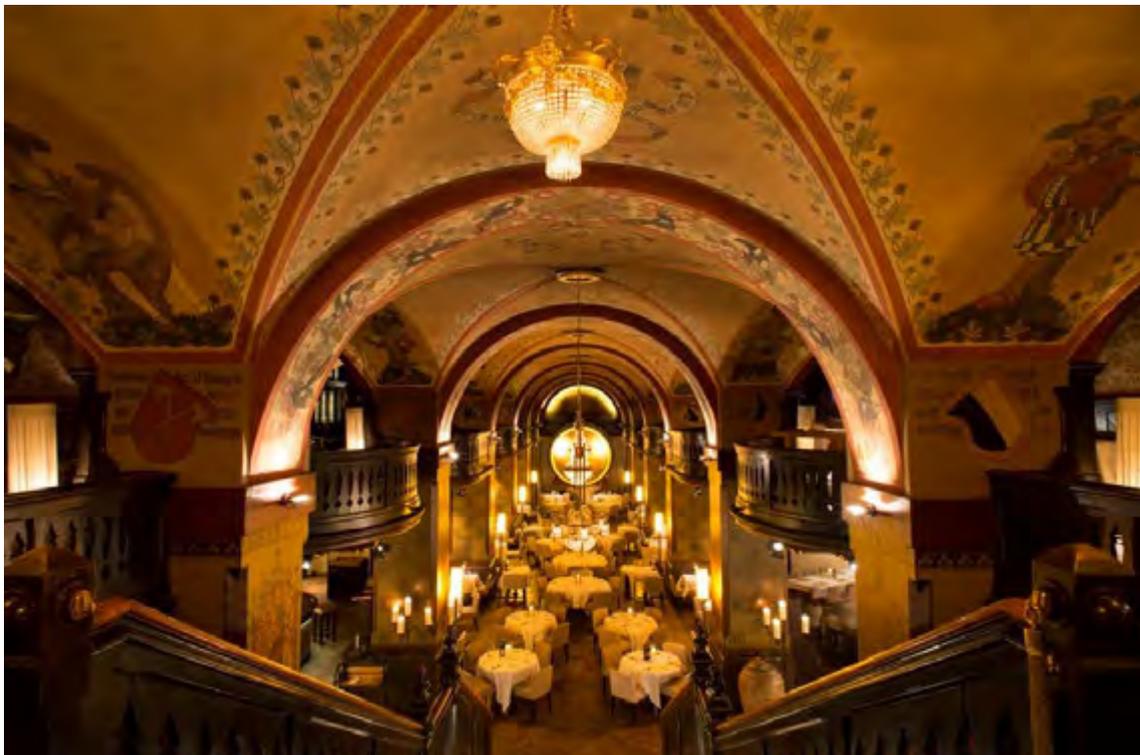


## **Kornhauskeller & -café**

### **Events in the Kornhaus Documentation**



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## Welcome

## to the Kornhauskeller and Kornhauscafé

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

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## 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 Munger (1862-1929), the city building administration announced a competition in 1897 aimed at providing the cellar with more colorful painted decoration.

Munger 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 span-drels 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 culture

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, Italian Mediterranean cuisine and also traditional Swiss, in particular Bernese specialities and hearty classics find its place. 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.



**Wines at the Vinotheque**



**Antipasti Buffet**

## 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, ....

## Our gastronomic establishments

### Kornhauscafé – 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, Claudio 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 rest and enjoy tranquillity.

From 8 a.m., the Kornhaus café 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:

- \* Breakfast from 8 a.m. until 11.30 a.m.
- \* Lunch menus
- \* Brunch on Sundays and public holidays from 10 a.m. until 2 p.m.
- \* Home made cakes and patisserie
- \* Various cocktails and appetizers for an aperitif

#### Number of seats

Café inside	75
Bar inside	20
Arcades/terrace	160

#### Opening hours

Monday - Saturday	8.00 a.m. – 00.30 a.m.	(hot food until 11 p.m. in winter until 10 p.m.)
Sunday	9.00 a.m. – 11.30 p.m.	(hot food until 10 p.m.) Brunch from 10 a.m. until 2 p.m.

**Kornhauskeller – space as a new dimension**

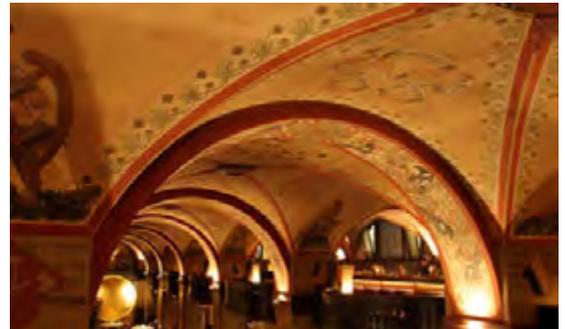
At the end of October 1999, the historical and conceptually unique Kornhauskeller was reopened – A room of uniqueness, splendour and size, with its history a national monument of sacral dimensions. In addition to the striking Mürger frescos, the wooden galleries, the lateral naves and the colossal wine 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.

