



Banquets documentation

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Welcome

to Ristorante Lorenzini, located in the heart of the old town of Bern

- Unique facilities
- Unforgettable ambience
- Attentive service
- Warm hospitality
- Authentic Tuscan cuisine

Location plan and arrival



From the main train station, it takes ten minutes by foot to arrive at Ristorante Lorenzini. With the tram lines 6, 7, 8 and 9 or the bus lines 12, 15 and 19, the journey takes around four minutes. The stop «Zytglogge» is only a few steps away from us. When arriving by car, we recommend the car park «Casino» just around the corner. The Ristoranti Lorenzini does not have own parking spaces available.

Opening hours

Ristorante

Monday to Saturday: 11.30 am – 2.00 pm, 6.00 pm – 0.30 am
Sunday: 11.30 am – 2.00 pm, 6.00 pm – 11.30 pm

Lorenzini Bar

Monday to Saturday: 7.00 am – 11.30 pm
Sunday: 10.00 am – 10.00 pm

Enoteca

Monday to Wednesday: 9.00 am – 00.00 am
Thursday to Saturday: 9.00 am – 1.00 am
Sunday: 12.00 pm – 11.30 pm

Lorenzini
Hotelgasse 10
3011 Bern

T +41 31 318 50 67

info@lorenzini.ch
lorenzini.ch



Our Facilities

Ristorante



The Ristorante is characterised by its stylish and modest elegance. Located in the centre of the old town, it is known as one of the classic Italian restaurants in Bern.

From a certain size of event, we are pleased to make the entire Ristorante available to you exclusively. It provides seats for up to 90 persons.

Salotto Firenze



The Salotto Firenze stands out due to its proximity to the Ristorante. Nevertheless, you are undisturbed – among yourselves.

- Size: ca. 28 m²
- 1 long table for up to 16 persons
- 2 tables for up to 26 persons
- Single tables for up to 26 persons

Salotto Lucca



The Salotto Lucca is flooded with daylight and overwhelms with its tasteful interiors. A tiled stove raises a home-like and comfortable atmosphere.

The banquet hall is expandable by the Salotto Siena with a sliding door.

- Size: ca. 39 m²
- 1 long table for up to 26 persons
- 4 tables for up to 44 persons
- Single tables for up to 35 persons



Salotto Siena



The Salotto Siena impresses with effortless elegance and a direct view of the «Berner Münster». Its tiled stove provides a special flair to this room.

The banquet hall is expandable by the Salotto Lucca with a sliding door.

- Size: ca. 29 m²
- Long table for up to 16 persons
- 2 tables for up to 25 persons
- Single tables for up to 25 persons

Salotto Pisa



The Salotto Pisa enchants with wall paintings displaying historic scenes and its oval and extendible cherry wood table. The pleasant ambiance is emphasised by a traditional tiled stove.

- Size: ca. 22 m²
- Oval table for up to 14 persons
- 2 long tables for up to 18 persons

Enoteca



For aperitifs we will gladly make our bars available to you.



Bar Lorenzini (Quick-Bar)



For aperitifs we will gladly make our bars available to you.

From 50 persons upwards, we will offer you our Bar Lorenzini exclusively.

Club Du Théâtre



We are also happy to offer you the historical rooms of the «Düdü» for your event. From Sunday to Thursday exclusively. Fridays and Saturdays on request.

- 300 standing spaces
- 120 seats
- Additional catering flat-rate of CHF 15-30 per person

Combination of different facilities

Salotti Lucca and Siena	up to 60 seats
Ristorante and all Salotti	up to 210 seats
Ristorante, Salotti and Club	up to 330 seats

Enoteca and Bar Lorenzini for aperitifs from 80 to 120 persons



Aperitif suggestions

Aperitivo «classico» per Person	25	Crostini misti toasted bread slices with tomatoes, olives, tuna and vegetables
		Involtini di bresaola e mascarpone bresaola and mascarpone rolls
		Olive e parmigiano reggiano (v)
Aperitivo «Lorenzini» per Person	31	Crostini misti toasted bread slices with tomatoes, olives, tuna and vegetables
		Focaccia con prosciutto crudo e rucola focaccia cubes with ham and rocket salad
		Salame piccante e dolce salami – spicy and mild
		Pinzimonio di verdure miste con salse della casa (v) fresh vegetable sticks with home-made dips
		Parmigiano reggiano, taleggio, gorgonzola e provolone parmesan, taleggio, gorgonzola and provolone, with walnut bread and mustard fruits
		Olive marine (v+)

