses with carpaccio and meat	85.00
4 courses	105.00

wine suggestion 7,5 dl-bottle

white	Löwengang, Chardonnay Alto Adige doc Alois Lageder Alto Adige, South Tirol, Italy <i>Round and fruity, notes of ripe exotic fruits, butter and vanilla. Offers a rich and complex aroma; of Burgundian style with delicate hints of oak.</i>	89.00
red	Il Carbonaione, Alta Valle della Greve igt Podere Poggio Scalette Tuscany, Italy <i>Dark crimson with violet reflexes. Very open and berry bouquet with a flavour of toasted oak.</i>	99.00

Upon request, we would be pleased to inform you about the latest vintages

Menu 3

Zuppa di spugnole con carciofi
Morel cream soup with artichoke

Filetti di salmerino con salsa di prosecco ed erba cipollina su spinaci, riso pilaf con aranci
Fillets of char with prosecco-chives sauce on fresh spinach, pilaf-rice with oranges

Controfiletto con salsa bearnaise, gratin di patate e verdure
Roastbeef with béarnaise sauce, potato gratin and vegetables

Carpaccio di ananas e mousse di frutta di passione in pаниere di cioccolato
Marinated carpaccio of pineapple and mousse of passion fruit in a chocolate basket

3 courses with soup and fish	60.00
3 courses with soup and meat	70.00
4 courses	92.00

wine suggestion	7,5 dl-bottle
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white	Haberle, Pinot bianco Alto Adige doc Alois Lageder Alto Adige, South Tirol, Italy <i>A smooth, downright fruity and characteristic flavour for this cultivar with a discreet hint of oak.</i>	52.00
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red	Volnay "Vieilles Vignes" ac Dom. Henri Delagrangue et Fils Bourgogne, France <i>Dark red. In the nose beautifully deep fruit, cherry and berry flavours. Shows energy and temperament, tannin purify.</i>	75.00
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Upon request, we would be pleased to inform you about the latest vintages

Menu 4

Pappa al pomodoro

Tomato and bread soup Tuscany style

Gamberoni all'aglio e peperoncino

Prawns with garlic and peperoncini, spinach

Brasato di manzo al Chianti con polenta

Braised beef with Chianti sauce, polenta

Mousse di cioccolato con yogurt e salsa di lamponi

Chocolate mousse with yogurt and raspberry sauce

3 courses with soup and meat	52.00
3 courses with prawns and meat	68.00
4 courses	74.00

wine suggestion 7,5 dl-bottle

white Novaserra, Greco di Tufo docg 55.00
 Mastroberardino
 Campania, Italy
Original and incomparable full of character from Southern Italy.

red Badia a Passignano, Chianti classico docg, Riserva 85.00
 Antinori
 Tuscany, Italy
Ripe red fruits with flavour. A top-class Chianti. Harmonious and full-bodied with a sustained finish. A real enjoyment.

Upon request, we would be pleased to inform you about the latest vintages

Menu 5

Carpaccio di pesce spada affumicato

Smoked swordfish carpaccio

Insalata di rucola con parmigiano e pomodorini

Rocket salad with parmesan and cherry tomatoes

Strisce di vitello con funghi ed erbe, tagliatelle e zucchine

Sliced veal with mushrooms and herbs, noodles and zucchini

Mousse di albicocche e yogurt con salsa di cioccolato bianco e nero

Apricot-yogurt mousse with white and dark chocolate sauce

3 courses with carpaccio and meat	64.00
3 courses with salad and meat	58.00
4 courses	72.00

wine suggestion 7,5 dl-bottle

white Fontanelle, Sant'Animo doc (Chardonnay - Barrique) 59.00
Castello Banfi
Tuscany, Italy
*Rich Chardonnay with flavour and vanilla taste.
Perfect with smoked fish and strong enough to go with veal.*

red Rosso di Montalcino doc 52.00
Castello Banfi
Tuscany, Italy
Brunello's little brother. Aromatic, with sufficient punch.

