



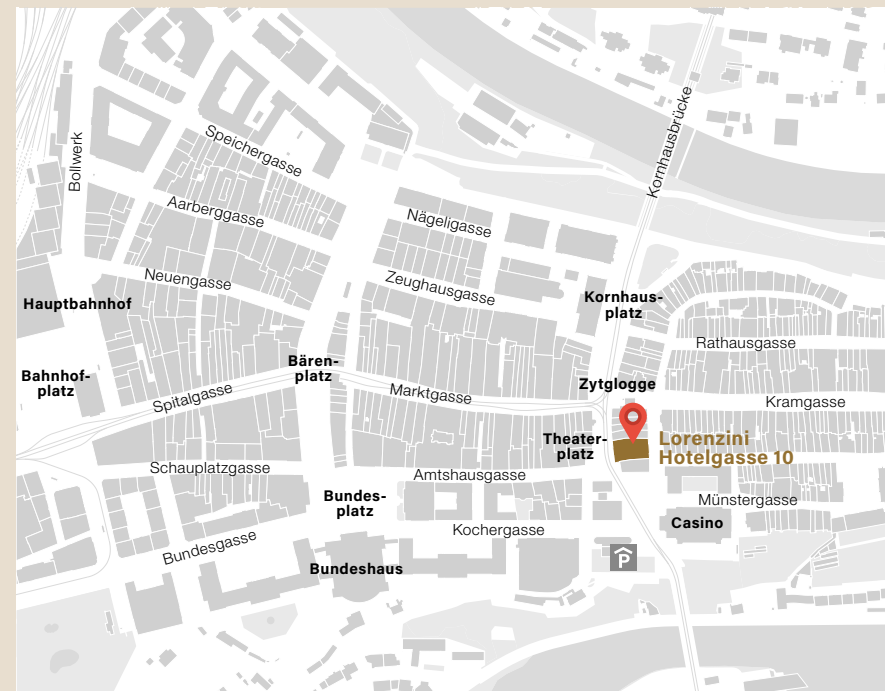
L O R E N Z I N I   
RISTORANTE & BARS



**Banquet documentation**

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## Location map and directions

From the railway station, you can reach us on foot in around ten minutes. By tram lines 3, 6, 7, 8 and 9 or bus lines 10, 12 and 19, the journey takes around four minutes. The «Zytglogge» stop is just a few steps away. If you are arriving by car, we recommend the Casino car park just around the corner. Ristorante Lorenzini does not have its own parking spaces.

# A warm welcome

**In the heart of Bern's Old Town.**

**Authentic Tuscan cuisine.**

**Unique event spaces.**

**An unforgettable setting.**

**Attentive service.**

**Warm hospitality.**



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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# Ristorante

The Ristorante is distinguished by its understated, refined elegance. In the heart of Bern's Old Town, it is considered one of the great Italian classics.

For events of a certain size, we are pleased to offer our Ristorante exclusively\* for your occasion. It accommodates up to 90 seated guests.



\*Mindestumsatzkonsumation

# Salotto Firenze

Salotto Firenze is distinguished by its close connection to the Ristorante, while still offering the privacy of an exclusive setting.



Room size approx. 28 m<sup>2</sup>  
1 boardroom table for up to 16 guests  
2 banquet tables for up to 26 guests  
Individual tables for up to 26 guests

# Salotto Pisa

Salotto Pisa captivates with its walls painted with historical scenes and its oval, extendable cherrywood table. The cosy atmosphere is enhanced by a tiled stove.



Room size approx. 22 m<sup>2</sup>

Oval table for up to 12 guests

2 banquet tables for up to 16 guests



## Salotto Lucca

Salotto Lucca is flooded with natural daylight and impresses with its tasteful interior. A tiled stove creates a warm and welcoming atmosphere. It can be extended to include Salotto Siena by means of a sliding door.

Room size approx. 39 m<sup>2</sup>

1 boardroom table for up to 26 guests

4 banquet tables for up to 44 guests

Individual tables for up to 35 guests

# Salotto Siena

Salotto Siena is defined by its understated elegance and its direct view of the Cathedral and Müns-tergasse. A tiled stove adds a distinctive touch. It can be extended to include Salotto Lucca by means of a sliding door.



