



Banquets

Lorenzini
Hotelgasse 10
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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

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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.

For occasions from 2 to 39 persons we will reserve part of the Enoteca. From 40 persons upwards we will offer you our Enoteca exclusively – except for Thursdays.



Bar Lorenzini (Quick-Bar)



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

For occasions from 2 to 39 persons we will reserve part of the Bar Lorenzini. From 40 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

Crostini misti Toasted bread slices with tomatoes, olives, tuna and vegetables	12 pcs. per portion	24
Crostini alla tartara di manzo Toasted bread slices with beef tartar	12 pcs. per portion	29
Parmigiano reggiano Parmesan broken from the block	per portion	10
Grissini con prosciutto di Parma Limonta dop, 24 mesi Grissini wrapped with Parma ham, aged for at least 24 months	3 pcs. per person	15
Olive marinate Marinated olives	per portion	5
Grissini giganti Giant grissini	per portion	3

**Aperitivo
«classico»**
per person 22

Crostini misti
Toasted bread slices with tomatoes, olives, tuna and vegetables

Grissini con prosciutto di Parma Limonta dop, 24 mesi
Grissini wrapped with Parma ham, aged for at least 24 months

Olive e parmigiano reggiano

**Aperitivo
«Lorenzini»**
per person 28

Crostini misti
Toasted bread slices with tomatoes, olives, tuna and vegetables

Grissini con prosciutto di Parma Limonta dop, 24 mesi
Grissini wrapped with Parma ham, aged for at least 24 months

Salame piccante e dolce
Salami spicy and mild

Pinzimonio di verdure miste con salse della casa
Fresh vegetable sticks with home-made dip sauces

Parmigiano reggiano, taleggio, gorgonzola e provolone
Parmesan, taleggio, gorgonzola and provolone with home-made focaccia

Olive marinate
Marinated olives



Stand-up lunch or dinner suggestions

Suggestion 1 per person 39	Focaccia al prosciutto crudo Spiedino di pollo Melanzane e zucchine grigliate Salmone marinato all'aneto Formaggi misti Bruschette di pomodoro gratinate con mozzarella di bufala	Warm focaccia with raw ham Chicken skewers Grilled eggplant and zucchini Salmon marinated with dill Cheese variety Tomato bruschette gratinated with buffalo mozzarella
Suggestion 2 per person 49	Salmone affumicato Mozzarella di bufala e pomodorini Focaccia al rosmarino ed olive Spiedino di gamberi Spiedino di taleggio e lardo Involtoni di bresaola e mascarpone Pinzimonio di verdure miste con salse Grissini con prosciutto di Parma Torta ai frutti di bosco Tiramisù fatto in casa	Smoked salmon Buffalo mozzarella with date tomatoes Focaccia with herbs and olives Prawn skewers Taleggio-bacon skewers Bresaola-mascarpone rolls Vegetable sticks with home-made dip sauces Grissini wrapped with Parma ham Wild berry cake Home-made tiramisù
Suggestion 3 per person 69	Salmone affumicato e marinato all'aneto Insalata di gamberetti alle mele con pistacchi Ostriche fresche Crostini alla tartara di manzo Crostini al fegato di pollo Terrina alle spugnole Prosciutto di Parma e frutta di stagione Mozzarella di bufala affumicata con pomodorini datterini e basilico Olive ascolane fritte Verdure miste alla griglia Insalata di orzo con tonno, pomodorini datterini e cipolle rosse	Smoked salmon marinated with dill Prawn salad with apples and pistachio Fresh oysters Toasted bread slices with beef tartar Toasted bread slices with chicken liver Morel terrine Parma ham with seasonal fruits Smoked buffalo mozzarella with date tomatoes and basil Stuffed deep-fried olives Grilled seasonal vegetables Barley salad with tuna, date tomatoes and red onions

