



KORNHAUSKELLER
RESTAURANT · BAR



EVENTS AND BANQUETS

in the Kornhauskeller

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THE KORNHAUS AND ITS HISTORY

The Bernese Kornhaus was built between 1711 and 1718 and is regarded as one of the best examples of Bernese High Baroque style. The three upper stories were used as a granary, while the cellars were devoted to the storage of wine and casks.

At the beginning of the 19th Century, the granaries lost their original purpose when the provision of foodstuffs was largely privatised. After several changes of use, the Kornhauskeller was leased out as an establishment for serving drinks. A museum was installed on the upper floors and a restaurant was created on the cellar level. Only the grain market remained at its historic location.

In 1893, architect Friedrich Schneider was commissioned to transform the high-vaulted space into an event locale. He installed wooden galleries, provided access to the cellar via an imposing staircase and created a plain wall design. In 1897, a competition was held to paint the cellar in a more engaging manner.

Rudolf Mürger, who sponsored the competition, also submitted a proposal and was awarded the contract. The Kornhauskeller was painted in Art Nouveau style, featuring the coats of arms of the Bernese cantonal offices, quotations of author Otto von Greyerz, and images of local musical ensembles and the area's flora and fauna.

The collaboration with Bindella began in 1998, when the city of Bern was searching for a tenant to develop a gastronomical venue. Since that time, more than 80 employees from 20 different nations have been working in the magnificent Kornhauskeller.

WINE CULTURE AND BINDELLA

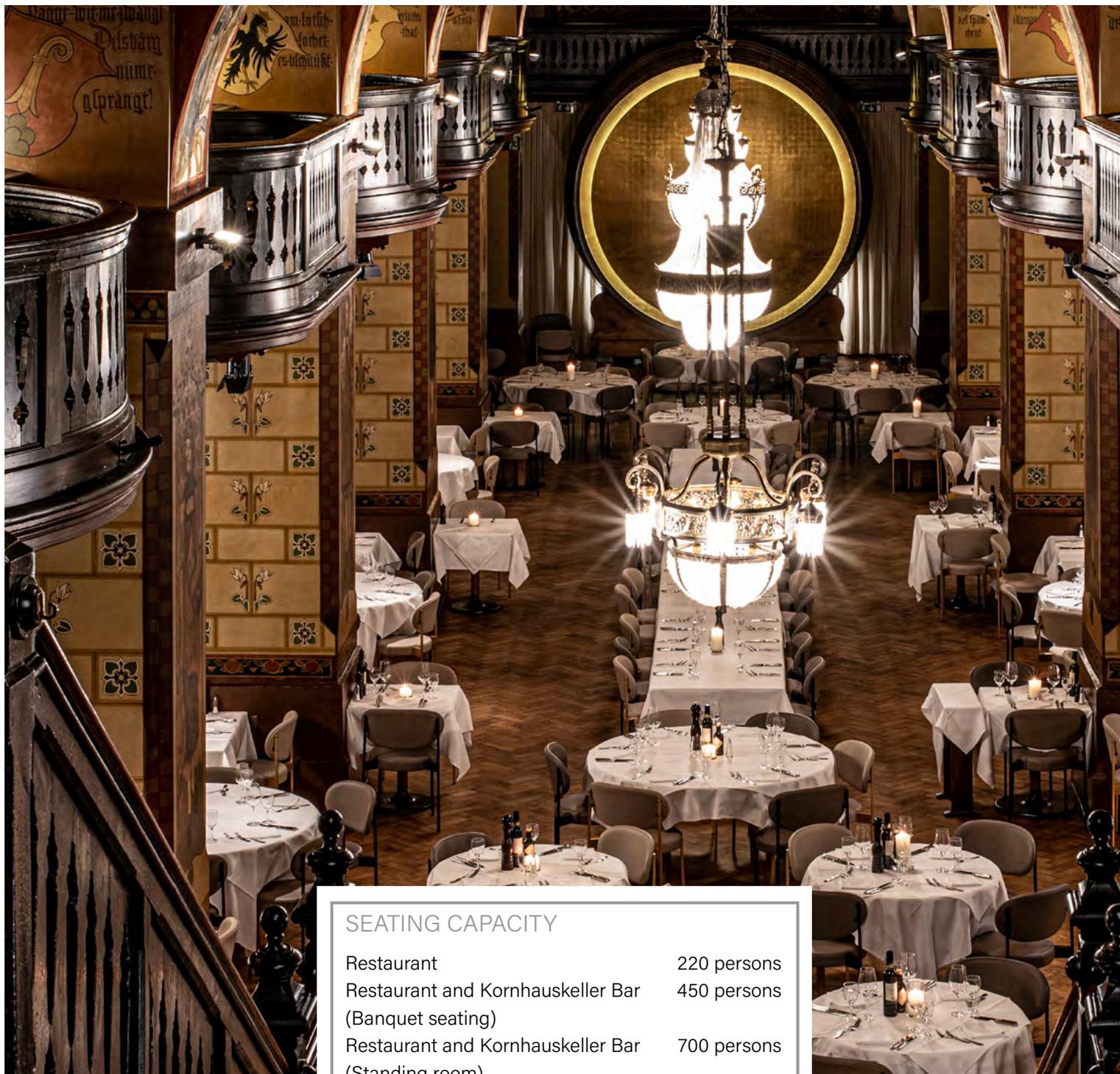
The Bindella family business, which has over 400 wines in its shop in addition to operating its own winery in Tuscany, ensures that wine remains a central theme in today's Kornhaus.

