



L O R E N Z I N I   
R I S T O R A N T E & B A R S

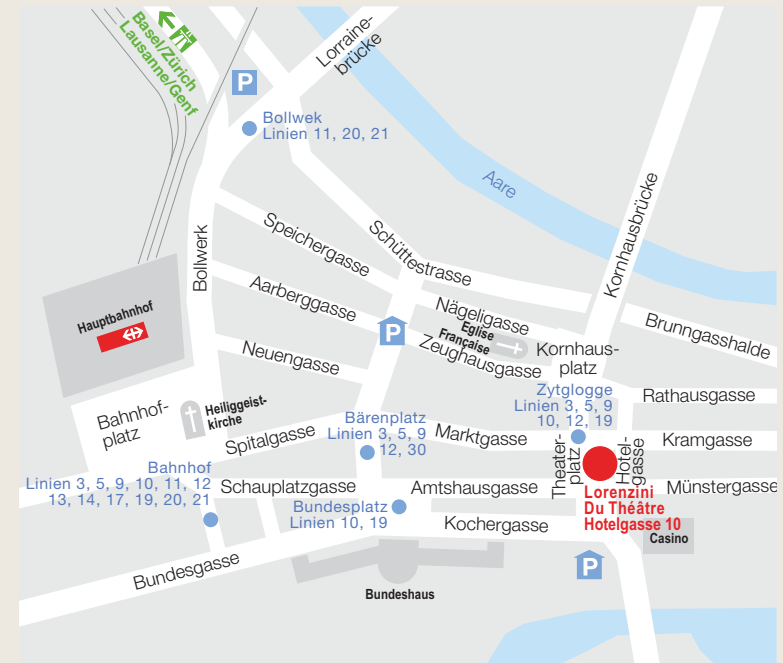
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BANQUETS DOCUMENTATION

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# Content

|       |                                            |
|-------|--------------------------------------------|
| 2     | Content, Location plan and arrival         |
| 3     | Welcome                                    |
| 4     | Ristorante                                 |
| 5     | Salotto Firenze                            |
| 6     | Salotto Pisa                               |
| 7     | Salotto Luca                               |
| 8     | Salotto Siena                              |
| 9     | Enoteca & Bar Lorenzini                    |
| 10    | Club Du Théâtre                            |
| 11    | Appetizer suggestions                      |
| 12    | Appetizer components                       |
| 13    | Stand-up lunch or dinner suggestions       |
| 14-15 | Seasonal menu suggestions                  |
| 16-17 | Various menu suggestions                   |
| 18-21 | Menu components                            |
| 23-24 | Information & General terms and conditions |



## 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.

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# Welcome

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

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

## OPENING HOURS

### **Ristorante**

**Monday to Saturday:**

11.30 am to 2.00 pm and 6.00 pm to 11.30 pm

### **Lorenzini Bar**

**Monday to Saturday:**

7.00 am to 11.30 pm

### **Enoteca**

**Monday to Wednesday:**

10.00 am to 12.00 am

**Thursday and Friday:**

10.00 am to 1.00 am

**Saturday:**

9.00 am to 1.00 am

## Lorenzini

Hotelgasse 10  
3011 Bern

T +41 31 318 50 67  
info@lorenzini.ch  
lorenzini.ch

# 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

\*minimum turnover



# 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 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



# Salotto Lucca

**The Salotto Lucca** is flooded with daylight and overwhelms with its tasteful interiors. A tiled stove raises a homelike 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 «Bernese 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



# Enoteca



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

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

# Bar Lorenzini (Quick-Bar)



# Club Du Théâtre



We are also happy to offer you the historical rooms of the «Düdü» for your event.

From Monday to Thursday exclusively. Fridays and Saturdays on request.