Room size approx. 29 m<sup>2</sup>

Boardroom table for up to 16 guests

2 banquet tables for up to 25 guests

Individual tables for up to 25 guests



# Enoteca

For aperitifs, we are pleased to place our bars at your disposal.

# Quick-Bar

For groups, we are pleased to offer our Bar Lorenzini exclusively for your event.



# Aperitivo and menu suggestions

Create your own menu for your guests from individual aperitivo and menu components, or choose one of our seasonal menu suggestions.



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

# Cold aperitivo components

## Crostini

**Prosciutto di Parma  
con stracciatella di burrata** 2 pcs. **8**

Parma ham and burrata stracciatella

**Verdura toscana <sup>V</sup>** 2 pcs. **5**

Tuscan vegetables

**Pomodori datteri e basilico <sup>V</sup>** 2 pcs. **5**

Datterini tomatoes and basil

**Tartare di salmone, panna acida, aneto** 2 pcs. **9**

Salmon tartare, sour cream, dill

## Piadina

**Prosciutto di Parma, rucola  
e crema di formaggio al pomodoro** 3 pcs. **9**

Parma ham, rocket and tomato cream cheese

**Zucchini e peperoni rossi <sup>V</sup>** 3 pcs. **7**

Zucchini and red peppers

**Pasta di olive <sup>V+</sup>** 2 pcs. **3.5**

Olive paste with roasted bread slices

**Gamberetti con salsa cocktail** 1 pcs. **3.5**

Prawns with cocktail sauce served on a spoon

**Grissini con Prosciutto di Parma** 2 pcs. **3**

Grissini wrapped in Parma ham

**Parmigiano reggiano <sup>V</sup>** pcs. **30**

Chunk of Parmesan, approx. 200 g  
(half wheel, broken and served on a platter)

**Olive <sup>V+</sup>** bowl **9**

Large olives with stone

**Couscous con verdura <sup>V+</sup>** small bowl **3.5**

Couscous with vegetables

**Cannolo di bresaola  
(ripieno di formaggio fresco)** 2 pcs. **5**

Bresaola cannolo filled with fresh cheese

**Spiedino di gamberi ed avocado** 2 pcs. **12**

Skewer of prawns and avocado

**Spiedino di pomodori datteri,  
mozzarella e basilicoe** 2 pcs. **5**

Skewer of datterini tomatoes, mozzarella and basil

\* Menu components (pages 12 to 13) can be combined individually.

Minimum order quantity per item: 5 pieces.

We will be pleased to advise you on request.

# Warme Aperitivo-Komponenten

**Bastoncini di polenta con salsa di stagione** <sup>V</sup> Pcs. **3**

Polenta sticks with seasonal dip

**Polpettine di manzo** 2 Pcs. **4**

Beef meatballs

**Involtini di melanzane  
con mozzarella vegano** <sup>V+</sup> 1 Pcs. **3**

Aubergine rolls with vegan mozzarella

**Zuppe calde e fredde di stagione** <sup>V+</sup> Espressotasse **3**

Seasonal hot and cold soups

**Spiedino di pollo con miele** 2 Pcs. **3**

Chicken skewers with honey

**Our suggestion**

2 crostini (seasonal) of your choice,  
Parma ham, olives, Parmesan

per person **26**

\* Menu components (pages 12 to 13) can be combined individually.

Minimum order quantity per item: 5 pieces.

We will be pleased to advise you on request.

# Classic menu components\*

## Antipasti

**Pomodorini datteri con mozzarella di bufala <sup>V</sup> 17**

Date tomatoes with buffalo mozzarella and basil

**Insalata di rucola con pomodorini e mandorle <sup>V+</sup> 14**

Rocket salad with cherry tomatoes and flaked almonds

**Pappa al pomodoro <sup>V</sup> 10**

Tuscan tomato soup with bread and olive oil

**Crema di verdura <sup>V+</sup> 9**

Cream of vegetable soup



\* Menu components (pages 14 to 17) can be combined individually.  
We will be pleased to advise you on request.

# Classic menu components\*

## Primi

**Risotto al prosecco** <sup>V</sup> 19

Prosecco risotto

**Pappardelle «Lorenzini»** 23

Pappardelle with homemade meat sauce

**Gnocchetti del pescatore** 27

Gnocchetti with seafood

**Pici all'aglione** <sup>V</sup> 19

Pici with spicy tomato sauce and garlic

**Fusilloni con crema di burrata e pomodorini datterì** <sup>V</sup> 19

Fusilloni with burrata cream and date tomatoes



\* Menu components (pages 14 to 17) can be combined individually.  
We will be pleased to advise you on request.

