KORNHAUSKELLER
RESTAURANT · BAR

THE HISTORY OF THE KORNHAUS IN BERNE

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 Münger (1862–1929), the city building administration announced a competition in 1897 aimed at providing the cellar with more colorful painted decoration.

Münger 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 spandrels 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, Basel, Baden, Zurich, Winterthur, and Schaffhausen.

Bindella
la vita è bella

In the kitchen works.
Jorge Peixoto.
Great chef with a big heart.
He cooks with passion.
And just like that.
He also trains our aspiring chefs.

The Fait Maison label.
It confirms our focus.
On homemade cuisine.
Prepared on-site with fresh ingredients.
Regional and seasonal.
And our connection.
To the craft of Swiss gastronomy.

We are proud.
Of our Swiss cuisine.
Regional, seasonal, sustainable.
Meat and fish.
Come explicitly from Switzerland.
Also vegan delicacies.
Belong to our offerings.

DRINKS MENU
Beer, coffee, soft drinks

FOR OUR SMALL GUESTS

Children are invited to discover the diversity of our kitchen as well. Indulge their every whim. At a special price of CHF 15. Up to and including the age of 12 years – accompanied by an adult. Drinks are excluded.

STARTERS

SEELAND LAMB'S LETTUCE SALAD

With egg [E], bacon, herb croutons 19

With tofu, sautéed mushrooms [V+] 22

SWISS BEEF TARTAR

Celeriac and horseradish cream, pine nuts, brioche toast 28 38

HOUSE-MARINATED ALPINE SALMON

Lemon confit, mustard and dill gel, garden herbs 27

SUN-DRIED TOMATO TARTARE ON BEETROOT CARPACCIO [V+]

Vegan crème fraîche, caramelised cashewnuts [C] 24

SOUPS

BERNESE WHITE WINE SOUP [V]

Roasted shallots, baguette with mature Alpine cheese 14

PARSNIP AND POTATO SOUP [V]

Truffle oil, herb croutons 18

VEGETARIAN / VEGAN

TORTELLONI FILLED WITH WALNUT-TRUFFLE CREAM [M V]

Roasted walnuts, butternut squash, lemon and herb sauce 38

BUTTERNUT SQUASH AND KING OYSTER MUSHROOM RAGOUT [V+]

Cashew ricotta, tomatoes, creamy Ribel corn polenta 34

RED LENTIL AND SPINACH STRUDEL [V+]

Herb quark, swede and sweet potato purée 36

For information about allergenics please ask our employees.

C Zur Chäshütte Bern
E organic free-range eggs, Bern
FB Fischzucht Bremgarten
K Kadi Bern
M La Marra GmbH Bern

V vegetarian
V+ vegan
* does not meet the criteria of the Fait Maison label

All prices in CHF incl. VAT/874/09.26

FROM LOCAL WATERS

BREMGARTEN CHAR FILLET [FB]

On creamed sauerkraut, swede and sweet potato purée 46

KORNHAUS FAVOURITES

KORNHAUS RÖSTI

Onions, tomatoes, gratinated with Bernese mountain cheese [C], bacon, fried egg [E] 36

BERNER PLATTE

Boiled beef, smoked ham, bacon, cured pork belly, Berner pork and tongue sausage, organic sauerkraut, dried beans, boiled potatoes 39

CORDON BLEU FROM AARETAL DUROC PORK

Bernese mountain cheese, country smoked ham, Berner fries [*K] 45

BÄRNER GESCHNETZELTES

Emmental veal ragout, creamy sauce, mushrooms, rösti 44

ALPENSTEIN CHICKEN

Oven-roasted, mustard and herb crust, spinach, Bernese fries [*K] 39

CHATEAUBRIAND

Roasted whole, sauce béarnaise, herb jus, ratatouille, homemade potato gratin and Berner fries [*K] min. 2 persons, per person 69

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