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

# Appetizer suggestions

## Classico

### **Crostini misti**

Toasted bread slices with tomatoes, buffalo mozzarella cheese and smoked salmon

### **Verdure di stagione grigliate <sup>V+</sup>**

Grilled seasonal vegetables

### **Olive e parmigiano reggiano <sup>V</sup>**

Olives and parmesan

CHF 30.– per Person

## Lorenzini

### **Crostini misti**

Toasted bread slices with tomatoes, buffalo mozzarella cheese and smoked salmon

### **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 <sup>V</sup>**

Fresh vegetable sticks with home-made dips

### **Parmigiano reggiano, taleggio, gorgonzola e provolone <sup>V</sup>**

parmesan, taleggio, gorgonzola and provolone, with walnut bread and mustard fruits

### **Olive marinate <sup>V+</sup>**

Marinated olives

CHF 43.– per Person

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT



# Appetizer components

|                                                                                                             |                     |     |                                                         |                     |    |
|-------------------------------------------------------------------------------------------------------------|---------------------|-----|---------------------------------------------------------|---------------------|----|
| <b>Crostini misti</b><br>Toasted bread slices with tomatoes,<br>buffalo mozzarella cheese and smoked salmon | 12 pcs. per portion | 48  | <b>Polpettine di manzo</b><br>Beef meatballs            | 12 pcs. per portion | 36 |
| <b>Parmigiano reggiano</b> <sup>V</sup><br>Parmesan broken from the piece                                   | per plate           | 12  | <b>Olive marinate</b> <sup>V+</sup><br>Marinated olives | per plate           | 7  |
| <b>Piadina romagnola</b><br>flatbread (cut in rolls)<br>filled with raw ham, rocket salad and parmesan      | 10 pcs. per portion | 25  | <b>Grissini giganti</b> <sup>V</sup>                    | per plate           | 5  |
| <b>or</b><br>Tomatoes, rocket salad and mozzarella <sup>V</sup>                                             | 10 pcs. per portion | 20  |                                                         |                     |    |
| <b>Quiche di vedura mista e formaggio</b> <sup>V</sup><br>Home-made vegetable quiche with cheese            | 12 pcs. per portion | 42  |                                                         |                     |    |
| <b>Crema di verdura</b> <sup>V</sup><br>Vegetables cream soup                                               | Cup                 | 3.5 |                                                         |                     |    |

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT

# Stand-up lunch or dinner suggestions

## Suggestion 1

### **Focaccia al prosciutto crudo**

Warm focaccia with raw ham

### **Spiedino di pollo**

Chicken skewers

### **Melanzane e zucchine grigliate<sup>v+</sup>**

Grilled eggplant and zucchini

### **Salmone marinato all'aneto**

Salmon marinated with dill

### **Formaggi misti<sup>v</sup>**

Cheese variety

### **Quiche di verdura mista con formaggio<sup>v</sup>**

Home-made vegetable quiche with cheese

CHF 51.– per Person

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

## Suggestion 2

### **Salmone affumicato**

Smoked salmon

### **Mozzarella di bufala e pomodorini datterì<sup>v</sup>**

Buffalo mozzarella with date tomatoes

### **Focaccia al rosmarino ed olive<sup>v</sup>**

Focaccia with herbs and olives

### **Spiedino di gamberi**

Prawn skewers

### **Polpettine di manzo**

Beef meatballs

### **Pinzimonio di verdure miste con salse<sup>v</sup>**

Fresh vegetable sticks with home-made dips

### **Torta ai frutti di bosco**

Wild berry cake

### **Tiramisù «Lorenzini»**

Home-made tiramisù

CHF 60.– per Person

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT

# Seasonal menu suggestions

## **Spring** (March to May)

### **Insalata di asparagi verdi con gamberetti e pompelmo**

Green asparagus salad with prawns and grapefruit

### **Scaloppine di vitello ai carciofi con tagliatelle alla maggiorana e carote**

Grilled veal escalopes with artichokes, served with majoram tagliatelle and carrots

### **Panna cotta alle fragole**

Creamhead with marinated strawberries

CHF 68.– per Person

## **Our wine suggestions**

White wine:

### **Vermentino – Bolgheri doc**

Tenuta Guado al Tasso, Tuscany

75cl 56.00

Red wine:

### **Tanca Farra – Sella & Mosca**

Sardegna

75cl 59.00

## **Summer** (June to August)

### **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

CHF 62.– per Person

## **Our wine suggestions**

White wine:

### **Roero Arneis docg – Bruno Giacosa**

Piemonte

75cl 75.00

Red wine:

