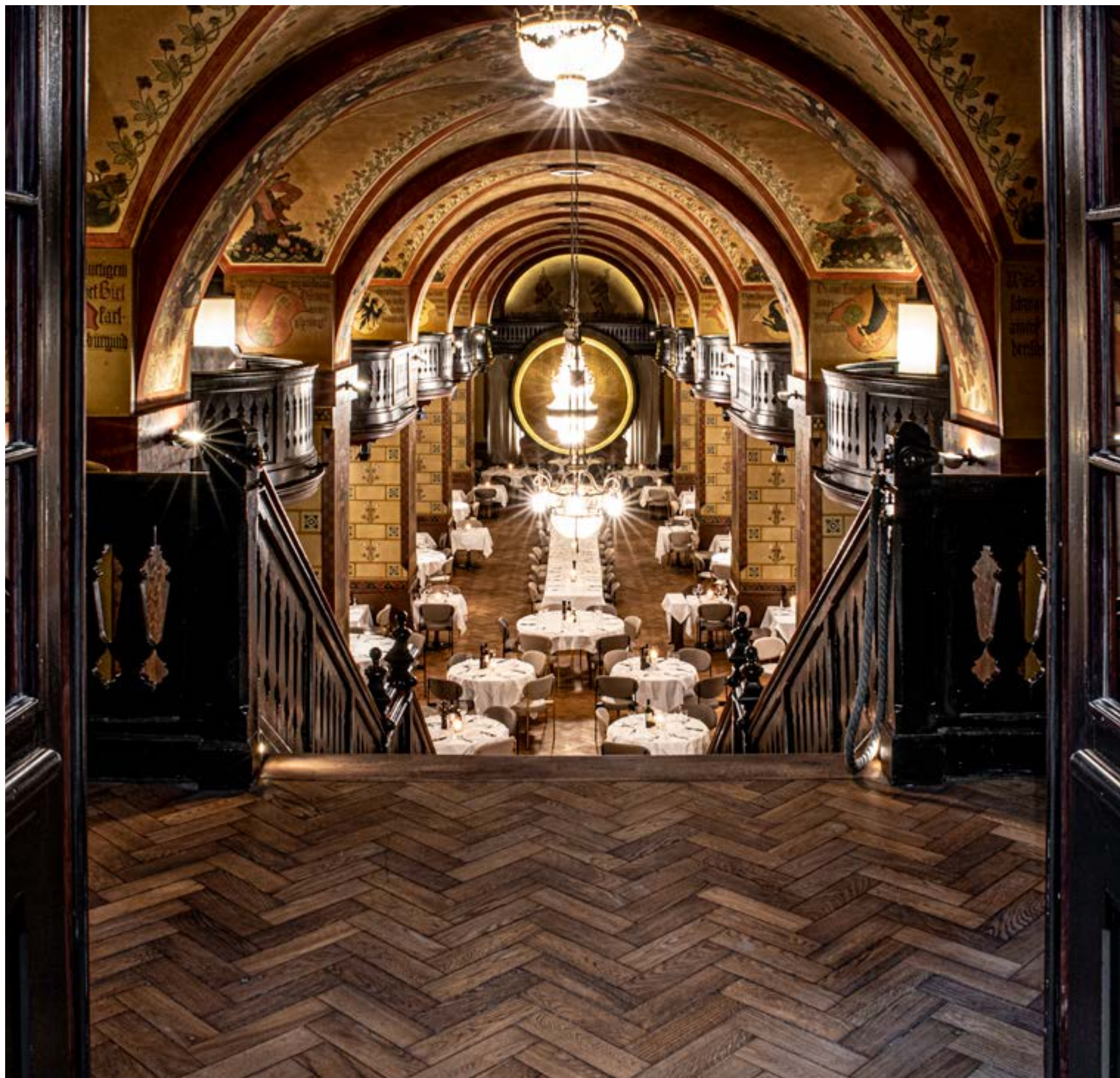




KORNHAUSKELLER  
RESTAURANT · BAR



# EVENTS AND BANQUETS

in the Kornhauskeller

Kornhausplatz 18, 3011 Bern, +41 31 327 72 72, [info@kornhaus-bern.ch](mailto:info@kornhaus-bern.ch), [kornhaus-bern.ch](http://kornhaus-bern.ch)