The historic and conceptually unique Kornhauskeller is open daily at lunchtimes and in the evenings. The dishes offered have a Mediterranean flair with strong accents from Italian cuisine. Also traditional Swiss dishes find its place. 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 dinner menus
- \* Large antipasti buffet, fresh home-made pasta
- \* Italian, mediterranean, Bernese and Swiss specialities
- \* Matching wines from the vinotheque
- \* Gallery with bar and lounge



**Number of seats**

Restaurant	up to 225
Gallery Bar	20
Gallery Lounge (lounge seating)	160
Restaurant and Gallery (banquet seating)	max. 500

**Standing places**

Gallery bar and Gallery lounges (standing cocktails)	max. 400
Restaurant, Gallery bar and Gallery lounges	max. 700

**Opening hours**

**Restaurant**

Monday - Sunday	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.)

**Gallery bar and lounges**

Evening	opening at 5 p.m.
Monday - Wednesday	open until 1 a.m.
Thursday - Saturday	open until 2 a.m.
Sunday	open until 0.30 a.m.

## Your event in the Kornhaus

### **Aperitif culture**

If for the small event or for a big function; for a genuine cocktail party with appetizers and all the trimmings – we offer the perfect place for your aperitif.

### **Lunch and dinner**

Business-Lunch, company event, private party, club dinner or travel group.  
Ask us – we would be pleased to make some suggestions for you.

### **Your celebration**

Birthday? Wedding? Family party or corporate event? 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 love individual ideas and look forward to your event.

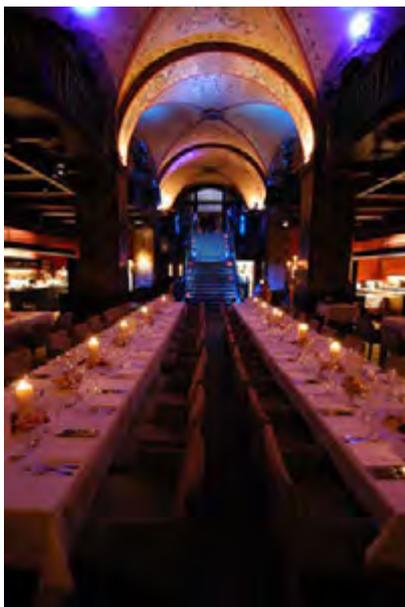
### **Tastings**

Over 120 different wines are stored in our vinotheque. Enjoy a beautiful wine tasting and learn and learn more about the Kornhaus and its tradition.

As an extraordinary idea for your team event, costumers visit or private event we offer a new fancy flavour experience: a Whisky and chocolate tasting.

### **Vinotheque**

Our unique vinotheque offers the exceptional atmosphere for your aperitif for up to 30 people.



## Framework conditions

### Rooms

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

### Exclusive event

For big functions for 80 up to 700 guests we provide the Kornhauskeller exclusively. For this exclusive rent we agree on a minimum sales guarantee. The tariffs are set according to months and days of the week, upon request. The catering (food, beverages and service) is done exclusively by our team.

### Menus

We ask groups of 15 persons or more to order their menus in advance (unified menu). An additional, vegetarian alternate menu can be chosen.

### 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

Menu cards as well as candles are included in our prices. We are glad to arrange special decorations, such as flowers or decorative pieces, according to your requirements.

### Stage

On request, we will be pleased to organise a stage for your event. The stage consists of a total of eight elements (length 4m, width 4m). One stage element measures 2 x 1 m and is 50 cm high. Price upon request.

### Meeting rooms

The Kornhaus forum on the first floor hires out rooms for seminars and conferences. Please send hiring enquiries directly to:

Kornhausforum, Kornhausplatz 18, 3000 Bern 7  
Tel. +41 31 312 91 10 / [info@kornhausforum.ch](mailto:info@kornhausforum.ch)

For refreshments during coffee breaks, aperitifs or bar snacks during your conference 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 48 hours prior to the event. This number is 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 a 100%.

## Offer

### Food and beverage



## Fingerfood

for an aperitif, as different choice for your cocktail party as a buffet or served on platters.