# Classic menu components\*

## Secondi

### **Saltimbocca di vitello con risotto allo zafferano** 41

Veal escalope topped with cured ham and sage,  
served with saffron risotto

### **Scaloppine di vitello al limone con pappardelle** 39

Veal escalopes in lemon sauce, served with pappardelle

### **Filetto di manzo al vino rosso con patate al rosmarino e spinaci** 53

Beef fillet in red wine sauce, served with rosemary potatoes and spinach

### **Costolette di agnello con risotto al vino rosso e verdura grigliata** 42

Lamb cutlets with red wine risotto and grilled vegetables

### **Filetto di branzino in crosta di zucchine ed erbe aromatiche con patate lesse** 43

Sea bass fillet in a zucchini and herb crust, served with boiled potatoes

## Secondi vegetariani<sup>V</sup>

### **Gnudi al burro e salvia<sup>V</sup>** 27

Gnudi with butter and sage

### **Cappelletti ai pomodorini datteri e basilico<sup>V</sup>** 26

Cappelletti with date tomatoes and basil

### **Involtini di melanzane con verdura<sup>V+</sup>** 26

Aubergine rolls filled with vegetables

### **Verdure grigliate con burratina<sup>V</sup>** 24

Grilled vegetables with burratina

### **Parmigiana alle melanzane<sup>V</sup>** 28

Aubergine parmigiana

### **Cotoletta di melanzane con risotto allo zafferano<sup>V</sup>** 30

Aubergine escalope with saffron risotto

\* Menu components (pages 14 to 17) can be combined individually.  
We will be pleased to advise you on request.

# Classic menu components\*

## Dolci

<b>Tiramisù «Lorenzini»</b> Homemade Tiramisù	pcs.	<b>8</b>
<b>Creme caramel</b> Caramel custard	pcs.	<b>10</b>
<b>Spuma al cioccolato</b> Chocolate mousse	pcs.	<b>9</b>
<b>Torta della casa</b> Homemade cake	pcs.	<b>7</b>
<b>Bocconcini «Gioia»</b> Ice cream cubes coated in delicate chocolate	4 pcs.	<b>10</b>



\* Menu components (pages 14 to 17) can be combined individually.  
We will be pleased to advise you on request.

# Seasonal menu suggestions – spring (March to May)

## 3-Course menu

### **Insalata di spinaci, pinoli e ravanelli con salsa primaverile**

Spinach salad with pine nuts, radishes and spring dressing

### **Bistecca di vitello con spugnole, tagliolini al burro e punte di asparagi**

Veal steak with morel sauce, homemade butter tagliolini and asparagus tips

### **Panna cotta confettura di rabarbaro**

Panna cotta with rhubarb chutney

**69.–** per person

vegetarian: **60.–**

## 4-Course menu

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

Green asparagus salad with prawns and grapefruit

### **Ravioli ripieni di carciofi al burro e majorana**

Ravioli filled with artichokes, served with butter and marjoram

### **Lombata di agnello in crosta di erbe, risotto al Chianti e verdura grigliata**

Saddle of lamb in a herb crust, served with Chianti risotto and grilled vegetables

### **Babà al Rhum con panna alla vaniglia**

Babà with rum and vanilla cream

**85.–** per person

vegetarian: **76.–**

### **Gnudi di ricotta e spinaci al burro e salvia <sup>V</sup>**

Ricotta and spinach gnudi with butter and sage



# Seasonal menu suggestions – summer (June to August)

## 3-Course menu

### **Prosciutto di Parma e melone**

Parma ham and melon

### **Tagliata di manzo con rucola, pomodorini datter, parmigiano e patate arrosto**

Sliced beef entrecôte with rocket, date tomatoes, Parmesan and roast potatoes

### **Semifreddo al limone con fragole e panna**

Lemon semifreddo with fresh strawberries and whipped cream

**66.–** per person  
vegetarian: **57.–**

## 4-Course menu

### **Carpaccio di pomodori tricolore con burrata e pesto di basilico**

Tricolour tomato carpaccio with burrata and basil pesto

### **Risotto al limone con tartare di gamberoni**

Lemon risotto with king prawn tartare

### **Bistecca di pesce spada alla griglia, zucchine marinate alla menta, riso venere e salsa al pomodoro**

Grilled swordfish steak with mint-marinated zucchini, Venere rice and tomato sauce