Appetizer suggestions

Crostini misti toasted bread slices with tomatoes, olives and tuna	12 pcs. per portion	36
Crostini alla tartara di manzo toasted bread slices with beef tartare	12 pcs. per portion	42
Parmigiano Reggiano (v) parmesan broken from the piece	per plate	10
Piadina romagnola flatbread (cut in rolls) filled with raw ham, rocket salad and parmesan <i>or</i> tomatoes, rocket salad and mozzarella	12 pcs. per portion	20
Insalata pulpo octopus salad	per plate	17
Quiche di verdura mista con formaggio (v) home-made vegetable quiche with cheese	12 pcs. per portion	36



Crema di verdura (v) vegetables cream soup	cup	35
Polpettine di manzo beef meatballs	12 pcs. per portion	30
Arancini di riso fried rice balls filled with beef and peas	12 pcs. per portion	24
Mozzarella panate (v) breaded and fried mozzarella balls	12 pcs. per portion	28
Olive marinate (v+)	per plate	5
Grissini giganti (v)	per plate	3

Stand-up lunch or dinner suggestions

Suggestion 1 per person 42	Focaccia al prosciutto crudo	Warm focaccia with raw ham
	Spiedino di pollo	Chicken skewers
	Melanzane e zucchine grigliate (v+)	Grilled eggplant and zucchini
	Salmone marinato all'aneto	Salmon marinated with dill
	Formaggi misti (v)	Cheese variety
	Quiche di verdura mista con fromaggio (v)	home-made vegetable quiche with cheese
Suggestion 2 per person 52	Salmone affumicato	Smoked salmon
	Mozzarella di bufala e pomodorini (v)	Buffalo mozzarella with date tomatoes
	Focaccia al rosmarino ed olive (v)	Focaccia with herbs and olives
	Spiedino di gamberi	Prawn skewers
	Spiedino di taleggio e lardo	Taleggio-bacon skewers
	Involtini di bresaola e mascarpone	Bresaola-mascarpone rolls
	Polpettine di manzo	Beef meatballs
	Pinzimonio di verdure miste con salse (v)	fresh vegetable sticks with home-made dips
Torta ai frutti di bosco	Wild berry cake	
Tiramisù fatto in casa	Home-made tiramisù	

We would be pleased to offer you a personalized menu according to your individual preferences and to propose suitable wines.



Seasonal menu suggestions

Spring

(March to May)

per person 67

Insalata di asparagi verdi con gamberetti e pompelmo

green asparagus salad with prawns and grapefruit

Scaloppine di vitello ai carciofi con tagliatelle alla maggiorana

grilled veal escalopes with artichokes, served with majoram tagliatelle and balsamic carrots

Panna cotta alle fragole

creamhead with marinated strawberries

our

wine

suggestion

white wine: Lehen – Terlaner Sauvignon Alto Adige doc, Alois Lageder à CHF 70.00 / 75cl

red wine: Tanca Farra – Sella & Mosca, Sardegna à CHF 59.00 / 75cl

Summer

(June to August)

per person 60

Prosciutto crudo con melone, fichi freschi e mozzarella di bufala

raw ham, melon, fresh figs and buffalo mozzarella

Roastbeef con salsa tartara, patatine al forno e verdura mista

thinly cut, cold roast beef with tartar sauce, oven potatoes and vegetables

Semifreddo al limoncello

limoncello ice-parfait

our

wine

suggestion

white wine: Roero Arneis docg, Bruno Giacosa, Piemonte à CHF 69.00 / 75cl

red wine: Il Bruciato – Bolgheri doc, Tenuta Guado al Tasso, Marchesi Antinori, Toscana à CHF 61.00 / 75cl

Autumn

(September to November)

per person 67

Insalata di formentino con uovo sodo e pancetta

lamb's lettuce with poached egg and bacon

Costoletta di cervo ai mirtilli e grappa con polenta grigliata e verza

grilled venison chop on blueberry-grappa sauce, served with grilled polenta and savoy cabbage with raisins

Bonte alla piemontese con amaretto

Piedmontese chocolate pudding with amaretto

our

wine

suggestion

white wine: Petite Arvine de Molignon – Les Pyramides, Valais aoc Adrian & Diego Mathier à CHF 62.00 / 75cl

red wine: Cúmaaro – Conero docg Riserva, Umani Ronchi, Monepulicano à CHF 69.00 / 75cl