### **Il Bruciato – Bolgheri doc**

Tenuta Guado al Tasso, Marchesi Antinori, Tuscany

75cl 69.00

V: vegetarian / v+: vegan

All prices in CHF incl. VAT



# Seasonal menu suggestions

## **Autumn** (September to November)

### **Insalata di formentino con uovo sodo e pancetta**

Lamb's lettuce with poached egg and bacon

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

Roe-deer escalope on blueberry-grappa sauce, served with grilled polenta and savoy cabbage with raisins

### **Bonet alla piemontese con amaretto**

Piedmontese chocolate pudding with amaretto

CHF 67.– per Person

## **Our wine suggestions**

White wine:

### **Petite Arvine de Molignon – Les Pyramides, Valais aoc**

Adrian & Diego Mathier

75cl 65.00

Red wine:

### **Cúmaro – Conero docg Riserva, Umani Ronchi**

Montepulciano

75cl 70.00

## **Winter** (December to February)

### **Crema di zucca e topinambur con perle di balsamico<sup>V</sup>**

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

CHF 72.– per Person

## **Our wine suggestions**

White wine:

### **Gemella bianco – Toscana igt**

Bindella, Tenuta Vallocaia

75cl 54.00

Red wine:

### **I Quadri – Vino Nobile di Montepulciano**

Bindella, Tenuta Vallocaia, Tuscany

75cl 80.00

V: vegetarian / v+: vegan

All prices in CHF incl. VAT

# Various menu suggestions

## Menu suggestion A

### **Insalata mista <sup>v+</sup>**

Mixed salad

### **Rigatoni con zucchini, pomodorini datterini e burrata affumicata <sup>v</sup>**

Rigatoni with zucchini, date tomatoes and smoked burrata

### **Torta ai frutti di bosco**

Wild berry cake

CHF 50.– per Person

## Menu suggestion B

### **Pappa al pomodoro <sup>v</sup>**

Tuscan tomato soup with bread and olive oil

### **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

CHF 56.– per Person

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT

# Various menu suggestions

## Menu suggestion C

### **Panzanella alla toscana <sup>V</sup>**

Tuscan bread salad with tomatoes, cucumbers and onions

### **Filetti di branzino 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 «Lorenzini»**

Home-made tiramisù

CHF 61.– per Person

## Menu suggestion D

### **Pomodorini datteri con stracciatella di burrata <sup>V</sup>**

Date tomatoes with burrata stracciatella

### **Risotto al limone con gamberoni**

Lemon risotto with king prawns

### **Medaglioni di filetto di vitello al tartufo con tagliatelle al burro e carote all'erba cipollina**

Roasted veal filet medallions with truffle cream sauce, served with tagliatelle and chive carrots

