

Verdi

Banquet documentation



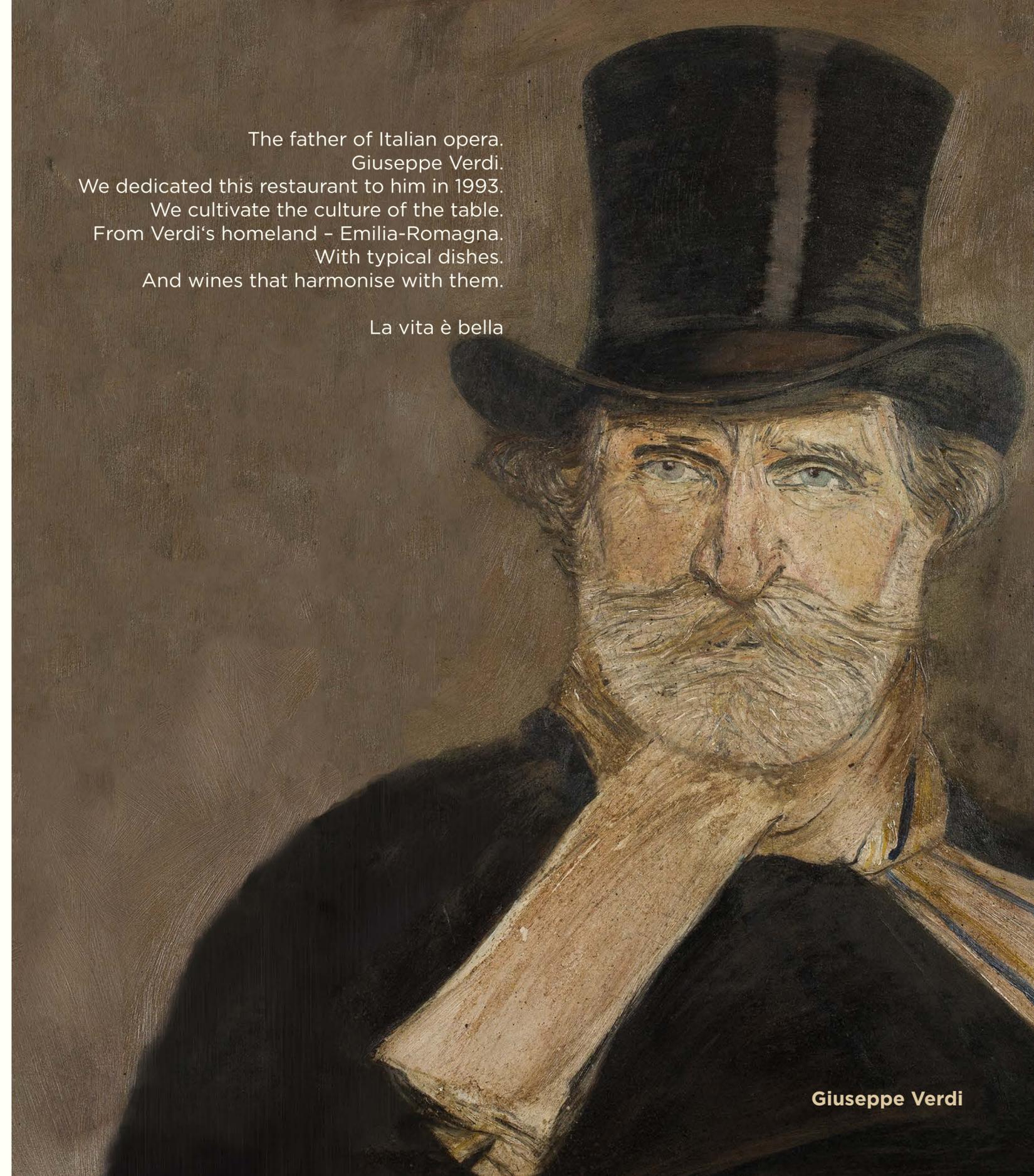
A warm welcome

at **Ristorante Verdi** in the heart of Bern's old town

- . Unique premises
- . Unforgettable ambience
- . Attention to detail
- . Attentive service
- . Warm hospitality

The father of Italian opera.
Giuseppe Verdi.
We dedicated this restaurant to him in 1993.
We cultivate the culture of the table.
From Verdi's homeland - Emilia-Romagna.
With typical dishes.
And wines that harmonise with them.