<b>Cold fingerfood</b>		<b>CHF</b>
Melon pieces with raw ham (seasonal)	per piece	3
Tartar of raw ham on toast	per piece	3.5
Marinated salmon on toast with dill	per piece	3
Spoon		
with Mexican chicken salad	per piece	3
with shrimps cocktail	per piece	3.5
Tomato-mozzarella skewer marinated with white balsamic vinegar and basil	per piece	2.5
Fresh cheese mousse on Pumpernickel bread	per piece	2.5
Dates filled with soft cheese	per piece	2.5
Home-made roasted almonds	per person	1.5
Vegetable sticks with herb curd dip	per portion	6
Parmesan	per portion	8
Marinated feta cheese and olives with thyme	per portion	7
Green and black olives on home-made marinade	per portion	6
<i>one portion is calculated for about 3-4 persons</i>		
<b>Hot fingerfood</b>		
Crostini – toasted bread	per piece	2
with tomatoes, chopped onions and basil		
with black olives, garlic, herbs and olive oil		
with tuna, chopped onions and capers		
Mini quiche with leek and spinach	per piece	2
Grilled chorizo with marinated peppers on baguette	per piece	2.5
Chicken satay skewer marinated with honey and soy (ca. 35g)	per piece	3.5
Beef satay skewer marinated with lemon and soy (ca. 20g)	per piece	3.5
Deep-fried prawns with soy sauce	per piece	3.5
Wholemeal bread with lukewarm Roastbeef (min. 30 guests)	per piece	3.5
<b>A sweet supplement</b>		
Fruit sticks (seasonal)	per piece	2
Fruit salad, served in a glass (seasonal)	per piece	4
Mini pastry	per piece	3.5
Chocolate mousse pyramids (light and dark)		
Mini Tiramisù in a white chocolate coat		
Mini Panna Cotta with raspberry		

## Aperitif suggestions

### Kornhaus Aperitif 1

Mixed crostini (3 pieces)  
(Choice: tomato/olive/tuna) pro person 6

### Kornhaus Aperitif 2

Mixed crostini (3 pieces)  
(Choice: tomato/olive/tuna)  
Mini quiche with leek and spinach  
Mini quiche with leek and spinach  
Chicken fillet satay marinated with honey and soy pro person 15

### Kornhaus Aperitif 3

Crostini – toasted bread with tuna, chopped onions and capers  
Tomato-mozzarella skewer, marinated with balsamic vinegar and basil  
Vegetable sticks with herb curd dip  
Mini quiche with leek and spinach  
Parmesan  
Chicken fillet satay skewers marinated with honey and soy  
Deep-fried prawns with soy sauce pro person 22

### Kornhaus Aperitif 4

Crostini misti (3 pieces)  
(Choice: tomato/olive/tuna)  
Melon pieces with raw ham  
Vegetable sticks with herb dip  
Dates filled with soft cheese  
Marinated salmon on toast  
Mexican chicken salad served in a spoon  
Beef satay skewer marinated with lemon and soy  
Deep-fried prawns with soy sauce pro person 28

## Menus

The menus can be combined as you wish. We are also happy to arrange a menu according to your wishes and idea. All prices are in CHF, including VAT.

- 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)*

<b>Starters</b>	<b>CHF</b>
Tomato salad with buffalo mozzarella and basil	17
Variation of Italian starters (served on a plate)	17
Mixed Crostini	10
toasted bread with	
tomatoes, chopped onions and basil	
black olives, garlic, herbs and olive oil	
tuna, chopped onions and capers	
Mixed salad	9
Green leaf salad	8
Mixed green salad and leaf salad with sautéed forest mushrooms and croutons	14
Rocket salad with parmesan cheese and cherry tomatoes	13
Beef Carpaccio with rocket, parmesan, olive oil and lemon	20
Carpaccio of sea bass with basil and rose pepper vinaigrette and seasonal salad bouquet	20
Smoked salmon and fresh cheese roulade with a pink peppercorn sauce	18
 <b>Soups</b>	
Morel cream soup with artichoke	14
Clear soup with beef carpaccio and port wine	12
Clear vegetable soup with pesto	9
Tomato and bread soup Tuscany style	9
Soup of the day	9

**Vegetarian dishes**

Risotto with vegetables and ceps	24
Grilled vegetables with cherry tomatoes and basil risotto	23
Ricotta-ravioli with sage butter and tomato dices	23
Saffron-tagliatelle with chickpeas, tomatoes and basil	26
Ratatouille gratinated with Greyerzer cheese served with basil gnocchi	19
Wild mushroom ragout in puff pastry (with side dishes of your choice)	26

**Fish and seafood**

Poached fillet of sole with diced tomatoes on fresh spinach, rice	28/42
Fillets of bass with rosemary, olives and tomatoes, rice and spinach	26/38
Fillets of char with Prosecco-chives sauce on fresh spinach, pilaf-rice with orange	25/36
Slice of salmon on zucchini with olive oil, lemon and herbs, rice	19/28
Kräutern dazu Trockenreis	
Grilled prawns on risotto with lime	29/43