### **Frutta di stagione**

Small seasonal fruit platter

**88.–** per person  
vegetarian: **79.–**

### **Parmigiana alle melanzane <sup>V</sup>**

Aubergine parmigiana



# Seasonal menu suggestions – autumn (September to November)

## 3-Course menu

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

Lamb's lettuce with boiled egg and pancetta

### **Scaloppine di capriolo con salsa ai porcini e risotto alla zucca**

Venison escalopes with porcini mushroom sauce and pumpkin risotto

### **Tartufo di pizzo**

Truffle ice cream with a molten chocolate centre

**70.–** per person

vegetarian: **61.–**

## 4-Course menu

### **Carpaccio di barbabietole, noci e filetti di arancia**

Beetroot carpaccio with walnuts and orange segments

### **Polenta con funghi misti**

Polenta with mixed mushrooms

### **Brasato di manzo con risotto allo spumante e cavolfiore viola**

Braised beef with spumante risotto and purple cauliflower

### **Semifreddo alle castagne con prugne marinate**

Chestnut semifreddo with marinated plums

**72.–** per person

vegetarian: **63.–**

### **Ravioli ripieni di porcini al burro e timo <sup>V</sup>**

Porcini ravioli with butter and thyme



# Seasonal menu suggestions – winter (December to February)

## 3-Course menu

### **Tartara di manzo con olio di oliva e stracciatella di burrata e pistacchi**

Beef tartare with olive oil, burrata stracciatella and pistachios

### **Medaglioni di filetto di vitello con tartufo nero, tagliolini e spinaci**

Veal fillet medallions with black truffle, homemade tagliolini and spinach

### **Tiramisù all'arancia**

Orange Tiramisù

**95.–** per person

vegetarian: **80.–**

## 4-Course menu

### **Crema di zucca e topinambur con perle di balsamico**

Pumpkin and sunchoke cream soup with balsamic pearls

### **Gnocchetti con crema di zafferano e funghi misti**

Gnocchetti with saffron cream and mixed mushrooms

### **Filetto di manzo e gamberoni, risotto allo spumante e spinaci**

Beef fillet and king prawns with spumante risotto and spinach (surf and turf)

### **Pere al vino rosso e cannella**

Pear poached in red wine with cinnamon

**120.–** per person

vegetarian: **105.–**

### **Cotoletta di melanzane con risotto allo zafferano <sup>V</sup>**

Aubergine escalope with saffron risotto



# Flying Lunch/Dinner

## Menü I

### **Pomodorini datterti con mozzarella di bufala<sup>V</sup>**

Date tomatoes with buffalo mozzarella

### **Tartare di manzo con olio di tartufo e stracciatella di burrata**

Beef tartare with truffle oil and burrata stracciatella

### **Couscous con verdura<sup>V+</sup>**

Couscous with vegetables

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### **Gnocchetti del pescatore**

Gnocchetti with seafood

### **Gnudi di ricotta e spinaci al burro e salvia<sup>V</sup>**

Ricotta and spinach gnudi with butter and sage

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### **Filetto di manzo al vino rosso con patate al rosmarino e spinaci**

Beef fillet in red wine sauce with rosemary potatoes and spinach

### **Insalata di polipo tiepido con grissini**

Warm octopus salad with grissini

### **Parmigiana di melanzane<sup>V</sup>**

Aubergine parmigiana

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### **Tiramisù «Lorenzini»<sup>V</sup>**

Homemade Tiramisù

### **Creme caramel<sup>V</sup>**

Caramel custard

**94.– per person**

# Flying Lunch/Dinner

## Menü II

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

Tuscan bread salad

### **Zuppe calde e fredde di stagione <sup>V+</sup>**

Seasonal hot and cold soups

\*\*\*

### **Risotto al prosecco con gamberetti**

Prosecco risotto with prawns

\*\*\*

### **Cappelletti ai pomodorini datteri e basilico <sup>V</sup>**

Cappelletti with date tomatoes and basil

### **Brasato di manzo**

Braised beef with polenta and jus

\*\*\*

### **Panna cotta con salsa ai frutti di stagione**

Panna cotta with seasonal fruit sauce

**56.–** per person



# Flying Lunch und Dinner / Tavolata

## Menü III

### **Prosciutto di Parma con mozzarella di bufala**

Parma ham with buffalo mozzarella

### **Insalata di rucola con mandorle <sup>V+</sup>**

Rocket salad with flaked almonds

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### **Bistecca di pesce spada alla griglia, zucchine marinate alla menta con riso venere e salsa al pomodoro**