La vita è bella



Giuseppe Verdi

Location

You can reach us on foot from the railway station in about 20 minutes or by bus (line 12) in six minutes to the Nydegg stop, which is only a few steps away from us.

If you arrive by car, we recommend the car park at Bärengraben or the Rathaus and Casino multi-story car parks. Ristorante Verdi does not have its own car park.



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Premises

With its various niches, Ristorante Verdi is ideal for smaller parties and celebrations. For larger parties, the entire restaurant can be reserved exclusively.

Gallery

Sant'Agata

Ground floor

Salotto
Don Carlos

Alzira

Saletta
La Traviata

Sous-Sol

Sala Falstaff

Giovanna
D'Arco

Cellar

Arched cellar

Arched cellar, Bar

Sant'Agata (in front of wine gallery)

up to 26 seats

Salotto Don Carlos (left at the entrance)

up to 14 seats

Saletta La Traviata (right at the entrance)

up to 28 seats

Sala Falstaff (Cheminée room)

up to 50 seats

Giovanna D'Arco (next to the Cheminée room)

up to 12 seats

Total seating capacity on the ground floor up to 160 seats

The historic vaulted cellar is unique for tavolatas!

In Italy, a 'tavolata' is an uncomplicated way to dine and celebrate together. A complete Italian menu with friends. You take a seat at the long table, help yourself from the platter and take your time to savour...

Arched cellar

up to 50 seats

up to 90 seats

We only serve the tavolata menu in the vaulted cellar for groups of 26 or more. Please note that the service time for a tavolata is 2 to 2½ hours.



Alzira

COSY



Sant'Agata

Wine Gallery

Light wood and a cozy atmosphere invite you to linger. The well-stocked display case leaves nothing to be desired when it comes to wine.

all premises

up to
26
seats

small &
fine



Salotto Don Carlos

Entrance left

In our light-flooded and modern Salotto you can celebrate in style in a small group.

all premises

Salotto
Don Carlos

up to
14
seats

very popular



Saletta La Traviata

Entrance right

Enjoy your event in an informal setting with a view of the Gerechtigkeitsgasse.

Exclusively à la carte. Only partially recommended for groups, tavolata seating cannot be offered.

all premises

up to
28
seats

mit
Charme



Sala Falstaff

Cheminée room

The open fireplace gives the room a cosy atmosphere. You will remember it fondly even after the event.

Seating options:
4 long tables

all premises

up to
50
seats

ceremonial



Arched cellar

Two-part basement floor

Time flies in our dignified vaulted cellar. It is perfect for larger groups as it offers two areas: one for the aperitif and one for the meal.

We only serve the Tavolata menu in the arched cellar for groups of 26 or more.

Please note that the service time for a tavolata is 2 to 2½ hours.

all premises

up to
50
seats

up to
90
standing places



Aperitif suggestions

Aperitivo 1

Crostini with tuna, olives and tomatoes
(3 pieces per person)

9 per person

Aperitivo 2

Crostini with tuna, olives and tomatoes
(3 pieces per person)

Eggplant rolls with dried tomatoes ^v

Green and black olives with homemade marinade ^{v+}

Mediterranean-style chicken skewers

Beef meatballs with tomato sauce and basil

19 per person

Aperitivo 3

Crostini with tuna, olives and tomatoes
(3 pieces per person)

Various appetisers in a glass

- Beef tartare
- Salmon tartare
- Seafood salad
- Vegetable salad, mint and lemon ^{v+}
- Fennel-orange salad with balsamic vinegar ^{v+}

22 per person

Aperitivo 4

Crostini with tuna, olives and tomatoes
(3 pieces per person)

Tomato and mozzarella skewers ^v

Dates filled with sheep's cheese ^v

Vegetables with cream cheese dip ^v

Tramezzini with smoked salmon

Beef meatballs with tomato sauce and basil

Mediterranean-style chicken skewers

Deep fried risotto balls ^v

28 per person

Aperitif appetisers

A sophisticated addition to a cocktail party, served as a buffet or on platters. We offer aperitif canapés for orders of 20 people or more.

