LORENZINI

RISTORANTE & BARS

Banquet documentation

Contents

2 Contents, location map and directions
3 A warm welcome
4 Ristorante
5 Salotto Firenze
6 Salotto Pisa
7 Salotto Luca
8 Salotto Siena
9 Enoteca
10 Quick-Bar
11 Aperitif and menu suggestions
12–13 Aperitif components / Aperitif suggestions
14–17 Classic menu components
18–21 Seasonal menu suggestions
22–24 Flying lunch and dinner
25 Informations
26 General terms and conditions

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.

LORENZINI
RISTORANTE & BARS

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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 m²
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 m²
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 m²
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 Münstergasse. 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 m²
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.

Aperitif 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.

Aperitif components (cold)

Crostini

Prosciutto di Parma con stracciatella di burrata — 2 pcs. — **8**
Parma ham and burrata stracciatella

Verdura toscana V — 2 pcs. — **5**
Tuscan vegetables

Pomodori datteri e basilico V — 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 V — 3 pcs. — **7**
Zucchini and red peppers

Pasta di olive V+ — 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 V — pcs. — **30**
Chunk of Parmesan, approx. 200 g
(half wheel, broken and served on a platter)

Olive V+ — bowl — **9**
Large olives with stone

Couscous con verdura V+ — 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.

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Aperitif components (warm)

Bastoncini di polenta con salsa di stagione V Polenta sticks with seasonal dip	Pcs.	**3**
Polpettine di manzo Beef meatballs	2 Pcs.	**4**
Involtini di melanzane con mozzarella vegano V+ Aubergine rolls with vegan mozzarella	1 Pcs.	**3**
Zuppe calde e fredde di stagione V+ Seasonal hot and cold soups	Espressotasse	**3**
Spiedino di pollo con miele Chicken skewers with honey	2 Pcs.	**3**

* 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.

Aperitif suggestions

Classico

28.– per person

Prosciutto di Parma – della Berkel
Parma ham from our Berkel

Bruschette ai pomodorini datteri
Toasted bread slices with date tomatoes

Parmigiano reggiano
Parmesan, broken from the wheel

Pasta di olive
Toasted bread slices with olive paste

Fiorentina

36.– per person

Crostini con salmone
Toasted bread slices with salmon

Crostini con verdura grigliata
Toasted bread slices with grilled vegetables

Prosciutto di Parma – della Berkel
Parma ham from our Berkel

Olive
Large olives with stone

Spiedini con pomodorini e mozzarella
Tomato and mozzarella skewers

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Classic menu components*

Antipasti

Pomodorini datteri con mozzarella di bufala V — **17**
Date tomatoes with buffalo mozzarella and basil

Insalata di rucola con pomodorini e mandorle V+ — **14**
Rocket salad with cherry tomatoes and flaked almonds

Pappa al pomodoro V — **10**
Tuscan tomato soup with bread and olive oil

Crema di verdura V+ — **9**
Cream of vegetable soup

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

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Classic menu components*

Primi

Risotto al prosecco [V] **19**
Prosecco risotto

Pappardelle «Lorenzini» **23**
Pappardelle with homemade meat sauce

Gnocchetti del pescatore **27**
Gnocchetti with seafood

Pici all'aglione [V] **19**
Pici with spicy tomato sauce and garlic

Fusilloni con crema di burrata e pomodorini datteri [V] **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.

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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 V

Gnudi al burro e salvia V **27**
Gnudi with butter and sage

Cappelletti ai pomodorini datteri e basilico V **26**
Cappelletti with date tomatoes and basil

Involtini di melanzane con verdura V+ **26**
Aubergine rolls filled with vegetables

Verdure grigliate con burratina V **24**
Grilled vegetables with burratina

Parmigiana alle melanzane V **28**
Aubergine parmigiana

Cotoletta di melanzane con risotto allo zafferano V **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.

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Classic menu components*

Dolci

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

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

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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 V
Ricotta and spinach gnudi with butter and sage

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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 datteri, parmiggiano 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 V
Aubergine parmigiana

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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 ripinei di porcini al burro e timo V
Porcini ravioli with butter and thyme

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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 V
Aubergine escalope with saffron risotto

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Flying lunch and dinner

Menu I

Pomodorini datteri con mozzarella di bufala V
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 V+
Couscous with vegetables

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Gnocchetti del pescatore
Gnocchetti with seafood

Gnudi di ricotta e spinaci al burro e salvia V
Ricotta and spinach gnudi with butter and sage

***

Filetto di manzo al vino rosso con patate al rosmarino e spinaci
Beef fillet in red wine sauce
with rosemary potatoes and spinacht

Insalata di polipo tiepido con grissini
Warm octopus salad with grissini

Parmigiana di melanzane V
Aubergine parmigiana

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Tiramisù «Lorenzini» V
Homemade Tiramisù

Creme caramel V
Caramel custard

94.– per person

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Flying lunch and dinner

Menu II

Panzanella [V]
Tuscan bread salad

Zuppe calde e fredde di stagione [V+]
Seasonal hot and cold soups

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Risotto al prosecco con gamberetti
Prosecco risotto with prawns

***

Cappelletti ai pomodorini datteri e basilico [V]
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

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

Flying lunch and dinner

Menu III

Prosciutto di Parma con mozzarella di bufala
Parma ham with buffalo mozzarella

Insalata di rucola con mandorle V+
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 V
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 V

67.– per person

V: vegetarian / V+: vegan
Prices in CHF, including VAT.

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, August 2026