Grilled swordfish steak with mint-marinated zucchini,  
Venere rice and tomato sauce

### **Fusilloni con crema di burrata e pomodorini datteri <sup>V</sup>**

Fusilloni with burrata cream and date tomatoes

### **Bistecca di vitello con spugnole, tagliolini al burro e verdura**

Veal steak with morel sauce, butter tagliolini and seasonal vegetables

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### **Tiramisu Lorenzini <sup>V</sup>**

**67.–** per person

# Informations

## **Wine selection**

Please refer to our wine list for our wine selection. We will be pleased to advise you personally if required. Wines may be tasted in advance at our premises. Please arrange an appointment for this purpose.

## **General information**

### **Banquet reservations**

To enable us to prepare your event with due care, we kindly ask for your reservation well in advance. For smaller banquets, we require final confirmation at least one week beforehand.

### **Menus**

For groups of 8 guests or more, we kindly ask you to pre-order a set menu. We are also pleased to offer an additional vegetarian menu.

### **Service times**

Please note the following service times:

3-course menu	approx. 1½ hours
4-course menu	approx. 2 hours

### **Technical equipment**

Projector, including screen	CHF 80.–
Flip chart, including paper and markers	CHF 20.–

### **Decoration**

Menu cards and candles are included in our service. We will be pleased to arrange special decorations for you, such as floral arrangements, rose petals or decorative items. Prices according to supplier.

### **Payment**

We kindly ask you to consider the payment arrangement in advance. We recommend issuing one total invoice or dividing the full amount equally by the number of guests.

# General terms and conditions

## **Basis**

The signed reservation/order confirmation or contract shall form the basis of the agreement.

## **Provisional reservation**

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

## **Selection of food and wine**

The selection of dishes and wines must be confirmed no later than 14 working days before the event. If we do not receive notification within this period, we will be pleased to suggest an alternative.

## **Number of guests**

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

From 3 working days before the event, we will charge 100 per cent of the selected menu based on the most recently confirmed number of guests. Any deviation from this arrangement requires prior agreement and written confirmation on our part.

## **Terms of payment**

We reserve the right to make price adjustments in the event of rising costs. All prices are stated 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 turnover. In such cases, the reservation shall only become binding upon receipt of payment.

An invoice will be issued for every event. It must be settled within the granted payment period.

Individual payment is possible for groups of up to 10 guests. For groups of more than 20 guests, we kindly ask for payment by invoice. Invoices of CHF 500 or more are sent to Swiss billing addresses only. Companies based abroad are asked to settle payment on site.

## **Additional staff**

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

The official closing time prescribed by the authorities must be strictly observed. Our staff's working time ends 1 hour after closing.

The number of staff members shall be determined by us and adapted to the requirements of the event.

## **Damages**

The customer shall be liable for any damage to rooms, fixtures, furniture and outdoor areas. We accept no liability for loss of or damage to items brought onto the premises.

## **Cleaning / waste disposal**

Should exceptional soiling require special cleaning or additional waste disposal, the resulting extra costs will be charged accordingly.

## **Ticketing for events**

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

By purchasing a ticket, the buyer acquires the one-time right of admission and the services specified on the ticket for the event on the stated date and at the stated time.

Tickets are generally non-refundable and non-exchangeable, including in the event of cancellation or force majeure. In the event of a change of date, tickets shall remain valid for the rescheduled date.

## **Cancellation policy**

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

For cancellations less than 30 days before the event, we reserve the right to charge 30 per cent of the quoted amount.

For cancellations up to 14 days before the event, 60 per cent of the quoted amount will be charged.

For cancellations within 14 days of the event, the full amount, 100 per cent, will be charged.

## **Corkage**

As an establishment of the Bindella Group, we do not generally serve wines brought in by guests.

In exceptional cases, we charge a corkage fee of CHF 35 per 75 cl bottle for wine brought in by guests.

## **Place of jurisdiction**

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

Bern, July 2025