### **Tortino di ricotta e pere**

Ricotta pear tartlet

CHF 95.– per Person

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT



# 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 oliva, limone e parmigiano**

Beef carpaccio with olive oil, lemon and parmesan slivers

22

### **Insalata verde <sup>v+</sup>**

Green salad

11

### **Insalata mista <sup>v+</sup>**

Mixed salad

11

### **Panzanella alla toscana <sup>v</sup>**

Tuscan bread salad with tomatoes, cucumbers and onions

12

### **Insalata di rucola con parmigiano <sup>v</sup>**

Rocket salad with parmesan

14

### **Crostini con prosciutto crudo, fichi freschi e burratina affumicata**

Toasted slices of bread with raw ham, figs and smoked burrata

18

### **Mozzarella di bufala con pomodorini datteri e perle di balsamico <sup>v</sup>**

Buffalo mozzarella with date tomatoes and balsamic pearls

21

### **Torretta di melanzane con salmone affumicato e mozzarella di bufala**

Small eggplant tower with smoked salmon and buffalo mozzarella

22

## Zuppe

### **Pappa al pomodoro <sup>v+</sup>**

Tuscan tomato soup with bread and olive oil

10

### **Crema di broccoli e mandorle <sup>v</sup>**

Broccoli cream soup with almonds leaflet

11

### **Minestrone alla fiorentina <sup>v+</sup>**

Florentine style vegetable soup

11

# Menu components

## **Pasta e risotto** (Primi piatti)

### **Fusilloni con pomodori secchi, prosciutto crudo e panna** 22

Strozzapreti with home-made minced meat sauce

### **Risotto alla milanese oppure al prosecco con gamberoni** 27

Saffron or prosecco risotto with giant prawns

## **Pesce** (Secondi piatti)

### **Filetti di branzino alla griglia con capperi e limone\*** 39

Grilled sea bass fillets with capres and lemon

### **Medaglioni di rana pescatrice alla mediterranea\*** 44

Grilled monkfish medaillons with lemon, parsley, olive oil

And small tomatoes

### **Filetti di trota salmonata alla mugnaia\*** 36

Poached salmon trout fillets with white wine, butter and parsley

\* Served with a side dish of your choice:: Roasted potatoes, black venere rice, parmesan risotto, tagliatelle, vegetable bouquet, broccoli or spinach

## **Carne** (Secondi piatti)

### **Ossobucco di vitello\*** 39

Veal knuckle braised in own juice with garden herbs and vegetable cubes

### **Scaloppine al limone\*** 41

roasted veal escalopes topped with raw ham and sage

### **Saltimbocca alla romana\*** 43

Fried veal escalope with raw ham and sage

### **Tagliata di manzo al «Vino Nobile» e balsamico\*** 48

Sliced beef entrecôte with «Vino Nobile»-red wine-balsamic sauce

### **Medaglioni di filetto di vitello ai funghi misti\*** 50

Veal fillet medallions with mixed mushrooms

### **Filetto di manzo al pepe verde\*** 56

Roasted beef fillet with green pepper sauce

### **Petto di pollo ruspante in crosta di erbe aromatiche\*** 37

Corn chicken brest in herb crust

V: vegetarian / v+: vegan

All prices in CHF incl. VAT

# Menu components

## **Vegetariano** (Secondi piatti)

**Verdure miste alla griglia con burrata** <sup>V</sup> 24  
Grilled seasonal vegetables with burrata

**Melanzana ripiena con lenticchie miste** <sup>V+</sup> 25  
Eggplant stuffed with lentils

**Risotto al pomodoro, caprino e noci** <sup>V</sup> 24  
Tomato risotto with goat cheese and tree nuts

**Rigatoni con zucchine,  
pomodori datteri e burratina** <sup>V</sup> 26  
Rigatoni with zucchini, date tomatoes and burratina

**Cappelletti al burro e salvia** <sup>V</sup> 28  
Home-made cappelletti filled with parmesan,  
egg and parsely on butter and sage

**Ravioli di ricotta e spinaci ai pomodorini datteri** <sup>V</sup> 29  
Home-made ricotta-spinach ravioli with date tomatoes

## **Dolci**

**Macedonia di frutta fresca** 10  
Fresh fruit salad

**Tortino di ricotta e pere** 10  
Ricotta pear tartlet

**Torta al limone** 10  
Lemon cake

**Panna cotta con frutti di bosco** 10  
Panna cotta with marinated wild berries

**Spuma al cioccolato** 10  
Chocolate mousse

**Tiramisù «Lorenzini»** 11  
Homemade tiramisù

**Torta ai frutti di bosco** 10  
Wild berry cake

**Bonet alla piemontese con amaretto** 12  
Piedmontese chocolate pudding with amaretto



# Menu components

## Dolci

### **Gelati** <sup>V</sup>

Cioccolato, yogurt, moca,  
pistacchio, stracciatella, vaniglia,  
fior di latte, nocciola, caramello salato <sup>V+</sup>

|            |     |
|------------|-----|
| per scoop  | 4   |
| with cream | 5.5 |

### **Sorbetti** <sup>V+</sup>

Lampone, limone, mango, fragole

|           |   |
|-----------|---|
| per scoop | 4 |
|-----------|---|

For information on allergens in individual dishes,  
please contact our staff.

### **Meat origin**

Veal, beef and pork from Switzerland  
Venison from Germany and Austria  
Lamb from Ireland and New Zealand  
Corn poulard from France

V: vegetarian / v+: vegan  
All prices in CHF incl. VAT

# Information

## **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.

## **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 13 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)         | CHF 80.– |
| Flipchart (incl. paper and pens) | CHF 20.– |

## **Dekoration**

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.

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# General terms and conditions

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## **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, July 2022