*as a starter/main course*

**Meat**

Breast of corn-fed chicken with olives, shallots, limes and tarragon, served with roasted potatoes	26
Braised beef with Chianti sauce, polenta	32
Kernels of lamb loin with pommery mustard sauce, risotto with rocket, seasonal vegetables	36
Veal strips with mushrooms and herbs, served with tagliatelle and zucchini	36
Veal escalopes with lemon sauce, tagliatelle and market fresh vegetables	38
Loin of veal with rosemary, roasted potatoes and seasonal vegetables	46
Roastbeef with béarnaise sauce, potato gratin and vegetables	44
Whole-grilled fillet of beef with ceps, risotto with rocket and grilled tomato	48
Oven roasted fillet of veal with morel sauce, served with Tagliatelle and vegetables	54
Fillet of beef and fillet of veal whole-roasted home-made mashed potatoes and seasonal vegetables	52
<i>(for 20 persons or more, on request we prepare the mashed potatoes with truffle oil)</i>	+ 3

**Local**

Bärner-Platte «Bernese platter»	35
Boiled meat, smoked ham and bacon, ribs, bernese porc and tongue sausage, sauerkraut, dried beans and boiled potatoes	
Sliced veal Zurich style with roesti potatoes	38

**Cheese and desserts**

Assorted cheese (three sorts: hard cheese, soft cheese and half-hard cheese)	12
Crème Catalan	11
Fruit salad with peppermint	9
Honey parfait with sesame biscuit	11
Red wine-berry compote with vanilla ice cream	11
Tiramisù with orange sauce	11
Marbled chocolate mousse served with a sauce of yogurt and raspberry	12
Marinated carpaccio of pineapple and mousse of passion fruit in a chocolate basket	12
Panna Cotta with fruit sauce	11
Kornhaus dessert variation A variation of different delights	14

**Menu 1**

Mushroom soup

\*\*\*

Fillet of bass with thyme, tomatoes and olives, rice

\*\*\*

Loin of veal with rosemary, roasted potatoes and seasonal vegetables

\*\*\*

Tiramisù with orange sauce

3 courses with soup and meat	65
3 courses with soup and fish	57
4 courses	78

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Vermentino – Bolgheri doc, Tenuta Guado al Tasso Antinori Toscana, Italy <i>Exceptionally fruity, light, refreshing and harmonious.</i>	52
<b>red</b>	Marchese Antinori, Chianti classico docg, Riserva Antinori Toscana, Italy <i>A noble Chianti that always convinces. The combination of power and elegance yields a unique drinking experience.</i>	78

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

**Menu 2**  
*starting from 20 guests*

Home-marinated, thinly sliced ceps with olive oil and parmesan

oder

Salad of green asparagus on tomato Carpaccio  
(depending on the season)

\*\*\*

Poached fillet of sole with diced tomatoes on fresh spinach with rice

\*\*\*

Fillet of beef and fillet of veal whole-roasted  
Homemade mashed potatoes and seasonal vegetables  
(on request we prepare the mashed potatoes with truffle oil)

\*\*\*

Kornhaus-Dessert-Sinfonie

3 courses with starter and fish	75
3 courses with starter and meat	85
4 courses	105
<i>Mashed potatoes with truffle oil</i>	+ 3

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Löwengang, Chardonnay Alto Adige doc Alois Lageder Alto Adige, Südtirol, 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>	95
<b>red</b>	Il Carbonaione, Alta Valle della Greve igt Podere Poggio Scalette Toscana, Italy <i>Dark crimson with violet reflexes. Very open and berry bouquet with a flavour of toasted oak.</i>	86

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

**Menu 3**

Morel cream soup with artichoke

\*\*\*

Fillets of char with prosecco-chives sauce on fresh spinach  
With pilaf-rice with orange

\*\*\*

Roastbeef with béarnaise sauce, potato gratin and vegetables

\*\*\*

Marinated carpaccio of pineapple  
and mousse of passion fruit in a chocolate basket

3 courses with soup and fish	60
3 courses with soup and meat	70
4 courses	92

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Haberle, Pinot bianco Alto Adige doc Alois Lageder Alto Adige, Italy <i>A smooth, downright fruity and characteristic flavour for this cultivar with a discreet hint of oak.</i>	55
<b>red</b>	Volnay «Vieilles Vignes» ac Dom. Henri Delagrangé et Fils Bourgogne, France <i>Dark red. In the nose beautifully deep fruit, cherry and berry flavours. Shows energy and temperament, tannin purify.</i>	90

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

**Menu 4**

Tomato and bread soup Tuscany style

\*\*\*

Grilled prawns on risotto with lime

\*\*\*

Braised beef with Chianti sauce, polenta or mashed potatoes\*

\*\*\*

Marbled Chocolate mousse  
served with a sauce of yogurt and raspberry

3 courses with soup and meat	52
3 courses with prawns and meat	71
4 courses	77

*\*The braised beef is served with the classic garnish «Burgundy style»  
(with mushrooms, bacon and silver onions).*