In our selection, we focus primarily on Italy and France, the traditional wine-making countries, while also offering a large selection of Swiss wines. We invite you to consult our extensive wine list, visit the open wine cellar or even enjoy a wine tasting.



WELCOME TO THE KORNHAUSKELLER

Celebrate and relax with us in an intimate setting or with a large group. Inspired by regional dishes, our excellent lunch menu is offered every day, as is our à la carte menu at lunchtime and in the evening. You can choose your perfect wine from our carefully curated wine list.



SEATING CAPACITY

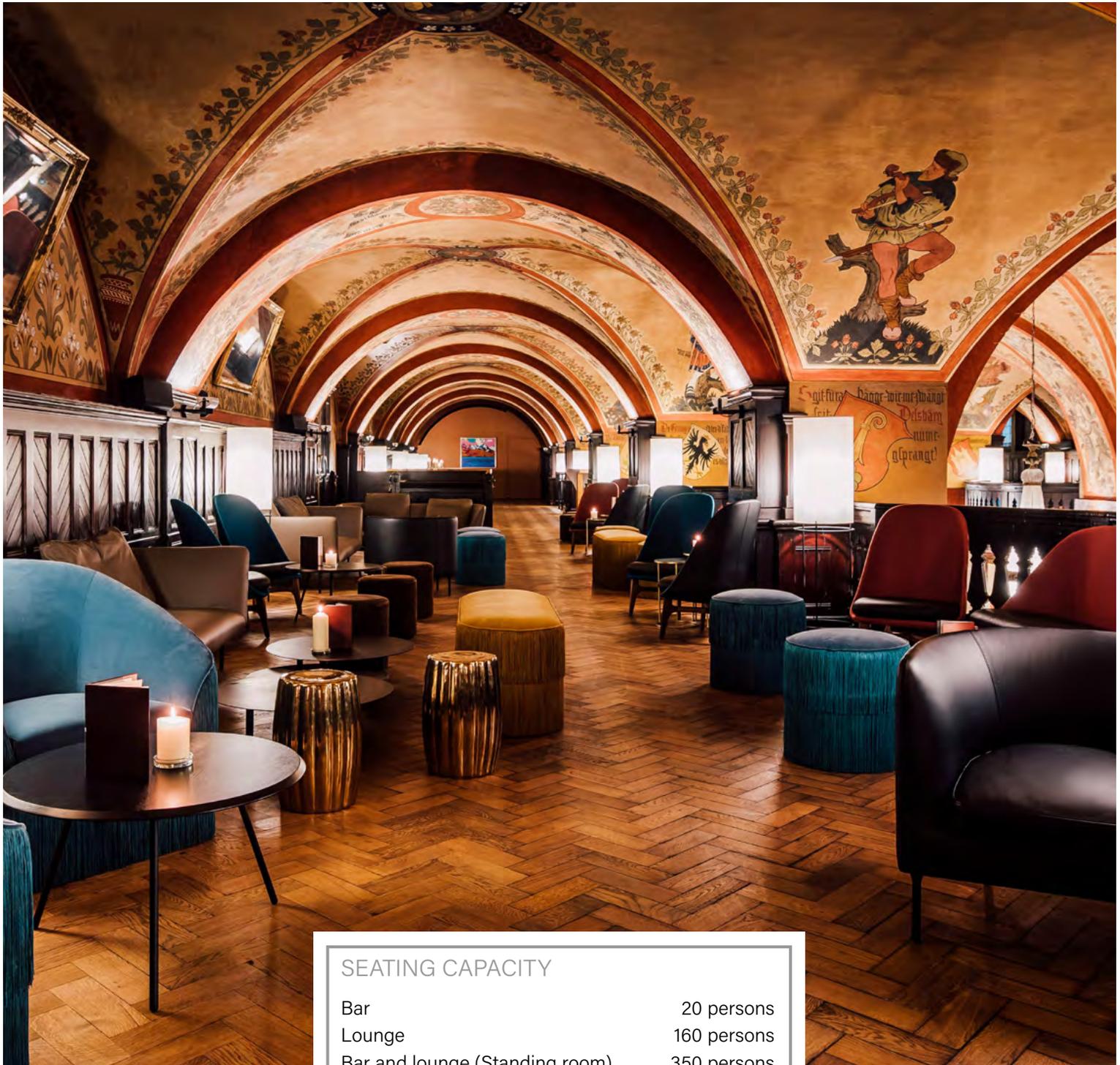
Restaurant	220 persons
Restaurant and Kornhauskeller Bar (Banquet seating)	450 persons
Restaurant and Kornhauskeller Bar (Standing room)	700 persons

