



## 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 3, 6, 7, 8 and 9 or the bus lines 10, 12 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 Sunday: 11.30 am – 2.00 pm, 6.00 pm – 11.30 am

### Lorenzini Bar

Monday to Saturday: 7.00 am – 11.30 pm

Sunday: 10.00 am – 10.00 pm

### Enoteca

Monday to Wednesday: 10.00 am – 00.00 am

Thursday and Friday: 10.00 am – 1.00 am

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 m<sup>2</sup>
- 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 m<sup>2</sup>
- 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 m<sup>2</sup>
- 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 m<sup>2</sup>
- 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	27	<p><b>Crostini misti</b> toasted bread slices with tomatoes, olives, tuna and vegetables</p> <p><b>Involtini di bresaola e mascarpone</b> bresaola and mascarpone rolls</p> <p><b>Olive e parmigiano reggiano (v)</b></p>
Aperitivo «Lorenzini» per Person	33	<p><b>Crostini misti</b> toasted bread slices with tomatoes, olives, tuna and vegetables</p> <p><b>Focaccia con prosciutto crudo e rucola</b> focaccia cubes with ham and rocket salad</p> <p><b>Salame piccante e dolce</b> salami – spicy and mild</p> <p><b>Pinzimonio di verdure miste con salse della casa (v)</b> fresh vegetable sticks with home-made dips</p> <p><b>Parmigiano reggiano, taleggio, gorgonzola e provolone</b> parmesan, taleggio, gorgonzola and provolone, with walnut bread and mustard fruits</p> <p><b>Olive marine (v+)</b></p>

## Appetizer suggestions

<b>Crostini misti</b> toasted bread slices with tomatoes, olives and tuna	12 pcs. per portion	36
<b>Crostini alla tartara di manzo</b> toasted bread slices with beef tartare	12 pcs. per portion	48
<b>Parmigiano Reggiano (v)</b> parmesan broken from the piece	per plate	12
<b>Piadina romagnola</b> flatbread (cut in rolls) filled with raw ham, rocket salad and parmesan <i>or</i> tomatoes, rocket salad and mozzarella	12 pcs. per portion	25
<b>Insalata pulpo</b> octopus salad	per plate	17
<b>Quiche di verdura mista con formaggio (v)</b> home-made vegetable quiche with cheese	12 pcs. per portion	42



<b>Crema di verdura (v)</b> vegetables cream soup	cup	3.5
<b>Polpettine di manzo</b> beef meatballs	12 pcs. per portion	36
<b>Arancini di riso</b> fried rice balls filled with beef and peas	12 pcs. per portion	30
<b>Mozzarella panate (v)</b> breaded and fried mozzarella balls	12 pcs. per portion	30
<b>Olive marinate (v+)</b>	per plate	7
<b>Grissini giganti (v)</b>	per plate	5

## Stand-up lunch or dinner suggestions

<b>Suggestion 1</b> per person 45	<b>Focaccia al prosciutto crudo</b>	Warm focaccia with raw ham
	<b>Spiedino di pollo</b>	Chicken skewers
	<b>Melanzane e zucchine grigliate (v+)</b>	Grilled eggplant and zucchini
	<b>Salmone marinato all'aneto</b>	Salmon marinated with dill
	<b>Formaggi misti (v)</b>	Cheese variety
	<b>Quiche di verdura mista con fromaggio (v)</b>	home-made vegetable quiche with cheese
<b>Suggestion 2</b> per person 55	<b>Salmone affumicato</b>	Smoked salmon
	<b>Mozzarella di bufala e pomodorini (v)</b>	Buffalo mozzarella with date tomatoes
	<b>Focaccia al rosmarino ed olive (v)</b>	Focaccia with herbs and olives
	<b>Spiedino di gamberi</b>	Prawn skewers
	<b>Spiedino di taleggio e lardo</b>	Taleggio-bacon skewers
	<b>Involtini di bresaola e mascarpone</b>	Bresaola-mascarpone rolls
	<b>Polpettine di manzo</b>	Beef meatballs
	<b>Pinzimonio di verdure miste con salse (v)</b>	fresh vegetable sticks with home-made dips
	<b>Torta ai frutti di bosco</b>	Wild berry cake
<b>Tiramisù fatto in casa</b>	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 68

