

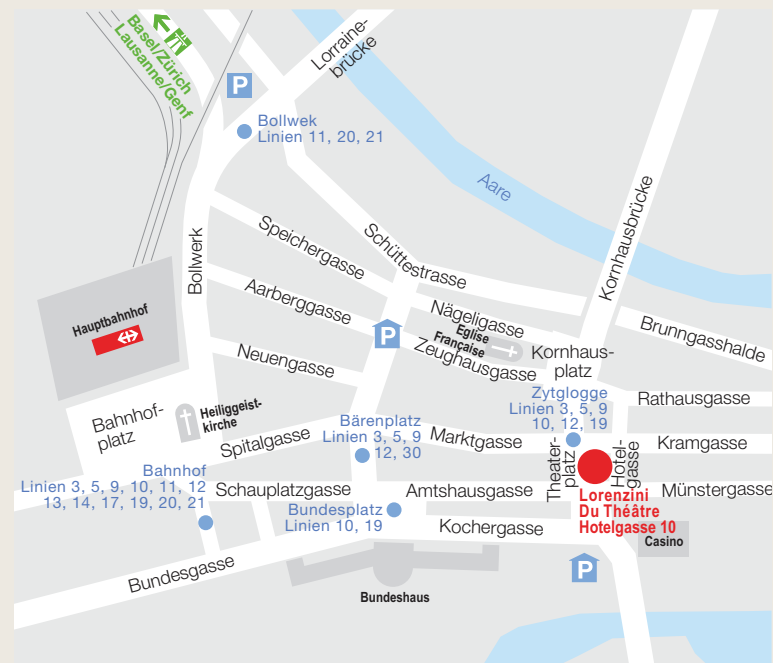


L O R E N Z I N I
RISTORANTE & BARS

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 Ristorante 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

Parmigiano reggiano ^V

Parmesan broken from the piece

per plate 12

Piadina romagnola

flatbread (cut in rolls)

filled with raw ham, rocket salad and parmesan

10 pcs. per portion 25

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

Polpettine di manzo

Beef meatballs

12 pcs. per portion 36

Olive marinate ^{V+}

Marinated olives

per plate 7

Grissini giganti ^V

per plate 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 datterì ^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.

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

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

Mozzarella di bufala con pomodorini datterì e perle di balsamico ^V

Buffalo mozzarella with date tomatoes and balsamic pearls

Torretta di melanzane con salmone affumicato e mozzarella di bufala

Small eggplant tower with smoked salmon and buffalo mozzarella

14

Zuppe

Pappa al pomodoro ^{V+}

Tuscan tomato soup with bread and olive oil

18

Minestrone alla fiorentina ^{V+}

Florentine style vegetable soup

11

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

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

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 breast in herb crust

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

Menu components

Vegetariano (Secondi piatti)

Melanzana ripiena con lenticchie miste ^{V+}

Eggplant stuffed with lentils

Risotto al pomodoro, caprino e noci ^V

Tomato risotto with goat cheese and tree nuts

Cappelletti al burro e salvia ^V

Home-made cappelletti filled with parmesan, egg and parsely on butter and sage

Ravioli di ricotta e spinaci ai pomodorini datterì ^V

Home-made ricotta-spinach ravioli with date tomatoes

25

24

28

29

Dolci

Tortino di ricotta e pere

Ricotta pear tartlet

Torta al limone

Lemon cake

Panna cotta con frutti di bosco

Panna cotta with marinated wild berries

Spuma al cioccolato

Chocolate mousse

Tiramisù «Lorenzini»

Homemade tiramisù

Torta ai frutti di bosco

Wild berry cake

Bonet alla piemontese con amaretto

Piedmontese chocolate pudding with amaretto

10

10

10

10

11

10

12

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
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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 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.

Berne, June 2025