# 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

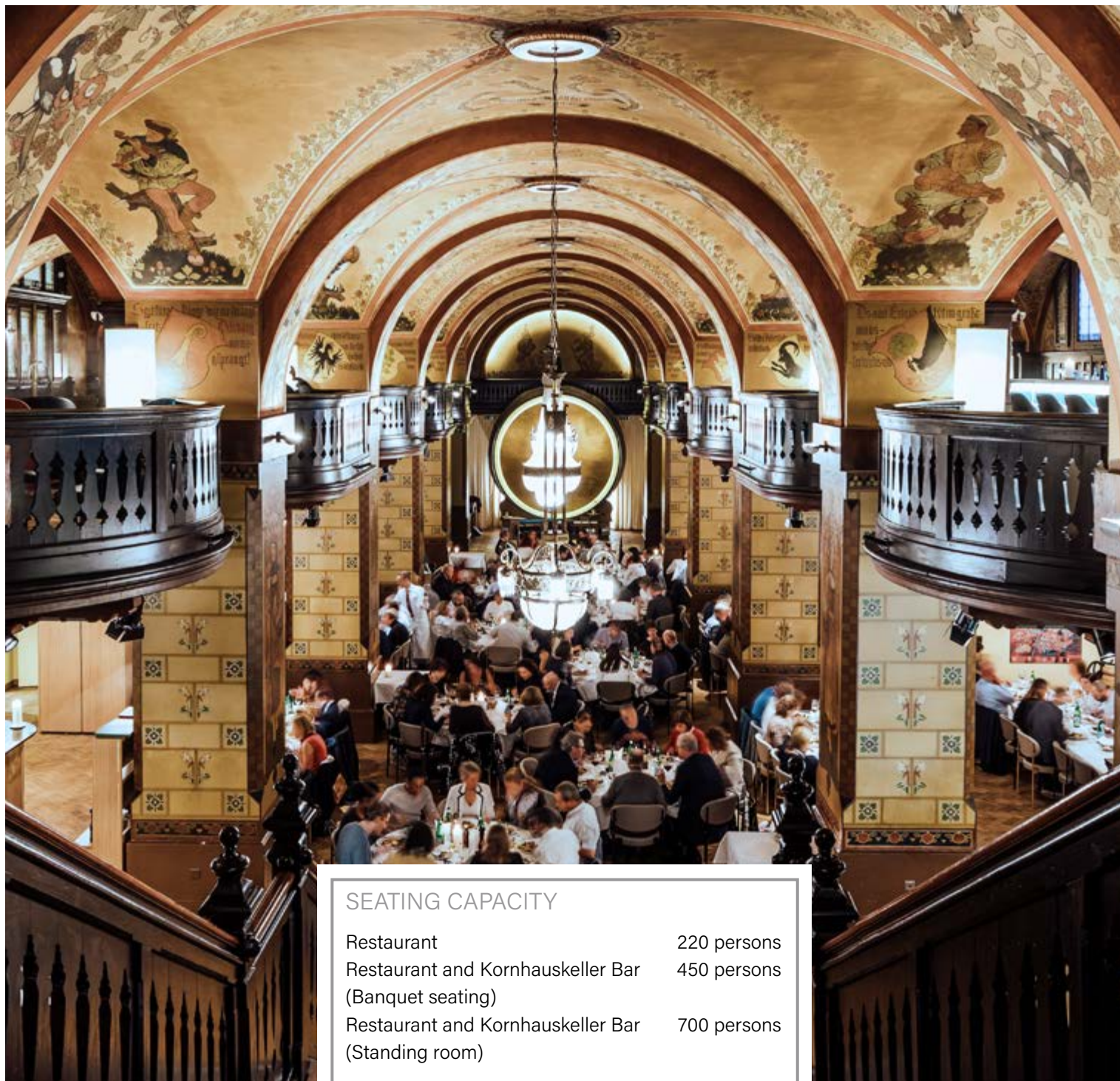
The Bindella family business, which has over 400 wines in its shop in addition to operating its own winery in Tuscany, ensures that wine remains a central theme in today's Kornhaus.