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Novaserra, Greco di Tufo docg Mastroberardino Campania, Italy <i>Original and incomparable full of character from Southern Italy.</i>	56
<b>red</b>	Cúmaro, Rosso Conero docg, Riserva Umani Ronchi Marche, Italy <i>Ripe red fruits with flavour. Harmonious and full-bodied with a sustained finish. A real enjoyment.</i>	61

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

**Menu 5**

Carpaccio of sea bass with basil and rose pepper vinaigrette  
and seasonal salad bouquet

\*\*\*

Rocket salad with parmesan cheese and cherry tomatoes

\*\*\*

Veal strips with mushrooms and herbs  
served with tagliatelle and zucchini

\*\*\*

Honey parfait with sesame biscuit

3 courses with carpaccio and meat	64
3 courses with salad and meat	58
4 courses	72

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Fontanelle, Sant'Antimo doc (Chardonnay – Barrique) Castello Banfi Toscana, Italy <i>Rich Chardonnay with flavour and vanilla taste. Perfect with smoked fish and strong enough to go with veal.</i>	51
<b>red</b>	Rosso di Montalcino doc Castello Banfi Toscana, Italy <i>Brunello's little brother. Aromatic, with sufficient punch.</i>	49

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

**Menu 6**

Tomatoes with buffalo mozzarella and basil

\*\*\*

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

\*\*\*

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

\*\*\*

Red wine-berry compote with vanilla ice cream

3 courses with salad and meat	54
3 courses with salad and fish	56
4 courses	69

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Terre di Tufi – Toscana igt Teruzzi & Puthod Toscana, Italy <i>A nice fruity-fresh wine with exotic taste. Full body and a middle-long finish.</i>	59
<b>red</b>	Merlot Lageder, Alto Adige doc Alois Lageder Alto Adige, Italy <i>A pleasant wine with a spicy Bouquet.</i>	49

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

**Menu 7**

Clear lentil soup with spinach and lemon

\*\*\*

Mixed leaf and vegetable salad with sautéed mushrooms

\*\*\*

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

\*\*\*

Panna Cotta with fruit sauce

3 courses with soup and meat	55
3 courses with salad and meat	59
4 courses	64

**Wine suggestions**

7,5 dl bottle

<b>white</b>	Viña Esmeralda – Catalunya do Miguel Torres Catalunya, Spain <i>Aromatic wine, that has absorbed lots of Spanish sunshine.</i>	45
<b>red</b>	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>	92

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

## Seasonal offer

We work with fresh, seasonal products.

We are happy to offer you the following dishes, according to the season:

### Winter

#### Starters

Wild boar ham with figs marinated in port wine and lamb's lettuce	26
Beef carpaccio with black truffle	26
Smoked duck breast on honey-pumpkin salad	18
Lukewarm seafood salad with salmon and avocado	19
Grilled vegetables gratinated with buffalo mozzarella	16

#### Soups

Sauerkraut-prosecco soup	9
Truffle soup	14

#### Warm starter/second starter

White wine risotto with black truffle	29
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#### Main courses

Sauteed veal cutlet (350g) with sage, risotto with truffles and grilled tomato	58
Beef fillet Mignons with ceps, roasted potatoes	48
Sauteed breast of guinea fowl on honey-ginger sauce with mashed potatoes and vegetables	38
St. Peter fish fillet on saffron sauce with fresh spinach and pilaf rice	36

#### Desserts

Grand-Marnier parfait with oranges sauce	11
Chestnut mousse with red wine fig compote	12

## Frühling

### Starters

Salad of green asparagus with prawns	26
Salad of green asparagus on salmon carpaccio	19
Carpaccio of tuna with basil vinaigrette	21

### Soup

Asparagus cream soup	9
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### Warm starter/second starter

Wild garlic risotto with buffalo mozzarella	26
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### Main courses

Veal fillet with morel sauce, served with taglierini and vegetables	56
Roasted lamb on ratatouille served with potatoes	37
Char fillet «Saltimbocca» with raw ham and sage served with prosecco risotto and spinach	36

### Dessert

Rhubarb-crumble cake with vanilla ice cream	11
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## Summer

### Starters

Rocket salad with eggplant rolls filled with mozzarella	16
Rocket salad with raw ham rolls filled with fresh cheese	18

### Soups

Zucchini soup with parmesan crostini	9
Melon-cold soup with peppermint and prosecco	9
Gazpacho (cold, Spanish vegetable soup)	9

### Main courses

Veal escalope «Saltimbocca» with raw ham and sage on Madeira sauce served with white wine risotto and broccoli	36
Grilled beef paillard with «Sauce Choron», backed tomato zucchini and shoestring potatoes	36
Grilled tuna steak on marinated vegetables on tomato sauce with basil rice	37