Winter

(December to February)

per person 70

Crema di zucca e topinambur con perle di balsamico (v)

Pumpkin-Jerusalem artichoke cream soup with balsamic pearls

Medaglioni di filetto di vitello al prosecco e porcini con risotto al parmigiano

Roasted veal tenderloin medallions on boletus-prosecco sauce, served with parmesan risotto and mixed vegetables

Tiramisù all'arancia con pistacchi

Orange tiramisù with pistachio

our

wine

suggestion

white wine: Gemella – Toscana igt, Bindella, Tenuta Vallocaia à CHF 54.00 / 75cl

red wine: I Quadri – Vino Noble di Montepulciano, Bindella Tenuta Vallocaia à CHF 79.00 / 75cl



Various menu suggestions

**Menu
suggestion A**
per person 50

Insalata mista (v+)
mixed salad

Rigatoni con zucchine, pomodorini datteri e burratina affumicata (v)
rigatoni with zucchinis, date tomatoes and smoked burrata

Torta ai frutti di bosco
wild berry cake

**Menu
suggestion B**
per person 55

Zuppa di pasta e fagioli con crostini di pane all'aglio (v)
bean soup with pasta and garlic bread slices

Petto di pollo ruspante al limone con risotto al parmigiano e broccoli
corn-fed chicken breast on lemon sauce, served with parmesan risotto and broccoli

Spuma al cioccolato
chocolate mousse

**Menu
suggestion C**
per person 59

Panzanella alla toscana (v)
Tuscan bread salad with tomatoes, cucumbers and onions

Filetti di branzio alla griglia con capperi e limone, riso venere e spinaci
grilled sea bass fillets with capers and lemon, served with black venere rice and spinach

Tiramisù fatto in casa
home-made tiramisù

**Menu
suggestion D**
per person 84

Crema di burrata con pomodorini datteri (v)
burrata cream with date tomatoes

Risotto al limone con gamberoni
lemon risotto with king prawns

Medaglioni di filetto di vitello al tartufo con risotto al parmigiano
roasted veal tenderloin medallions on truffle cream sauce, served with parmesan risotto and chive carrots

Tiramisù al prosecco
tiramisù with prosecco



Menu components

Aside from our various menu suggestions, you may also combine the following dishes in order to suit your preferences.

Antipasti	Carpaccio di manzo all'olio di olive, limone e parmigiano	19
	beef carpaccio with olive oil, lemon and parmesan slivers	
	Insalata verde (v+)	10
	green salad	
	Insalata mista (v+)	10
	mixed salad	
	Panzanella alla toscana (v)	11
	tuscan bread salad with tomatoes, cucumbers and onions	
Insalata di rucola con parmigiano(v)	14	
rocket salad with parmesan		
Crostini con prosciutto crudo, fichi e burratina affumicata	16	
toasted bread slices with raw ham, figs and smoked burrata		
Mozzarella di bufala con pomodorini datteri e perle di balsamico (v)	16	
buffalo mozzarella with date tomatoes and balsamic pearls		
Salmone affumicato con vinaigrette al limone e pane tostato	19	
smoked salmon with lemon vinaigrette and roasted bread slice		
Torretta di melanzane con salmone affumicata e mozzarella di bufala	20	
small eggplant tower with smoked salmon and buffalo mozzarella		
Zuppe	Pappa al pomodoro (v+)	9
	Tuscan tomato soup with bread and olive oil	
	Zuppa di pasta e fagioli con crostini di pane all'aglio (v)	9
	bean soup with pasta and garlic bread slices	
Crema di broccoli e mandorle (v)	10	
broccoli cream soup with almonds leaflet		
Ribollita alla toscana (v+)	11	
Tuscan vegetable soup		
Pasta e risotto (Primi piatti)	Strozzapreti con sugo «Lorenzini»	19
	strozzapreti with home-made minced meat sauce	
	Fusilloni con pomodori secchi, prosciutto e panna	20
fusilloni with dried tomatoes, ham and cream		
Risotto alla milanese o al prosecco con gamberetti	23	
saffron or prosecco risotto with shrimps		

