

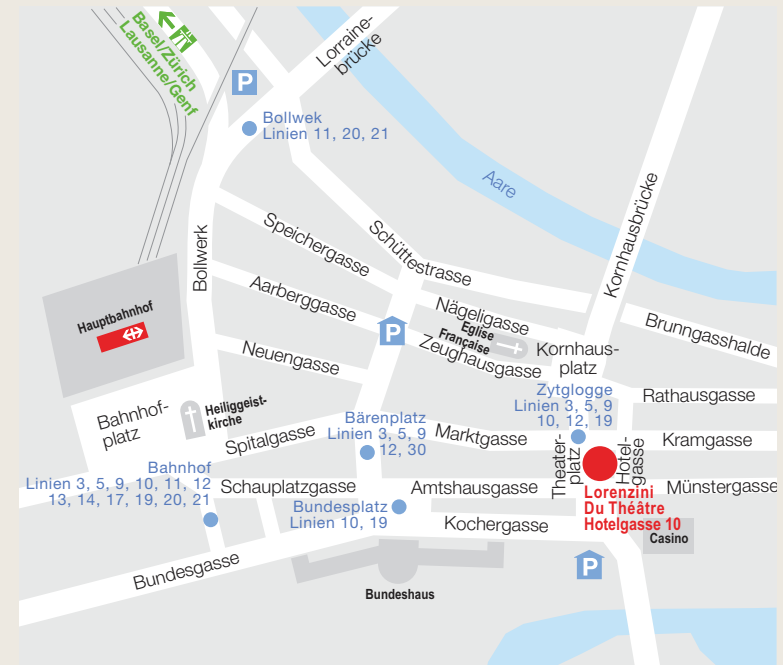


L O R E N Z I N I 
R I S T O R A N T E & B A R S

BANQUETS DOCUMENTATION

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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.

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

Lorenzini

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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 m²
- 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 m²
- 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 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

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)



Appetizer suggestions

Classico

Crostini misti

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

Verdure di stagione grigliate ^{V+}

Grilled seasonal vegetables

Olive e parmigiano reggiano ^V

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 ^V

Fresh vegetable sticks with home-made dips

Parmigiano reggiano, taleggio, gorgonzola e provolone ^V

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

Olive marinate ^{V+}

Marinated olives

CHF 43.– per Person

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

Appetizer components

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

Grilled eggplant and zucchini

Salmone marinato all'aneto

Salmon marinated with dill

Formaggi misti ^V

Cheese variety

Quiche di verdura mista con formaggio ^V

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 datterti ^V

Buffalo mozzarella with date tomatoes

Focaccia al rosmarino ed olive ^V

Focaccia with herbs and olives

Spiedino di gamberi

Prawn skewers

Polpettine di manzo

Beef meatballs

Pinzimonio di verdure miste con salse ^V

Fresh vegetable sticks with home-made dips

Torta ai frutti di bosco

Wild berry cake

Tiramisù «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

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

The suggestions are for groups of 13 or more and are to be understood as a standardised menu. We are happy to offer an additional vegetarian menu as an alternative.

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

Winter (December to February)

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

CHF 72.– per Person

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

Various menu suggestions

Menu suggestion Classico I

Panzanella alla toscana ^V

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 Classico II

Pomodorini datteri con stracciatella di burrata ^V

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

Antipasti

Carpaccio di manzo all'olio di oliva, limone e parmigiano

Beef carpaccio with olive oil, lemon and parmesan slivers

Panzanella alla toscana ^V

Tuscan bread salad with tomatoes, cucumbers and onions

Insalata di rucola con parmigiano ^V

Rocket salad with parmesan

Crostini con prosciutto crudo, fichi freschi e burratina affumicata

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

22 **Mozzarella di bufala con pomodorini datteri e perle di balsamico ^V** 21

Buffalo mozzarella with date tomatoes and balsamic pearls

12 **Torretta di melanzane con salmone affumicato e mozzarella di bufala** 22

Small eggplant tower with smoked salmon and buffalo mozzarella

14

Zuppe

18 **Pappa al pomodoro ^{V+}** 10

Tuscan tomato soup with bread and olive oil

Minestrone alla fiorentina ^{V+} 11

Florentine style vegetable soup

The suggestions are for groups of 13 or more and are to be understood as a standardised menu.

Menu components

Pasta e risotto (Primi piatti)

Cappelletti – la specialità della casa ^V

Homemade cappelletti filled with parmesan, egg and parsley al burro e salvia

Risotto alla milanese oppure al prosecco con gamberoni

Saffron or prosecco risotto with giant prawns

Pesce (Secondi piatti)

Filetti di branzino alla griglia con capperi e limone*

Grilled sea bass fillets with capres and lemon

Medaglioni di rana pescatrice alla mediterranea*

Grilled monkfish medaillons with lemon, parsley, olive oil
And small tomatoe

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

Carne (Secondi piatti)

Ossobucco di vitello*

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

Scaloppine al limone*

veal escalopes with lemon sauce

Saltimbocca alla romana*

Fried veal escalope with raw ham and sage

Tagliata di manzo al «Vino Nobile» e balsamico*

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

Medaglioni di filetto di vitello ai funghi misti*

Veal fillet medallions with mixed mushrooms

Filetto di manzo al pepe verde*

Roasted beef fillet with green pepper sauce

Petto di pollo ruspante in crosta di erbe aromatiche*

Corn chicken brest in herb crust

Menu components

Vegetariano (Secondi piatti)

Melanzana ripiena con lenticchie miste ^{V+} 25
Eggplant stuffed with lentils

Risotto al pomodoro, caprino e noci ^V 24
Tomato risotto with goat cheese and tree nuts

Cappelletti al burro e salvia ^V 28
Home-made cappelletti filled with parmesan,
egg and parsely on butter and sage

Ravioli di ricotta e spinaci ai pomodorini datteri ^V 29
Home-made ricotta-spinach ravioli with date tomatoes

Dolci

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 ^V

Cioccolato, yogurt, moca,
pistacchio, stracciatella, vaniglia,
fior di latte, nocciola, caramello salato ^{V+}

per scoop 4
with cream 5.5

Sorbetti ^{V+}

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

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.

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, July 2022