OPENING HOURS

Monday to Sunday	11.30 am to 15.00 pm 17.30 am to 22.30 pm
Warm kitchen	11.30 am to 14.00 pm 17.30 pm to 22.00 pm

WELCOME TO THE KORNSHAUSKELLER BAR

With its beautiful balconies, the impressive bar invites you to linger. In a convivial ambience with friends, family or business colleagues, you can enjoy an aperitif, outstanding cocktail creations and snacks.



SEATING CAPACITY

Bar	20 persons
Lounge	160 persons
Bar and lounge (Standing room)	350 persons

OPENING HOURS

Monday to Thursday	17.00 pm to 00.30 pm
Friday	17.00 pm to 02.00 pm
Saturday	14.30 pm to 02.00 pm
Sunday	14.30 pm to 23.30 am

YOUR EVENT IN THE KORNSHAUS

Our facilities provide the perfect setting for family celebrations, company events or weddings. You are sure to find the right ambience in the Kornhauskeller or the Kornhauskeller Bar. Our extensive selection of wines and spirits gives you the option of hosting a tasting event. We will be happy to assist you in planning your event and providing skilled support customised to your specifications.

Do not hesitate to contact us! We are eager to provide you with information about general terms and conditions.



EVENT AND BANQUET PLANNING:

Team Administration & Banquets

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Kornhauskeller

Restaurant & Bar

Kornhausplatz 18

3011 Bern

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APERITIF SUGGESTIONS

«DS LÄBÄ ISCH SCHÖN» – CHF 18 per person

Roasted peas ^{v+}

Whole grain bread with lukewarm roast beef
and home-made sauce Tatar (30 persons or more)

Home-marinated Swiss Alpine salmon on toasted bread
with dill

«Chrutstilebrot», Swiss chard bread ^{v+}

Vegetable sticks with herb quark sauce ^{v+}

«CHÜBU PLÄTTLI»

small plate: CHF 22 per person

medium plate: CHF 26 per person

large plate: CHF 32 per person

4 types of cheese –

hard cheese and soft cheese from the region of Bern ^v

Swiss dried meat

Swiss dry sausage

Emmental raw ham

Bernese cheese tartelettes with spinach and leek ^v

Garnish with pickles, silver onions,
mustard fruits and fig mustard ^v

with white and dark bread ^v

APÉRO SUPPLEMENTS

CHF per piece

Roasted peas ^{v+} 1.5

Three kinds of swiss braided bread canapés
(tomatoes, alpine salmon, swiss chard) 6