Cold appetisers

Tomato and mozzarella skewers ^v	per piece	3
Melon prosciutto skewers <i>(depending on season)</i>	per piece	5
Grissini wrapped in Parma ham	per piece	3
Eggplant rolls with sun-dried tomatoes ^{v+}	per piece	3
Dates stuffed with feta cheese ^v	per piece	3.5
Parmigiano reggiano, broken from the piece ^v	per portion *	12
Green and black olives with homemade marinade ^{v+}	per portion *	6.5
Tramezzini with <i>(small sandwiches)</i>		
• Tomatoes and mozzarella ^v	per piece	4
• Smoked salmon	per piece	5
• Chicken breast and bacon	per piece	6
• Avocado and tomatoes ^v	per piece	4

Warm appetisers

Beef meatballs with tomato sauce and basil	per portion *	12
Deep-fried risotto balls ^v	per piece	5
Marinated prawn skewers	per piece	6
Mediterranean-style chicken skewers	per piece	5

Appetisers in a glass

Beef tartare	per piece	4
Salmon tartare	per piece	4
Seafood salad	per piece	4
Vegetable salad with mint and lemon ^{v+}	per piece	3.5
Fennel and orange salad with balsamic vinegar ^{v+}	per piece	3.5

Desserts in a glass

Mini patisserie <i>(light and dark chocolate mousse, tiramisù, panna cotta)</i>	per piece	4
Fruit skewers ^{v+} <i>(depending on the season)</i>	per piece	3.5
Fruit salad in a jar ^{v+}	per piece	4.5

v = vegetarian

v+ = vegan

** = One portion is calculated for approx. 3-4 people.*

Menu

You have the option of combining any of the dishes below.
Or we can suggest a menu according to your wishes.
We will be happy to create a customized menu based on your specifications.

Antipasti

Insalata mista di stagione ^{v+} **12**
Mixed seasonal salad

Insalata di rucola e finocchi con arance al balsamico ^{v+} **16**
Rocket and fennel salad with oranges and balsamic vinegar

Carpaccio di barbabietola con gamberoni alla griglia (*je nach Saison*) **24**
Beetroot carpaccio with grilled king prawns

Carpaccio di manzo con rucola **24**
Beef carpaccio with rocket

Burratina e verdure grigliate al balsamico ^v **24**
Burratina and grilled vegetables with balsamic vinegar

Pasta e risotto

Caramelle di ricotta e spinaci al burro e salvia ^v **28**
Ricotta and spinach caramelle with butter and sage

Cappellacci dell'emilia romagna **29**
Cappellacci filled with veal with butter and sage

Risotto al radicchio rosso, noci e taleggio ^v (*je nach Saison*) **24**
Risotto with red chicory, walnuts and taleggio

Carne

Brasato di manzo al sangiovese di Romagna **41**
Braised beef with Sangiovese red wine sauce, served with tagliatelle

Bistecca di vitello alle erbe con burro alle erbe **48**
Veal steak with herbs, served with roast potatoes, grilled vegetables and herb butter

Filetto di manzo «Rossini» al tartufo nero **65**
Beef fillet with goose liver, black truffle and risotto

Pesce

Filetti di orata alla livornese **41**
Sea bream fillet refined with capers, olives and date tomatoes, served with lemon risotto

Filetto di San Pietro con melanzane e pomodorini datterati **42**
St. Peter's fish fillet with eggplant and date tomatoes, served with lemon risotto

Coda di pescatrice al forno **45**
Monkfish cooked in the oven, served with black Venere rice and spinach leaves

Formaggi e dolci

Formaggi misti **16**
Gorgonzola, Taleggio und Pecorino

Panna cotta con frutti di bosco **12**
Cream puffs with wild berries

Torta di ricotta e pere **12**
Ricotta pear tart

Tiramisù fatto in casa **12**
Homemade tiramisù

Tortino al cioccolato **14**
Lukewarm chocolate cake with vanilla ice cream

Crema di mascarpone ai frutti di bosco **10**
Mascarpone cream with wild berries

Macedonia di frutta fresca e sorbetto al limone **12**
Fresh fruit salad with lemon sorbet