### Desserts

Lemon-yoghurt mousse with grapefruit salad	11
Home-made strawberry parfait with fresh fruits	11

## Autumn

### Starters

Home-marinated, thinly sliced ceps with olive oil and parmesan	20
Autumn salad with grapes, forest mushrooms, croutons and bacon	16
Marinated pumpkin with smoked duck breast	19

### Soups

Chestnut soup	9
flavoured with truffle oil	12
Pumpkin cream soup with roasted pumpkin seeds	9

### Warm starter/second starter

Pumpkin risotto with sliced deer	28/38
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### Main courses

Medallions of pork fillet with Calvados sauce, fine noodles and vegetables	36
Grilled deer cutlets with ceps*	42
Venison escalope and juniper berry sauce*	38
Venison goulash*	34

*\*All venison dishes are served with:*

*homemade Spaetzle, red cabbage, Brussels sprout, glazed chestnuts and filled apple*

### Desserts

Hazelnut parfait with fruit	11
Chestnut mousse with red wine fig compote	12



## Kornhaus standing cocktail 1

starting from 25 guests  
as a buffet or served on platters

### Cold dishes

Parmesan  
Smoked salmon on toast  
Vegetable sticks with different dip sauces  
Fresh cheese mousse on pumpernickel  
Dates filled with soft cheese  
Shrimps cocktail served in the spoon  
Melon cubes with raw ham  
Mexican chicken salad served in the spoon

### Warm dishes

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

### Sweet dishes

Coffee slice with chocolate  
Black currant slice  
Lemon cake  
Brownies  
Cake with Kirsch  
Fruit platter  
Tiramisu

per person 52

## **Kornhaus standing cocktail 2**

starting from 25 guests  
as a buffet or served on platters

### **Cold dishes**

Parmesan  
Tomato mozzarella sticks  
Smoked salmon on toast  
Tartar of raw ham on toast  
Shrimps cocktail served in the spoon  
Dates filled with soft cheese  
Buns with salami and cheese

### **Warm dishes**

Mini sausages  
Chicken fillet satay with soja sauce  
Mini ravioli filled with spinach and ricotta  
Meatballs with spicy tomato-herb sauce  
Roastbeef in wholemeal bread  
Deep-fried prawns with soy 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  
Tiramisu  
3 different ice creams

per person 58

## Kornhaus Buffet 1

starting from 50 guests

### Starters

Leaf salad

Assorted vegetable salads

Tomato salad with buffalo mozzarella **or** Greek salad

Calamari salad with herb vinaigrette **or** Seafood salad with balsamic dressing

Grilled mushrooms, artichokes, tomatoes, zucchini, peppers and eggplant

Melon with raw ham

Choice of smoked fishes

Seasonal terrine

Vitello tonnato **or** beef carpaccio with Parmesan and rocket

Pumpkin soup **or** gazpacho **or** soup on request (seasonal)

### Main courses

Char fillets on champagne sauce with chives

Roast of veal with Marsala sauce

Corn-fed chicken with tarragon and lime

Risotto with ceps and mascarpone **or** Ricotta ravioli on sage butter

Rice with basil

Roasted small potatoes with thyme

Vegetables

### Dessert

Fruit platter

White and dark chocolate mousse

Assorted cakes (pistachio, lemon and poppy seed)

Choice of ice cream and sherbets

Burnt cream

Fruit strudel

Fancy biscuits

Panna cotta

Tiramisù

per person 78

Cheese platter with 4 different cheeses and classic garnish + 6

## Kornhaus Buffet 2

starting from 50 guests

### Starters

Leaf salad

Assorted vegetable salads

Tomato salad with buffalo mozzarella **or** Greek salad

Grilled mushrooms, artichokes, tomatoes, zucchini, peppers and eggplant

Seasonal terrine

Vitello tonnato

Beef carpaccio with Parmesan and rocket

Melon with raw ham

Prawn salad with branch celery and coriander

Seafood salad with balsamic dressing

Variation of smoked fish

Marinated salmon and sea bass with chilli, lemon juice and olive oil

### Main courses

Sautéed fillets of bass with rosemary and olives

Roastbeef with béarnaise sauce

Breast of guinea fowl with mushroom cream sauce

Risotto with grilled vegetable **or** Risotto of your choice (seasonal)

Potato gratin

Ratatouille **or** vegetables

### Desserts

Fruit platter

White and dark chocolate mousse

Assorted cakes (pistachio, lemon and poppy seed)

Different ice cream and sherbets

Panna cotta

Coffee slices, black currant slices, brownies

Fruit cakes, apple strudel with cinnamon

Mascarpone-fruit roulade

Caramel cream

Tiramisù

Cheese platter with 4 different cheeses and classic garnish

per person 92

+ 6

## 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 virgin olive oil.

Gluten-free, free of lactose meals or special dietary menus are available on request.