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

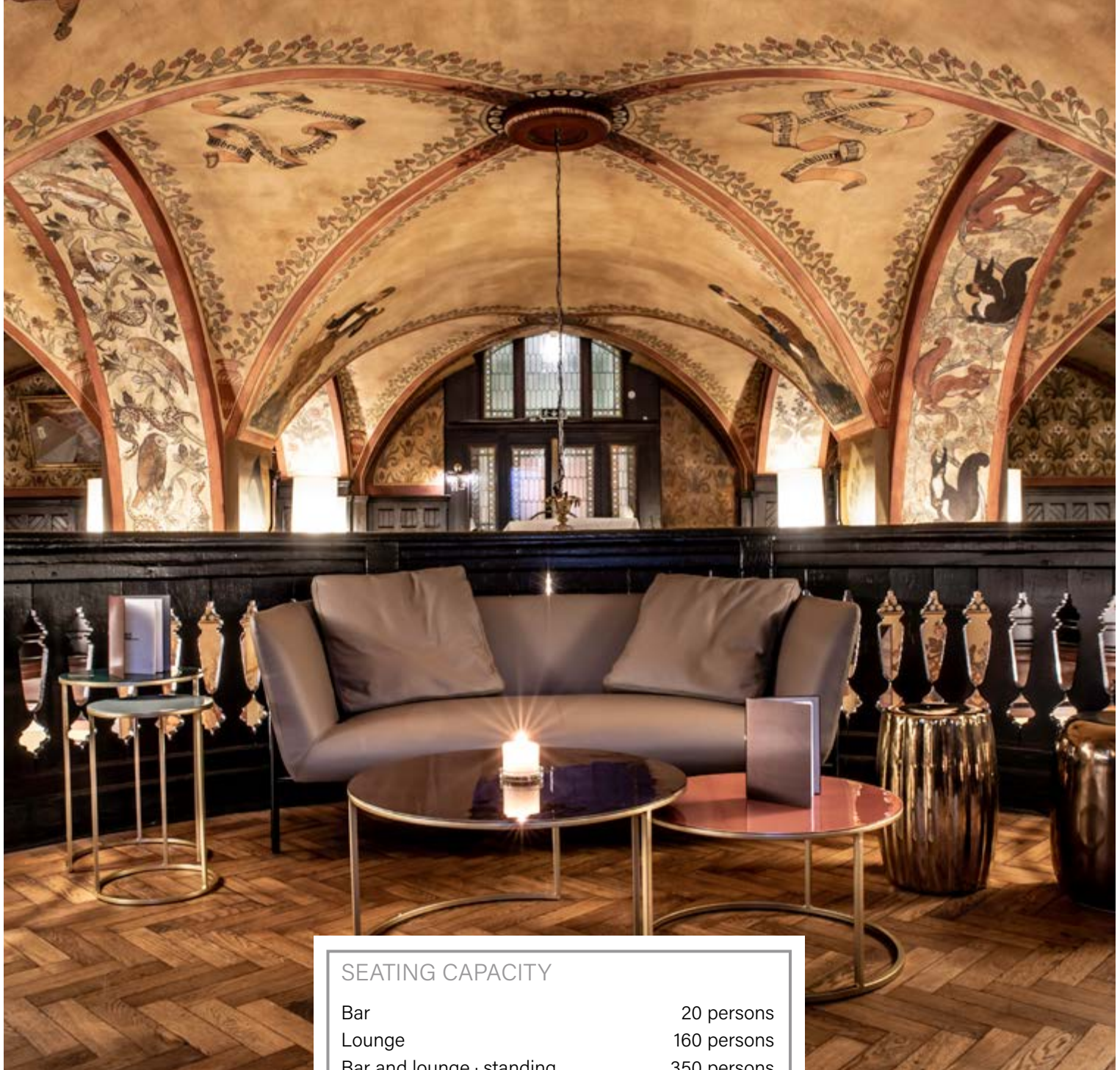
Restaurant	220 persons
Restaurant and Kornhauskeller Bar (Banquet seating)	450 persons
Restaurant and Kornhauskeller Bar (Standing room)	700 persons