Upon request, we would be pleased to inform you about the latest vintages

Menu 6

Insalata di pomodori con mozzarella di bufala e basilico

Tomatoes with buffalo mozzarella and basil

Trancia di salmone con zucchine, olio di oliva, limone ed erbe

Slice of salmon on zucchinis, olive oil, lime and herbs

Petto di pollo con olive, scalogni, limette e dragoncello, patatine arrosto

Breast of corn-fed chicken with olives, shallots, lime and tarragon, roasted potatoes

Composto di bacche e vino rosso con gelato alla vaniglia

Red wine-berry compote with vanilla ice cream

3 courses with salad and meat	51.00
3 courses with salad and fish	53.00
4 courses	66.00

wine suggestion 7,5dl-bottle

white	Terre bianche, Torbato di Alghero doc Sella & Mosca Sardinia, Italy <i>A very delicate fruity fresh island wine. Simply appealing.</i>	42.00
red	Merlot Lageder, Alto Adige doc Alois Lageder Alto Adige, Italy <i>A pleasant wine with an aromatic, flavoursome bouquet.</i>	45.00

Upon request, we would be pleased to inform you about the latest vintages

Menu 7

Zuppa dei ceci

Clear lentil soup with spinach and lemon

Insalata a foglie e verdure con funghi di bosco

Mixed leaf and vegetable salad with sautéed mushrooms

Noce di agnello arrosto alla salsa di senape Pommery, risotto con rucola, noci e verdure

Kernels of lamb loin with pommery mustard sauce, risotto with rocket and nuts, seasonal vegetables

Parfait di miele leggero con tuilé di sesamo

Honey parfait with sesame biscuit

3 courses with soup and meat	55.00
3 courses with salad and meat	59.00
4 courses	64.00

wine suggestion 7,5 dl-bottle

white	Gran Viña Sol, Penedès do (Chardonnay/Parellada) Miguel Torres Penedès, Spain <i>Rich, aromatic Chardonnay, that has absorbed lots of Spanish sunshine.</i>	39.00
red	Manso de Velasco (Cabernet Sauvignon) Miguel Torres Curicó, Chile <i>Concentrated, powerful and profound, with great depth. A typical Cabernet with South American spirit.</i>	84.00

Upon request, we would be pleased to inform you about the latest vintages

Kornhaus standing cocktail 1

starting from 30 guests
as a buffet or served on platters

Cold dishes

Parmesan
Vegetable sticks with different dips
Smoked salmon tatar on toast
Blinis with gorgonzola mousse
Spicy chicken salad served in the spoon
Dates filled with soft cheese
Melon pieces with San Daniele Parma ham

Warm dishes

Baguette with grilled vegetables
Chorizo on olive bread
Mixed crostini
Pineapple pieces wrapped in bacon
Grilled mini sausages
Chicken fillet satay with peanut sauce
Mini ravioli filled with spinach and ricotta
Deep-fried prawns with soy sauce

Sweet dishes

Coffee slice with chocolat
Black currant slice
Lemon cake
Brownies
Cake with Kirsch
Fruit platter
Tiramisu
2 different ice creams

52.00

Kornhaus standing cocktail 2

starting from 30 guests
as a buffet or served on platters

Cold dishes

Parmesan
Papaya pieces with San Daniele Parma ham
Smoked salmon on toast
Blinis with gorgonzola mousse
Shrimps cocktail served in the spoon
Dates with soft cheese
Buns with salami
Mussels with garlic-herb vinaigrette

Warm dishes

Mini sausages
Chicken fillet satay with peanut sauce
Mini ravioli filled with spinach and ricotta
Lamb meatballs with tomato-herb sauce
Roastbeef in wholemeal bread
Rice-shrimpsballs with sweet and sour sauce
Mini quiches with leek and spinach
Pineapple pieces wrapped in bacon

Sweet dishes

Coffee slice with chocolate
Slice of black currant
Lemon cake
Brownies
Cake with Kirsch
Fruit platter
Cornet filled with vanilla cream
Pistachio cake
Tiramisu
3 different ice creams

58.00

Kornhaus Buffet 1

starting from 50 guests

Starters

Leaf salad
Assorted vegetable salads
Tomato salad with buffalo mozzarella
Calamari salad with herb vinaigrette
Seafood salad with balsamic dressing
Grilled mushrooms, artichokes, tomatoes, zucchini, peppers and eggplant
Melon with San Daniele Parma ham
Choice of smoked fishes
Seasonal terrine
Vitello tonnato
Pumpkin soup or gazpacho

Main course

Rainbow trout on champagne sauce with chives
Roast of veal with marsala sauce
Corn-fed chicken with tarragon and lime
Risotto with ceps, gorgonzola and mascarpone
Rice with basil
Roasted small potatoes with thyme
Spinach gratin