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 65

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

Composto di rabarbaro e gelato allo yogurt

Rhubarb compote with yogurt ice-cream

Summer

(June to August)

per person 58

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

Autumn

(September to November)

per person 65

Crostini ai funghi misti

Toasted bread slices with mixed mushrooms

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

Zucca all'agrodolce con gelato alle castagne

Sweet-sour pumpkin with chestnut ice-cream

Winter

(December to February)

per person 68

Crema di zucca e tobinambur con perle di balsamico

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 green beans

Tiramisù all'arancia con pistacchi

Orange tiramisù with pistachio



Various menu suggestions

**Menu
suggestion A**
per person 48

Insalata di finocchio e carote con semi di papavero
Fennel-carrot salad with poppy seeds

Rigatoni con zucchine, pomodorini datterati e burrata affumicata
Rigatoni with zucchinis, date tomatoes and smoked burrata

Torta ai frutti di bosco
Wild berry cake

**Menu
suggestion B**
per person 53

Zuppa di pasta e fagioli con crostini di pane all'aglio
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 57

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

Filetti di orata alla griglia con salsa al porro con pepe rosa, riso venere e spinaci
Grilled gilt head bream fillets on leek sauce with rose pepper, served with black venere rice and spinach

Tiramisù fatto in casa
Home-made tiramisù

**Menu
suggestion D**
per person 79

Cestino di parmigiano con spinaci novelli, pomodorini datterati e perle di balsamico
Parmesan basket with baby spinach, date tomatoes and balsamic pearls

Tortelloni giganti ripieni di capesante e gamberoni con salsa allo zafferano
Large tortellini stuffed with scallop and king prawn on saffron sauce

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	Insalata di finocchio e carote con semi di papavero	10
	Fennel-carrot salad with poppy seeds	
	Insalata mista o verde	10
	Mixed or green salad	
	Panzanella alla toscana	11
	Tuscan bread salad with tomatoes, cucumbers and onions	
	Insalata di rucola con pompelmo e pecorino	14
	Rocket salad with grapefruit and sheep's milk cheese	
Zuppe	Crostini con prosciutto crudo, fichi e burrata affumicata	16
	Toasted bread slices with raw ham, figs and smoked burrata	
	Mozzarella di bufala con pomodorini datteri e perle di balsamico	16
	Buffalo mozzarella with date tomatoes and balsamic pearls	
	Tartara di gamberoni con mela e sedano	18
	King prawn tartar with apple and celery	
	Torretta di melanzane con salmone affumicata e mozzarella di bufala	20
	Small eggplant tower with smoked salmon and buffalo mozzarella	
Pasta e risotto (Primi piatti)	Pappa al pomodoro	9
	Tuscan tomato soup with bread and olive oil	
	Zuppa di pasta e fagioli con crostini di pane all'aglio	9
	Bean soup with pasta and garlic bread slices	
	Vellutata di sedano rapa e noci	10
	Celery cream soup with walnuts	
	Ribollita alla toscana	11
	Tuscan vegetable soup	
	Rigatoni al pesto	17
	Rigatoni with basil, garlic, parmesan and olive oil	
	Conchiglioni con piselli, prosciutto e panna	20
	Conchiglioni with peas, ham and cream	
	Orecchiette con broccoli, salame piccante e pomodorini datteri	22
	Orecchiette with broccoli, spicy salami and date tomatoes	
	Risotto alla milanese o al prosecco	23
	Saffron or prosecco risotto	