## OPENING HOURS

Monday to Saturday	11.30 am to 14.30 pm 17.30 am to 23.30 pm
Sunday	closed
Warm kitchen	11.30 am to 14.00 pm 17.30 pm to 22.00 pm

# WELCOME TO THE KORNHAUSKELLER 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	350 persons

## OPENING HOURS

Monday to Thursday	17.00 pm to 00.30 am
Friday	17.00 pm to 02.00 am
Saturday	17.00 pm to 02.00 am
Sunday	closed

# 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

+41 31 327 72 72

Kornhauskeller

Restaurant & Bar

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# APERITIF SUGGESTIONS

## «KORNHAUS-PLÄTTLI» PLATE À CHF 26 PER PERSON

Hard and soft cheeses from the Bernese region <sup>v</sup>

Dried Emmental beef

Emmental country smoked ham

Emmental sausage

Raw bacon

Bernese mini-cheesecake with spinach and leeks <sup>v</sup>

Garnish with pickled gherkins, silver onions,  
mustard fruits and fig mustard <sup>v</sup>

## «KORNHAUS XL» add-on to the Kornhaus Plättli CHF 36 PER PERSON

Wholemeal bread with roast beef  
and homemade tartar sauce

Swiss Alpine salmon  
on pumpernickel with dill-mustard sauce

Vegetable dips with herb-quark sauce <sup>v+</sup>

## APPETIZERS AS SUPPLEMENT

	per piece
Roasted spiced almonds <sup>v+</sup>	3
Swiss Alpine salmon on pumpernickel with dill-mustard sauce	5
Marinated olives <sup>v+</sup>	2
Vegetable dips with herb-quark sauce <sup>v+</sup>	4
Grissini with raw ham	5

## WARM APPETIZERS AS SUPPLEMENT

	per piece
Seasonal soup	5
Bernese mini-cheesecake with spinach and leeks <sup>v</sup>	4
Beef meatballs in spicy sauce	5
Ham croissant	4
Fish in beer batter with garlic dip	4
Falafel with coriander-yogurt dip <sup>v</sup>	4
Wholemeal bread with roast beef	6
Mushroom-shallot skewer with balsamic-tomato sauce	4
Cauliflower «Wings» <sup>v+</sup>	4
Chicken skewer with mustard sauce	5

## «MAKE YOUR COMBO» CROSTINI

	per piece	
Goat's cheese, figs, nuts <sup>v</sup>	4	
Emmental raw ham		
Olives, thyme, truffle cream <sup>v+</sup>		
Tomatoes, basil, shallots <sup>v</sup>		
Hummus bread roll <sup>v+</sup>		

# MENU SUGGESTIONS – SPRING

March, April, May

## SPRING 1

Price per person: CHF 75.00

### Biel white wine foam soup <sup>v+</sup>

Roasted onions

—

### Swiss Alpine salmon tranche

white wine sauce • risotto • spinach

—

### Panna Cotta <sup>v+</sup>

seasonal fruit compote

## SPRING 2

Price per person: CHF 78.00

### Raw ham on baby spinach salad

Cherry tomatoes • radish vinaigrette

—

### Pink roasted roast beef

Béarnaise sauce • seasonal vegetables •

lime potatoes

—

### Spring dessert symphony

## SPRING 1

vegetarian option

Price per person: CHF 62.00

### Biel white wine foam soup <sup>v+</sup>

Roasted onions

—

### Wild mushroom risotto with burrata <sup>v</sup>

caramelized cashews

—

### Panna Cotta <sup>v+</sup>

seasonal fruit compote

## SPRING 2

vegan option

Price per person: CHF 78.00

### Vegan buratta on baby spinach salad <sup>v+</sup>

Cherry tomatoes • radish vinaigrette

—

### planted.pulled in cabbage roulade <sup>v+</sup>

Tomato-basil salsa • lime potatoes

—

### Spring dessert symphony <sup>v+</sup>

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

#### Bärnerwy aoc

58

Weingut Krebs, Bielersee

*Gutedel*

#### Terre di tufi Toscana igt

61

Teruzzi, Toscana

*Trebbiano, Vernaccia di San Gimignano*

### RED WINES

75 cl

#### Bärnerwy aoc

56

Weingut Krebs, Bielersee

*Pinot noir*

#### Dolcetto d'Alba doc – «Falletto»

74

Bruno Giacosa, Piemonte

*Dolcetto*

v vegetarian  
v+ vegan

Offer valid until 31.01.2025  
Components of the individual menu proposals can also be exchanged on request.  
4-course menus are available on request. We will be happy to assist you with the selection.