Piccola sinfonia di dolci «Verdi» **14**
Small dessert selection «Verdi»

Semifreddo di torrone **12**
Nougat ice-parfait

v = vegetarian

v+ = vegan

Prices in CHF incl. VAT / 03.26

Tavolata «Emiliana»

1 platter
per 5 people

Antipasti

Seasonal, Italian starters

Insalata ai frutti di mare
Seafood salad

Salmone affumicato
Smoked salmon

Carpaccio di manzo
Beef carpaccio

Mozarella di bufala con pomodorini datterini ^v
Buffalo mozzarella with date tomatoes

Verdure grigliate ^v
Grilled vegetables

Salumi Misti
Cold cuts

Formaggi misti ^v
Cheese platter

Primi

Choose two dishes

Strozzapreti romagnoli ^v
*Strozzapreti with pesto, peperoncini
and date tomatoes*

Cappellacci dell'emilia romagna
*Cappellacci filled with veal
with butter and sage*

Lasagne alla bolognese
*Homemade lasagne with
beef and tomato sauce*

Risotto alla modenese con gamberoni
Lemon risotto with king prawns

Secondi

Choose three dishes

Guance di maiale brasate
Braised pork cheeks

Ossobucco
Braised veal shank ragout

Filetti di orata ai pomodorini datterini e cipollotti
*Fried gilthead fillets with
date tomatoes and spring onions*

Branzino al forno con pomodorini datterini
*Sea bass cooked in the oven with
date tomatoes, capers, olives and pine nuts*

Parmigiana di melanzane ^v
Eggplant lasagna

As a side dish we serve roast potatoes
and caponata vegetables.

Dessert

Sinfonia di dolci «Verdi»
Dessert selection «Verdi»

per person

84

^v = vegetarian



Tavolata «Aida»

1 platter
per 5 people

Antipasti

Seasonal, Italian starters

Insalata ai frutti di mare
Seafood salad

Salmone affumicato
Smoked salmon

Carpaccio di manzo
Beef carpaccio

Mozarella di bufala con pomodorini datterini ^v
Buffalo mozzarella with date tomatoes

Verdure grigliate ^v
Grilled vegetables

Salumi Misti
Cold cuts

Formaggi misti ^v
Cheese platter

Primi

Choose two dishes

Strozzapreti al ragù di salsiccia e funghi porcini
Strozzapreti with salsiccia and porcini mushroom ragout

Ravioli alla Rossini
Ravioli filled with smoked buffalo mozzarella with tomato cream sauce and Parma ham

Caramelle di ricotta e spinaci al burro e salvia ^v
Ricotta and spinach caramelle with butter and sage

Risotto al limone con gamberoni
Lemon risotto with king prawns

Gnocchi al pomodoro
Gnocchi with tomato sauce, basil and spicy breadcrumbs

Secondi

Choose three dishes

Brasato di manzo al sangiovese di Romagna
Braised beef with Sangiovese sauce

Pollo al limone
Roasted corn-fed chicken with lemon sauce

Filetti di orata ai pomodorini datterini e cipollotti
Fried gilthead fillets with date tomatoes and spring onions

Tagliata di manzo ai funghi trifolati
Sliced beef entrecôte with sautéed mushrooms

Parmigiana di melanzane ^v
Eggplant lasagna

As a side dish we serve roast potatoes and caponata vegetables.