Dessert

Fruit platter
White and dark chocolate mousse
Assorted cakes (pistachio, lemon and poppy seed)
Choice of ice cream and sherbets
Burnt cream
Coffee slices, black currant slices, profiteroles
Fruit strudel
Fancy biscuits
Panna cotta
Tiramisù

Cheese platter 78.00
+6.00

Kornhaus Buffet 2
starting from 50 guests

Starters

- Leaf salad
- Assorted vegetable salads
- Prawn salad with branch celery and coriander
- Seafood salad with balsamic dressing
- Grilled mushrooms, artichokes, tomatoes, zucchini, peppers and eggplant
- Melon with Daniele-Parma ham
- Variation of smoked fish
- Seasonal terrine
- Vitello tonnato
- Marinated salmon and swordfish with chilli, lemon juice and olive oil
- Carpaccio of beef
- Consommé with cheese sticks
- Marinated mussels

Main course

- Sautéed fillets of bass with rosemary and olives
- Roastbeef with béarnaise sauce
- Corn-fed chicken with tarragon and lime
- Ravioli with sage butter and fresh tomatoes
- Potato gratin
- Wild rice
- Ratatouille

Desserts

- Fruit platter
- White and dark chocolate mousse
- Assorted cakes (pistachio, lemon und poppy seed)
- Different ice cream and sherbets
- Burnt cream, panna cotta
- Coffee slices, black currant slices, brownies, fancy biscuits
- Fruit cakes, apple strudel with cinnamon
- Profiteroles with vanilla and chocolate
- Mascarpone-fruit roulade
- Mini cornet, caramel cream
- Tiramisù

	92.00
Cheese platter	+6.00

Information from the kitchen

We only use first quality meat, fish and seafood products.

Olio extra vergine di Toscana : you couldn't imagine our kitchen without the use of pure, natural extra vergine olive oil.

Gluten - free meals on demand.

Meat declaration

Poultry	France
Veal	Switzerland
Beef	Switzerland
Lamb	New Zealand

Wine cellar**White wines****Switzerland**

Dézaley aoc, L`Arbalète, grand cru 55.00
 J&P Téstuz
 Lavaux, Switzerland
Mineral touch with flavours of citrus fruits, juicy fresh in the mouth.

Italy

Löwengang, Chardonnay Alto Adige doc 89.00
 Alois Lageder
 South Tirol, Italy
Scent of vanilla with a fresh acidity and smooth wood nose.

Spain

Fransola, Penedès do 69.00
 Miguel Torres
 Penedès, Spain
One of the most beautiful Spanish Sauvignon Blancs. Plenty of fruit, lots of sun, balanced and very enjoyable.

Red wines**Italy**

Costasera - Amarone della Valpolicella doc, classico 91.00
 Masi
 Veneto, Italy
Flavours of ripe plums and sweet spices. A combination of sweet ripe fruits with a rounded sustained finish.

Marchese Antinori, Chianti classico docg, Riserva 61.00
 Antinori
 Tuscany, Italy
A classical Chianti with a modern deft touch of barrique.

Spain

Mas la Plana, Penedès do (Cabernet Sauvignon) 98.00
 Miguel Torres
 Penedès, Spain
Full-bodied wine with flavours of berries and wood.

Spanien

Salmos, Priorat do 69.00
 Miguel Torres
 Priorat, Spain
Flavour of blackberries and blackcurrant, fierily with good reproduction

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Soft drinks and beers**Soft drinks**

Coca Cola, Coca Cola light	33cl	4.50
Rivella	33cl	4.50
Apple juice	33cl	4.50
Schweppes Tonic	20cl	4.50
Schweppes Bitter Lemon	20cl	4.50
Orange juice	25cl	7.00
San Pellegrino (sparkling)	50cl	5.50
Acqua Panna (still)	50cl	5.50
San Pellegrino (sparkling)	100cl	9.50
Acqua Panna (still)	100cl	9.50

Beer

Pilsner Urquell	33cl	6.00
Erdinger Weissbier	33cl	6.00
Clausthaler (without alcohol)	33cl	5.00
Braugold on tap	25cl	4.80

Coffee/Tea

Espresso, Ristretto		4.20
Coffee		4.20
Cappuccino		4.70
Caffè latte		4.70
Tea (different kinds)		4.50