The menus and meals can be combined, extended or reduced as desired.

For information about allergenics please ask our employees.

### Origin of meat

Poultry	France
Veal	Switzerland
Beef	Switzerland
Lamb	Australia
Pork	Switzerland
Deer	Austria
Venison	New Zealand

## An extract of our winecellar

### White wines

#### Switzerland

Médinette – Dézaley grand cru, Lavaux aoc 72  
Louis Bovard – Lavaux, Switzerland  
*Mineral note with the aroma of citrus; fruity and fresh.*

#### Italy

Löwengang, Chardonnay Alto Adige doc 95  
Alois Lageder – Italy  
*Scent of vanilla, accompanied of a fresh taste and a fine note of wood.*

#### Spain

Fransola, Penedès do 65  
Miguel Torres – Penedès, Spain  
*One of the best Spanish Sauvignon Blancs.  
A lot of fruit, a lot of sun, well balanced and very pleasant to drink.*

### Red wines

#### Italy

Riserva di Costasera – Amarone della Valpolicella doc, Riserva 91  
Masi – Veneto, Italy  
*Aroma of ripe plums and sweet spices. A composition of sweet-ripe fruits, long finish.*

Marchese Antinori, Chianti classico docg, Riserva 78  
Antinori – Toscana, Italy  
*A classic Chianti with a modern «Barrique» taste.*

Rosso di Montalcino doc 49  
Castella Banfi – Toscana, Italy  
*Strong, fruity wine. A versatile companion to dishes of all kinds.*

#### Spain

Mas la Plana, Penedès do (Cabernet Sauvignon) 115  
Miguel Torres – Penedès, Spain  
*Full bodied wine with aromas of berries and wood.*

We are happy to send you our wine list with our complete offer.

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

## Soft drinks and beer

### Soft drinks

Coca Cola, Coca Cola light, Coca Cola zero	33cl	4.8
Rivella	33cl	4.8
Apple juice	33cl	4.8
Schweppes Tonic	20cl	4.8
Schweppes Bitter Lemon	20cl	4.8
Orange juice, litre	100cl	12.5
San Pellegrino (sparkling mineral water)	50cl	5.8
Acqua Panna (still mineral water)	50cl	5.8
San Pellegrino (sparkling mineral water)	100cl	10
Acqua Panna (still mineral water)	100cl	10

### Beer

Berner Müntschi	33cl	7
Erdinger Weissbier	33cl	6
Clausthaler (without alcohol)	33cl	5
Braugold on tap (only available in the Keller)	25cl	4.8

### Coffee/Tea

Espresso, Ristretto		4.5
Coffee		4.5
Cappuccino		5.3
Caffè latte		5.3
Tea (different kinds)		5

## How to get there

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

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.

## Situationsplan

### By car:

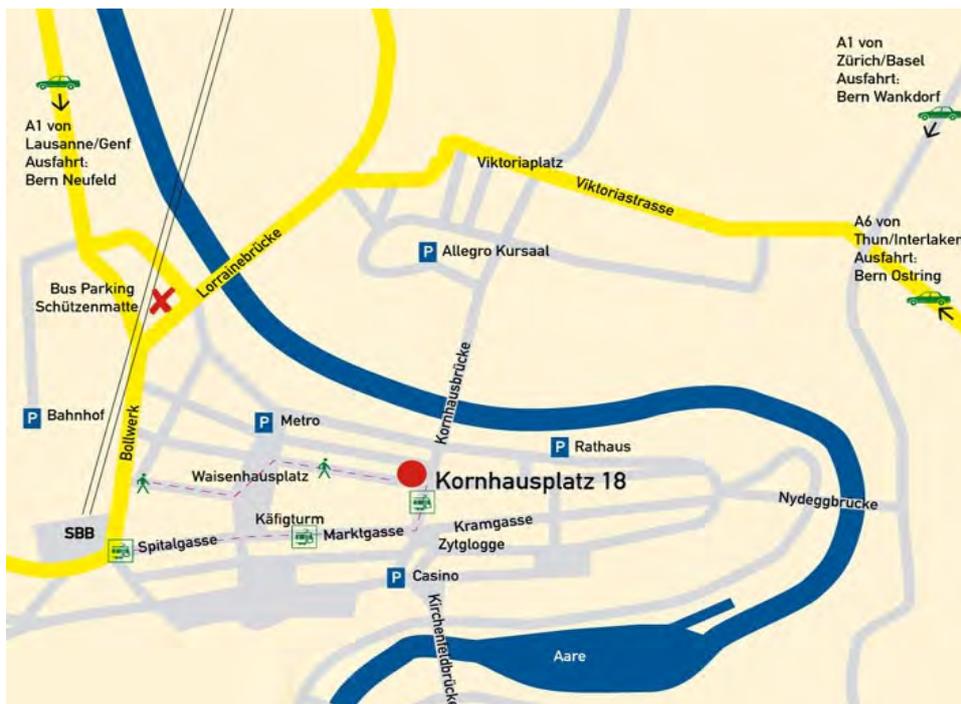
After leaving the motorway, look for the signs Parkhaus – Kornhaus