#### **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 62

#### **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

#### **Scaloppine di capriolo ai mirtilli e grappa con polenta grigliata e verza**

roe-deer escalope 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 72

#### **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 56

**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 86

**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.

<b>Antipasti</b>	<b>Carpaccio di manzo all'olio di olive, limone e parmigiano</b>	22
	beef carpaccio with olive oil, lemon and parmesan slivers	
	<b>Insalata verde (v+)</b>	10
	green salad	
	<b>Insalata mista (v+)</b>	10
	mixed salad	
	<b>Panzanella alla toscana (v)</b>	12
	tuscan bread salad with tomatoes, cucumbers and onions	
<b>Insalata di rucola con parmigiano(v)</b>	14	
rocket salad with parmesan		
<b>Crostini con prosciutto crudo, fichi e burratina affumicata</b>	18	
toasted bread slices with raw ham, figs and smoked burrata		
<b>Mozzarella di bufala con pomodorini datteri e perle di balsamico (v)</b>	21	
buffalo mozzarella with date tomatoes and balsamic pearls		
<b>Salmone affumicato con vinaigrette al limone e pane tostato</b>	23	
smoked salmon with lemon vinaigrette and roasted bread slice		
<b>Torretta di melanzane con salmone affumicata e mozzarella di bufala</b>	22	
small eggplant tower with smoked salmon and buffalo mozzarella		
<b>Zuppe</b>	<b>Pappa al pomodoro (v+)</b>	10
	Tuscan tomato soup with bread and olive oil	
	<b>Zuppa di pasta e fagioli con crostini di pane all'aglio (v)</b>	10
	bean soup with pasta and garlic bread slices	
<b>Crema di broccoli e mandorle (v)</b>	11	
broccoli cream soup with almonds leaflet		
<b>Ribollita alla toscana (v+)</b>	12	
Tuscan vegetable soup		
<b>Pasta e risotto</b> (Primi piatti)	<b>Strozzapreti con sugo «Lorenzini»</b>	22
	strozzapreti with home-made minced meat sauce	
	<b>Fusilloni con pomodori secchi, prosciutto e panna</b>	22
fusilloni with dried tomatoes, ham and cream		
<b>Risotto alla milanese o al prosecco con gamberetti</b>	26	
saffron or prosecco risotto with shrimps		

v: vegetarian / v+: vegan



<b>Pesce</b> (Secondi piatti)	<b>Filetti di branzino alla griglia con capperi e limone*</b>	38
	grilled sea bass fillets with capres and lemon	
	<b>Medaglioni di rana pescatrice alla mediterranea*</b>	44
	grilled monkfish medaillons with lemon, parsley, olive oil And small tomatoes	
	<b>Filetti di trota salmonata alla mugnaia*</b>	36
	poached salmon trout fillets with white wine, butter and parsley	
<b>Carne</b> (Secondi piatti)	<b>Ossobucco di vitello*</b>	39
	veal knuckle braised in own juice with garden herbs and vegetable cubes	
	<b>Scaloppine al limone*</b>	40
	roasted veal escalopes with lemon sauce	
	<b>Saltimbocca alla romana*</b>	42
	roasted veal escalopes topped with raw ham and sage	
	<b>Lombata di vitello al marsala e timo*</b>	45
	roast veal in oven cooked on marsala thyme sauce	
<b>Controfiletto di manzo al «Vino Nobile» e balsamico*</b>	46	
Beef entrecôte at the piece roasted with red wine balsamico sauce (served from the trolley for up to 25 people)		
<b>Medaglioni di filetto di vitello ai funghi misti*</b>	49	
veal fillet medallions with mixed mushrooms		
<b>Filetto di manzo intero al pepe verde*</b>	55	
roasted beef fillet with green pepper sauce (up to 15 persons served directly from the trolley)		
<b>Petto di pollo ruspante in crosta di erbe aromatiche*</b>	37	
corn chicken breat in herb crust		
<b>Vegetariano</b> (Secondi piatti)	<b>Spiedino di verdure alla griglia* (v+)</b>	24
	grilled vegetable skewer	
	<b>Melanzane ripiena con lenticchie miste (v+)</b>	25
	eggplant filled with mixed lentils	
	<b>Risotto ai frutti di bosco, caprino e nocciole (v)</b>	24
	Risotto with berries, goat's chees and hazelnuts	
<b>Conchiglioni con zucchine, pomodori datteri e burratina (v)</b>	26	
Conchiglioni with courgette, grape tomatoes and burratina		
<b>Cappelletti al burro e salvia (v)</b>	27	
Home-made cappelletti filled with parmesan, egg and parsely on butter and sage		
<b>Ravioli di ricotta e spinaci ai pomodorini datteri (v)</b>	28	
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

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



## **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.

## **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  
Flipchart (incl. paper and pens)   20

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.



## **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