Beetroot salad with walnuts and oranges in a jar ^{v+} 2.5

Vegetable sticks with herb quark sauce ^{v+} 3

Pickled carrots with cinnamon and ginger ^{v+} 2.5

Chicken skewers with mustard sauce 4.5

Mushroom cream soup with garnish ^v 4

Bernese cheese tartelettes with spinach and leek ^v 3

Beef meatballs with spicy sauce 3.5

Swiss ham croissants 2.5

Fish in beer dough with garlic dip 3

Falafel with coriander-yoghurt dip ^v 3

Fruit salad with fresh mint ^{v+} 3

Toblerone mousse ^v 3.5

«Nidlechueche» (Swiss cream cake) ^v 3

Burnt cream ^v 2.5

Home-made brownies ^v 2.5

^v vegetarian

^{v+} vegan

SPRING

March, April, May

STARTERS

Seeland mixed salad with roasted cashews and mushrooms served with spring herbs and sour cream dressing ^{v+}	13
Cress salad with asparagus, roasted pine nuts and red-radish vinaigrette ^{v+}	16
Mousse of herbal cream cheese on young vegetable carpaccio with bacon chips and garden cress dressing	17
Swiss Alpine salmon carpaccio with marinated asparagus	19

SOUPS

Bernese white wine foam soup with roasted shallots ^v	12
Creamy asparagus soup with wild garlic foam ^v	13
Swiss fish soup with rouille and garlic bread	18

WARM STARTERS

Lukewarm asparagus tart with a bouquet of wild herb ^v	19
Sautéed Swiss char fillet in a spring herb coat on colorful vegetable bouquet ^v	22

MAIN COURSES

Alpstein corn fed chicken breast in cornflakes coat with pilaf rice and asparagus, served with light curry foam sauce	35
Flanked lamb in herb coating with mint sauce, Ticino polenta, leaf spinach and pine nuts	42
Cauliflower steak with a topping of Swiss Alpine chili and walnuts on vegan garlic curd with Bernese fries	28
Pink roasted Simmental roast beef with Béarnaise sauce, asparagus and spring potatoes	48
Asparagus-morel-ragout with spring carrots in a creamy sauce served with noodles and thinly sliced vegetables ^v	34

DESSERT

Burnt cream with almond brittle ^v	10
Vegan chocolate-raspberry mousse ^{v+}	12
Berry gratin with vanilla ice-cream and crumble ^v	13
Rhubarb-strawberry parfait with meringue and whipped cream ^v	14

v vegetarian

v+ vegan

SUMMER

June, July, August

STARTERS

«Seeland» summer salad with spinach, kohlrabi, radish, carrots and yellow-red cherry tomatoes, roasted sunflower seeds, verjus and rapeseed oil ^{v+}	13
Arugola with rocket salad with aubergine rolls filled with buffalo milk cheese in brine ^v	16
Green bean and zucchini salad with roasted almonds and black currants ^v	18
Melon trilogy with Ticinese raw ham and mint	19

SOUPS

Potato-cucumber vichyssoise ^v	10
Zucchini soup with hazelnuts and cream cheese topping ^v	12
Cold «Seeland» tomato-watermelon soup with home-made bread croûtons ^{v+}	13

WARM STARTERS

Dumplings with lemon-apricot filling, served with a foamy Prosecco sauce ^v	20
Smoked trout fillet on fennel carpaccio with raisin-apricot vinaigrette	22

MAIN COURSES

Alpstein cockerel with lemon and chili sauce, served with grilled cherry tomatoes and oven-roasted potato slices	37
Pike-perch fillet in bacon coat with ratatouille, pine nuts and white wine risotto	38
Veal paillard with lemon butter and lukewarm honey-herbs-potatoes	42
Beef fillet with shallots-balsamic vinegar sauce, caramelized cherry tomatoes and rosemary potatoes	54
Slow cooked swiss quinoa with assorted grilled cherry tomatoes, garlic, mint, caramelised lemon and rapeseed oil ^{v+}	32

DESSERT

Semolina flan with raspberry-basil sauce ^v	10
Valais apricot verrine ^v	13
Cheesecake with dark chocolate sorbet ^v	12
Iced lemon-yoghurt mousse with grapefruit salad ^v	14

v vegetarian

v+ vegan

AUTUMN

September, October, November

STARTERS

Romaine lettuce with sautéed mushrooms and marinated figs, served with a balsamic dressing with shallots and rosemary ^v	13
Cauliflower salad in saffron broth with crispy bacon and herb croutons served with vinaigrette and pomegranate seeds	15
Arugola with pears, walnuts and cream cheese, served with honey-ginger vinaigrette with white balsamic vinegar ^v	16
Thinly sliced wild boar ham with cranberry jelly, served with autumn truffle vinaigrette	26

SOUPS

Boletus mushrooms foam soup ^v	11
Creamy pumpkin-orange soup with roasted pumpkin seeds ^v	10
Game broth with oxtail praliné	14