Dessert

Sinfonia di dolci «Verdi»
Dessert selection «Verdi»

v = vegetarian

per person

89



Tavolata «Nabucco»

1 platter
per 5 people

Antipasti

Seasonal, Italian starters

Insalata ai frutti di mare
Seafood salad

Salmone affumicato
Smoked salmon

Carpaccio di manzo
Beef carpaccio

Mozarella di bufala con pomodorini datterini ^v
Buffalo mozzarella with date tomatoes

Verdure grigliate ^v
Grilled vegetables

Salumi Miste
Cold cuts

Formaggi misti ^v
Cheese platter

Primi

Choose two dishes

Strozzapreti al ragù di salsiccia e funghi porcini
Strozzapreti with salsiccia and porcini mushroom ragout

Ravioli di ricotta al tartufo nero ^v
Ricotta ravioli with black truffle

Caramelle di ricotta e spinaci al burro e salvia ^v
Ricotta and spinach caramel with butter and sage

Risotto ai frutti di mare
Risotto with seafood

Risotto alla barbabietola
Beetroot risotto with Gorgonzola and walnuts

Gnocchi al tartufo
Potato gnocchi with black truffle

Secondi

Choose three dishes

Brasato di manzo al sangiovese di Romagna
Braised beef with Sangiovese sauce

Tagliata di vitello alle spugnole
Sliced veal steak with morel sauce

Tagliata di manzo al tartufo nero
Sliced beef entrecôte with black black truffle sauce

Filetto di San Pietro con melanzane e pomodorini datterini
St. Peter's fish fillet with eggplants and date tomatoes

Parmigiana di melanzane ^v
Eggplant lasagna

As a side dish we serve roast potatoes and caponata vegetables.

Dessert

Sinfonia di dolci «Verdi»
Dessert selection «Verdi»

v = vegetarian

per person

98



General Terms and Conditions

Basis

The signed reservation/order confirmation or the contract serves as the basis for all agreements.

Provisional Reservations

Provisional reservations are held for a maximum of 10 days. After this period, we reserve the right to release the reservation.

Selection of Offer

The choice of food and wine must be confirmed no later than 14 working days before the event. If no confirmation is received within this period, we will be pleased to suggest an alternative.

Number of Guests

The final number of guests must be confirmed no later than 48 hours before the start of the event. This number serves as the basis for invoicing.

From 3 working days prior to the event, we will charge the selected menu for 100% of the last confirmed number of guests. Any deviations require our agreement and written confirmation.

Payment Terms

Price changes due to inflation remain reserved. All prices are listed in CHF and include statutory VAT.

For larger events, we reserve the right to request a deposit of up to one third of the expected revenue. In such cases, the reservation becomes binding only after receipt of payment.

An invoice will be issued for each event. This must be settled within the specified payment period.

Individual payment is possible for groups up to 10 people. For groups larger than 20 people, we kindly request payment by invoice. Invoices from CHF 500 are only sent to Swiss billing addresses. Companies based abroad are requested to pay on site.

Additional Staff

If the event extends beyond regular opening hours, a night surcharge of CHF 40 per staff member and hour (or part thereof) will be charged.

The legally mandated closing time must be strictly observed. Staff service ends one hour after closing.

The number of staff is determined by us and adjusted to meet the needs of the event.

Damages

The customer is liable for any damages to rooms, facilities, furniture, and outdoor areas. We do not assume liability for any loss or damage to items brought in by the customer.

Cleaning / Waste

If extraordinary soiling requires special cleaning or additional waste disposal, we reserve the right to charge for the extra effort.

Ticketing for Events

Tickets for events in our restaurant are available either via Eventfrog or directly at the restaurant, depending on the event.

By purchasing a ticket, the buyer acquires a one-time right to attend the event, including the services listed on the ticket, at the specified date and time.

Tickets are non-refundable and non-exchangeable - this also applies in the case of event cancellations or force majeure. In case of a postponement, tickets remain valid for the new date.

Cancellation Policy

Cancellations or significant changes must be communicated to us in writing as early as possible.

For cancellations less than 30 days prior to the event, we reserve the right to charge 30% of the quoted amount.

For cancellations up to 14 days before the event, we will charge 60% of the quoted amount.

For cancellations within 14 days before the event, the full amount (100%) will be charged.

Corkage Fee

As a member of the Bindella Group, we generally do not serve wines brought by guests.

In exceptional cases, a corkage fee of CHF 35 per 75 cl bottle will be charged.

Jurisdiction

This contract is governed by Swiss law. The place of jurisdiction is Zurich.



Giuseppe Verdi

**We will be happy
to advise you individually.**