Pesce	Filetti di orata alla griglia con sala al porro con pepe rosa*	36
	Grilled gilt head fillets on leek sauce with rose pepper	
	Medaglioni di rana pescatrice grigliati al limone ed aneto*	39
	Grilled monkfish medallions with lemon-dill sauce	
	Filetti di sogliola lessi allo zafferano*	42
	Poached sole fillets with saffron sauce	
Carne (Secondi piatti)	Ossobucco di vitello*	36
	Veal knuckle braised in own juice with garden herbs and vegetable cubes	
	Scaloppine al limone*	37
	Roasted veal escalopes with lemon sauce	
	Saltimbocca alla romana*	38
	Roasted veal escalopes topped with raw ham and sage	
	Carré di agnello in crosta di erbe aromatiche*	39
Oven-roasted lamb rack in herb crust		
	Controfiletto di manzo al «Vino Nobile»*	43
	Whole roasted beef sirloin with «Vino Nobile» red wine sauce (up to 15 persons served directly from the trolley)	
	Medaglioni di filetto di vitello ai funghi misti*	45
	Veal fillet medallions with mixed mushrooms	
	Filetto di manzo intero al pepe verde*	48
	Roasted beef fillet with green pepper sauce (up to 15 persons served directly from the trolley)	
Vegetariano (Secondi piatti)	Spiedino di verdure alla griglia*	20
	Grilled vegetable skewer	
	Timballo di melanzane e zucchine*	20
	Eggplant-zucchini gratin	
	Risotto al porro con mascarpone e perle di balsamico rosse	21
	Leek risotto with mascarpone and red balsamic pearls	
	Gnocchi di patate alla sorrentina	23
	Potato gnocchi with tomatoes and mozzarella	
	Cappelletti al burro e salvia	24
	Home-made cappelletti filled with parmesan, egg and parsley on butter and sage	
	Ravioli di ricotta e spinaci ai pomodorini datteri	25
	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



Dolci	Macedonia di frutta fresca		9
	Fresh fruit salad		
	Profiteroles al cioccolato		9
	Profiteroles with chocolate sauce		
	Tortino di ricotta e pere		9
	Ricotta-pear tartlet		
	Torta al limone		9
	Lemon cake		
	Panna cotta alla frutta di stagione		10
	Panna cotta with seasonal fruits or berries		
	Spuma al cioccolato		10
	Chocolate mousse		
	Tiramisù «Lorenzini»		10
Home-made tiramisù			
Torta ai frutti di bosco		10	
Wild berry cake			
Strudel di mele con salsa alla vaniglia tiepida		12	
Apple strudel with lukewarm vanilla sauce			
Gelati		per scoop	3.5
chocolate, strawberry, yogurt, mocha		with cream	5
pistachio, stracciatella, vanilla			
Sorbetti		per scoop	3.5
raspberry, lemon, mango			

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

For information about allergenics please ask our employees.



Wine Selection

Please find the wine offer in our wine list. We will be pleased to advise you personally on request. You can sample the wines previously at our restaurant. Please make an appointment if you are interested.

Beverage-Packages

Package 1 per person 37	Mineral water 10 cl prosecco 10 cl white wine 10 cl red wine 1 coffee or tea	Acqua Panna and San Pellegrino Prosecco doc – Spumante brut, Gancia Chardonnay Alto Adige doc, Alois Lageder Centine – Toscana igt, Banfi Coffee and tea choice
Package 2 per person 50	Mineral water 10 cl Champagne 10 cl white wine 10 cl red wine 1 coffee or tea	Acqua Panna and San Pellegrino Champagne brut, Thiénot Petite Arvine «Les Pyramides», A. & D. Mathier Il Pino di Biserno – Toscana igt, Tenuta di Biserno Coffee and tea choice



Overall conditions

Banquet reservations

In order for us to prepare your banquet carefully, we ask you to reserve early. For smaller banquets, the definite confirmation should reach us at least one week before the event.

Menus

For groups of more than 15 persons we request a previous menu order (uniform menu). We will be glad to offer you an additional vegetarian alternative.

Service duration

Please take note of the duration of service:

- 3 course menu ca. 1 ½ hours
- 4 course menu ca. 2 hours

All-inclusive rent

Club Du Théâtre on request

Technical resources

Projector (incl. screen)	80
Flatscreen	80
Flipchart (incl. paper and pens)	40

We may organize further technical resources with pleasure. Prices according to provider.

Decoration

Menu cards and candles are included in our service. Special decorations, such as flower arrangements, rose petals or other decorating items, we will gladly organise on request. Prices according to provider.

Billing

We ask you to consider the procedure of billing in advance. We recommend a total account or the total account split evenly by the number of participants. Due to time constraints, we can only do individual billing for banquets up to 25 persons.