WARM STARTERS

Roasted whitefish fillet on a bed of ginger and creamy leek with boiled potatoes	22
Duck breast on pumpkin mousse with «Belper Knolle»	24

MAIN COURSES

Pork roast on glazed apple with celery-potato puree and carrots	34
Guinea fowl breast perfumed with Madeira, served with semolina cams and creamy savoy cabbage	36
«Suure Mocke» braised beef with Ticino tarragon-polenta, served with green beans and bacon	36
Venison escalope with juniper berry cream sauce, spaetzli, red cabbage, brussels sprouts and apple-cranberry ragout (The venison is only available from October on)	38
Celery escalope in hazelnut coating with spaetzli, red cabbage, chestnuts, brussels sprouts and apple-cranberry ragout ^{v+}	32
Beef filet «Stroganoff» with spaetzli	44

DESSERT

Sweet cider cream with apple wedges and brittle ^v	10
Chestnut variation with vermicelles, mousse and ice-parfait ^v	12
Rooisbos cream with port wine quinces ^v	13
Chocolate and pear tartelette with sour cream ice-cream ^v	14

^v vegetarian

^{v+} vegan

WINTER

December, January, February

STARTERS

«Seeland» white cabbage salad with apples and nuts ^{v+}	13
Lamb's lettuce with egg, bacon and pomegranate seeds with herb sour cream dressing	16
Truffled cream cheese mousse on thinly sliced beetroots with rapeseed oil dressing ^v	19
Swiss beef tartare with black truffle from Bremgarten forest	32

SOUPS

Celery and apple soup with caramelized walnuts ^v	10
Parsnip soup with pomegranate seeds ^{v+}	12
Chestnut soup with truffle oil ^v	14

WARM STARTERS

Baked black salsifies with roasted walnuts and lukewarm blue cheese ^v	20
Char fillet from Belp on creamy savoy cabbage with bacon	22

MAIN COURSES

Veal cheeks braised in Ticino Merlot with noodles and mushrooms	38
Slow-cooked veal loin with rosemary-shallots-balsamic vinegar jus served with potato slices cooked and gratinated in Emmental cream with colourful carrots	48
Swiss beef fillet roasted in one piece with truffle sauce, served with mashed potatoes and creamy savoy cabbage	52
Mariage of beef and veal fillet roasted in one piece with herb jus, served with Ticinese risotto and root vegetables	56
Roulade of pointed cabbage with lentil filling, parsley foam and boiled potatoes ^{v+}	32

DESSERT

Apple pie with vanilla sauce ^v	11
Chestnut mousse with fig compote ^v	12
Red wine plums with cinnamon ice cream and almond brittle ^v	13
Grand Marnier ice-parfait with blood orange-pistachio salad ^v	14

v vegetarian

v+ vegan

EVENTS FROM 100 PERSONS

For events from 100 persons
we also offer the following supplements:

LARGE DESSERT AND CHEESE BUFFET (DEPENDING ON SEASON) AT CHF 35 PER PERSON

DESSERT BUFFET

Spring & Summer

Fruit platter

Various ice creams & sorbets

Burnt cream

Meringue with whipped cream and marinated strawberries

Vegan chocolate-raspberry mousse ^{V+}

Semolina flan with raspberry sauce

Autumn & Winter

Fruit platter

Various ice creams & sorbets

Caramel flan with almond crunch

Chestnut mousse with fig compote ^{V+}

Kornhaus apple strudel with vanilla sauce

Black chocolate & white coffee mousse

CHEESE BUFFET

Spring & Summer

6 different kinds of cheese

served with dried fruits & nuts

homemade fruit mustard

Chutney according to season

light & dark bread

Autumn & Winter

6 different kinds of cheese

served with dried fruits & nuts

homemade fruit mustard

Chutney according to season

light & dark bread

SMALL DESSERT AND CHEESE BUFFET (DEPENDING ON SEASON) AT CHF 25 PER PERSON

DESSERT BUFFET

Spring & Summer

Fruit platter

Various ice creams & sorbets

Burnt cream

Meringue with whipped cream

Vegan chocolate-raspberry mousse ^{V+}

Autumn & Winter

Fruit platter

Various ice creams & sorbets

Caramel flan with almond crunch

Chestnut mouss with fig compote ^{V+}

Kornhaus apple strudel with vanilla sauce

CHEESE BUFFET

Spring & Summer

4 different kinds of cheese

served with dried fruits & nuts

Chutney according to season

light & dark bread

Autumn & Winter

4 different kinds of cheese

served with dried fruits & nuts

Chutney according to season

light & dark bread

STAND-UP LUNCH

For a casual get-together for lunch
we recommend our stand-up lunch:

STAND-UP LUNCH (IN THE BAR) FROM 25 PERSONS AT CHF 45 PER PERSON

Offer of dishes according to season

Various leaf and raw vegetable salads with vinaigrette and yoghurt dressing

Light and dark bread

Mixed cold appetizer plate or soup of the day

1 main course with meat

1 vegetarian or vegan main course

2 different saturation supplements

Seasonal vegetables

Kornhaus dessert variation served in small bowls (fruity, creamy and chocolaty components)

Starters and dessert are served both at the buffet and flying. The main course is served exclusively at the buffet.
We provide sufficient bar tables.

GENERAL TERMS AND CONDITIONS

Kornhauskeller Restaurant & Bar
Bindella terra vite vita SA

PARTIES AND CONCLUSION OF CONTRACT

Kornhauskeller Restaurant, hereinafter Service Provider, shall provide banquet and catering services for events of any kind for its customers, hereinafter referred to as Organiser, in accordance with the terms of the individually concluded detailed contract. The contract shall come into effect upon the signing of the detailed contract.

DAMAGES

Organiser shall be liable in any case for all damages sustained to rooms, furnishings, furniture and revenues. Organiser shall be liable for damage to or loss of rented equipment. Any Kornhaus liability is excluded.

PRICES

Price changes due to inflation are reserved. All prices are quoted in CHF and are inclusive of statutory value-added tax.

NUMBER OF GUESTS

The final number of guests must be announced at least 48 hours before the event. This figure shall serve as the basis for invoicing.

Within 2 working days before the event, we charge 100% of the selected menu cost based on the most recently submitted guest count.

HOURS AND STAFFING COSTS

The restaurant and bar are open until 00:30. Should the event last beyond this time, a surcharge of CHF 45 will be charged per employee and hour. It is essential to observe the statutory closing time of 03:30 (in this case, staff service is extended until 04:30). The number of required employees is determined by Kornhaus and will be adapted to the needs.

SURVEILLANCE / SECURITY

The use of a security service is a prerequisite for a closed event. This requirement is for reasons of personal safety, material protection, fire protection and associated emergency safety measures at the Kornhaus. A third-party company, the Protection Group, is trained for the facility and capable of offering uninterrupted protection as described above. Other security companies must be approved by us.

For events involving up to 200 persons, at least 2 staff members are required; for events lasting more than 5 hours, an additional person is required to provide statutory break replacement support. At events involving more than 200 persons, at least 3 persons shall be on duty. Cost per hour: CHF 60/person (excl. VAT), to be billed in 15-minute time blocks.

FIRE DEPARTMENT AUTHORISATION

Fire Department approval is sometimes legally required for stage events and major events. The costs for this will be charged to the Organiser on a time and material basis. The emergency exits must be kept clear.

ADVANCE PAYMENT

The Kornhaus reserves the right to demand an advance payment of up to one third of the expected turnover at the conclusion of the contract. In this case, the reservation only becomes binding upon receipt of payment.

CANCELLATION CONDITIONS (standard event)

Should the Organiser withdraw from the contract, the following guidelines apply:

up to 2 months prior to the event	no cost
up to 1 month prior to the event	30%
up to 14 days prior to the event	60%
less than 14 days	100%

CLOSED EVENT

(based on % of minimum turnover guarantee) For exclusive rental of parts of the Kornhaus, the following rates apply:

up to 3 months prior to the event	no cost
up to 2 months prior to the event	50%
up to 1 month prior to the event	80%
up to 14 days prior to the event	100%

CORKAGE

In principle, as this facility forms part of the Bindella Group and its independent wine production, wines brought by the Organiser may not be served.

PAYMENT

An invoice shall be drawn up for each event and shall be paid within the period stipulated for payment. A commission of 3% is reserved for credit card payments.

Individual payment is possible up to a group size of 20 persons. For groups of more than 20 persons we ask for payment by invoice.

We only send invoices to Swiss billing addresses. We ask companies based abroad to pay on spot.

PLACE OF JURISDICTION

These general terms and conditions and any contracts concluded on the basis thereof shall be governed by Swiss law. Zurich is agreed as the place of performance and jurisdiction.