v: vegetarian / v+: vegan



Pesce (Secondi piatti)	Filetti di branzino alla griglia con capperi e limone*	36
	grilled sea bass fillets with capres and lemon	
	Medaglioni di rana pescatrice alla mediterranea*	42
	grilled monkfish medaillons with lemon, parsley, olive oil And small tomatoes	
	Filetti di trota salmonata alla mugnaia*	34
	poached salmon trout fillets with white wine, butter and parsley	
Carne (Secondi piatti)	Ossobucco di vitello*	37
	veal knuckle braised in own juice with garden herbs and vegetable cubes	
	Scaloppine al limone*	38
	roasted veal escalopes with lemon sauce	
	Saltimbocca alla romana*	39
	roasted veal escalopes topped with raw ham and sage	
	Lombata di vitello al marsala e timo*	41
	roast veal in oven cooked on marsala thyme sauce	
Controfiletto di manzo al «Vino Nobile» e balsamico*	44	
Beef entrecôte at the piece roasted with red wine balsamico sauce (served for up 25 people by ???)		
Medaglioni di filetto di vitello ai funghi misti*	46	
veal fillet medallions with mixed mushrooms		
Filetto di manzo intero al pepe verde*	49	
roasted beef fillet with green pepper sauce (up to 15 persons served directly from the trolley)		
Petto di pollo ruspante in crosta di erbe aromatiche*	35	
corn chicken breat in herb crust		
Vegetariano (Secondi piatti)	Spiedino di verdure alla griglia* (v+)	23
	grilled vegetable skewer	
	Melanzane ripiena con lenticchie miste (v+)	20
	eggplant filled with mixed lentils	
	Risotto ai frutti di bosco, caprino e nocciole (v)	24
	Risotto with berries, goat's chees and hazelnuts	
Conchiglioni con zucchine, pomodori datteri e burratina (v)	26	
Conchiglioni with courgette, grape tomatoes and burratina		
Cappelletti al burro e salvia (v)	25	
Home-made cappelletti filled with parmesan, egg and parsely on butter and sage		
Ravioli di ricotta e spinaci ai pomodorini datteri (v)	26	
Home-made ricotta-spinach ravioli with date tomatoes		

* Served with a side dish of your choice:
Roasted potatoes, potato gratin, black venere rice, parmesan risotto, polenta,
tagliatelle, mixed vegetables, broccoli and spinach

v: vegetarian / v+: vegan



Dolci	Macedonia di frutta fresca Fresh fruit salad		9
	Tortino di cioccolato fondente con salsa alla vaniglia chocolate cake with liquid core and vanilla sauce		10
	Tortino di ricotta e pere ricotta-pear tartlet		10
	Torta al limone lemon cake		10
	Panna cotta con frutti di bosco panna cotta with marinated wild berries		10
	Spuma al cioccolato chocolate mousse		10
	Tiramisù «Lorenzini» home-made tiramisù		10
	Torta ai frutti di bosco wild berry cake		10
	Bonet alla piemontese con amaretto Piedmontese chocolate pudding with amaretto		12
	Gelati chocolate, strawberry, yogurt, moca pistachio, stracciatella, vaniglia, fior di latte	per scoop with cream	3.5 5
	Sorbetti raspberry, lemon, mango	per scoop	3.5

Origin of meat	Beef, pork and veal from Switzerland
	Chicken from Switzerland
	Corn-fed chicken from France
	Lamb from Ireland and New Zealand
	Vension from Germany and Austria

For information about allergenics please ask our employees.



General terms and conditions

Basis

The reservation confirmation applies as the basis.

Number of participants

The definitive number of participants must be communicated latest 24 hours before the event. This number applies as the basis for purchasing, production and billing.

Cancellation conditions

- | | |
|-------------------------------------|-------------------------|
| – Up to seven days before the event | 20% of confirmed costs |
| – Up to five days before the event | 50% of confirmed costs |
| – Up to two days before the event | 100% of confirmed costs |

In the case of an unannounced reduction of the number of guests, the last confirmed number of persons forms the basis of our billing. Any cancellation must be in written form.

Prices

All prices are noted in Swiss francs including VAT. Prices are subject to alterations.

Events with night supplement

For events, that continue longer than 0.30 am, we charge CHF 200 per hour of extension.

Advertising

The fixing of posters etc. on facades, pillars, walls, windows and corridors is not allowed.

Damages

In any case, the organizer is liable for all damages that occur to rooms, facilities, furniture and surrounding property.

Insurance

The organizer is responsible to insure brought-in property against any possible risks. Ristorante Lorenzini, as the lessor, declines all liability.

Jurisdiction

These general terms and conditions, as well as the contracts concluded on its basis, are subject to the Swiss law. Zurich is agreed as the place of performance and jurisdiction.

Berne, Septembre 2019