### With public transports:

Tram Nr. 9 from main station (direction Guisanplatz) – Zytglogge – Kornhaus

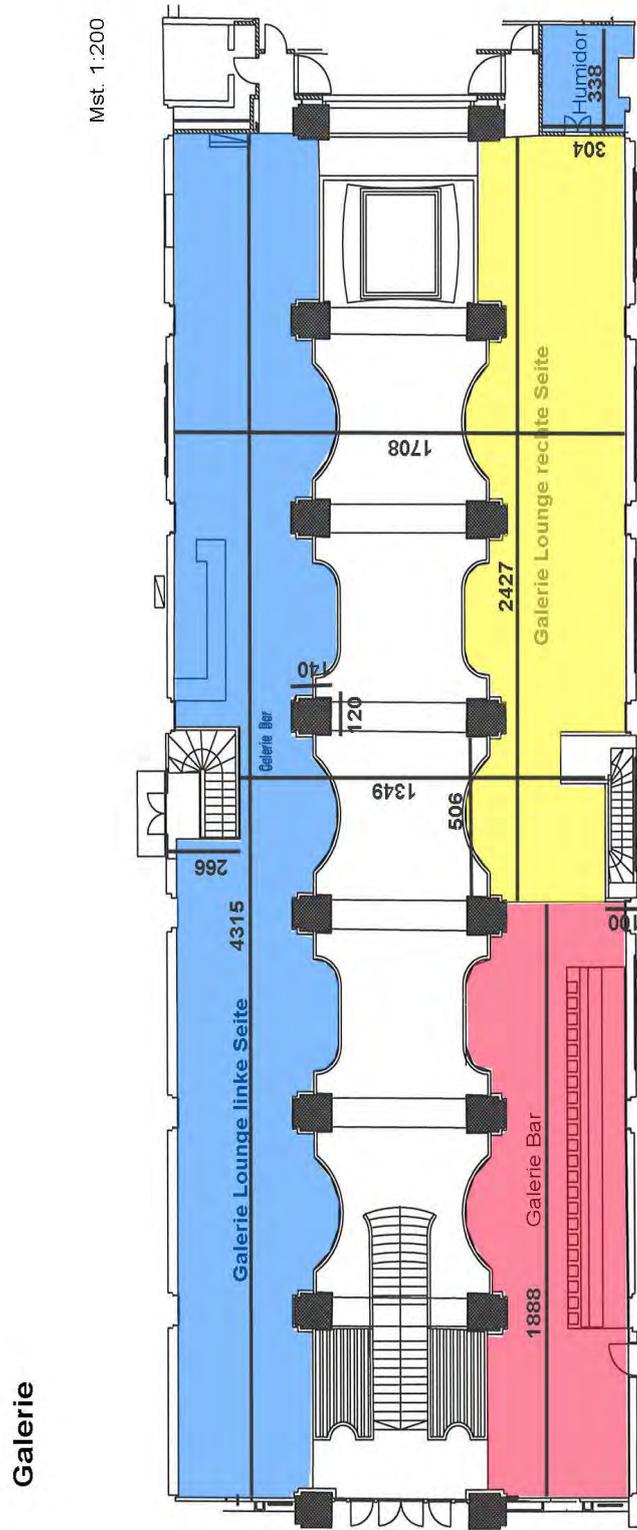
### By foot:

At main station take exit Neuengasse – Neuengasse – Waisenhausplatz – Zeughausgasse - Kornhaus





# Floor plan of the gallery bar



## 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 3:00 a.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 event	=	45%
- up to 7 days prior to event	=	60%
- up to 3 days prior to event	=	100%

If the cancelled event is held in the Kornhaus within one year since the cancelled date, the cancellation costs will be credited 50% to the organizer.

### Conditions for cancellations for exclusive rent

(Basis: in % of the minimum sales guarantee)

The following rates shall apply in this respect:

- up to two months prior to event	=	no costs
- up to one month prior to event	=	50%
- up to 14 days prior to event	=	75%
- up to 3 days prior to event	=	100%

If the cancelled event is held in the Kornhaus within one year since the cancelled date, the cancellation costs will be credited 50% to the organizer.

### Prices

The right to change prices shall be reserved. All prices are in CHF inclusive of value-added tax.

### 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, 2016