# MENU SUGGESTIONS – SUMMER

June, July, August

## SUMMER 1

Price per person: CHF 85.00

### Melons trilogy

Emmental raw ham • mint

—

### Veal piccata

Lemon risotto • broccoli • balsamic jus sauce

—

### Summer love symphony <sup>v</sup>

## SUMMER 2

Price per person: CHF 90.00

### Cherry tomatoes with Swiss buffalo mozzarella <sup>v</sup>

Basil • balsamic dressing

—

### Beef fillet

Shallot jus • seasonal vegetables •

Rosemary potatoes

—

### Strawberry mousse <sup>v+</sup>

## SUMMER 1

vegetarian option

Price per person: CHF 68.00

### Melons trilogy

marinated tofu • mint

—

### Eggplant filled with quinoa

Mint • caramelized lemon • fine noodles

—

### Summer love symphony <sup>v</sup>

## SUMMER 2

vegetarian option

Price per person: CHF 75.00

### Cherry tomatoes with mozzarella <sup>v+</sup>

Basil • balsamic dressing

—

### planted. Steak

fine noodles • Masala-tomato sauce •

broccoli

—

### Strawberry mousse <sup>v+</sup>

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

**Neuchâtel Oeil-de-Perdrix aoc**  
Domaine du Château Vaumarcus, Neuchâtel  
*Pinot noir*

**58**

### RED WINES

75 cl

**Biasca Premium Merlot Ticino**  
Gialdi Vini, Ticino  
*Merlot*

**64**

**Cúmaro Conero docg, Riserva**  
Umani Ronchi, Marche  
*Montepulciano*

**70**

v vegetarian  
v+ vegan

Offer valid until 31.01.2025  
Components of the individual menu proposals can also be exchanged on request.  
4-course menus are available on request. We will be happy to assist you with the selection.



# MENU SUGGESTIONS – AUTUMN

September, October, November

## AUTUMN 1

Price per person: CHF 89.00

### Pumpkin-orange cream soup <sup>v+</sup>

roasted pumpkin seeds

—

### Swiss beef fillet

Truffle sauce ▪ mashed potatoes ▪

carrots ▪ baked kale

—

### Sweet cider cream <sup>v+</sup>

Apple slices ▪ brittle

## AUTUMN 2

Price per person: CHF 75.00

### Romaine lettuce <sup>v+</sup>

Pears ▪ marinated figs ▪  
dark shallot-rosemary vinaigrette

—

### Veal cheeks braised in Ticino Merlot

Ribbon noodles ▪ mushrooms

—

### Chestnut variation <sup>v+</sup>

Vermicelles ▪ mousse ▪ parfait

## AUTUMN 1

vegan option

Price per person: CHF 75.00

### Pumpkin-orange cream soup <sup>v+</sup>

roasted pumpkin seeds

—

### planted.chicken-skewer <sup>v+</sup>

Truffle sauce ▪ mashed potatoes ▪

carrots ▪ baked kale

—

### Sweet cider cream <sup>v+</sup>

Apple slices ▪ brittle

## AUTUMN 2

vegan option

Price per person: CHF 75.00

### Romaine lettuce <sup>v+</sup>

Pears ▪ marinated figs ▪  
dark shallot-rosemary vinaigrette

—

### Open raviolo <sup>v+</sup>

Apple-red cabbage ▪ Brussels sprouts ▪ pumpkin ▪  
chestnuts ▪ organic wild mushrooms ▪ red wine-pear ▪  
hazelnut pesto with vegan ricotta

—

### Chestnut variation <sup>v+</sup>

Vermicelles ▪ mousse ▪ parfait

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

#### Arneis Langhe docg

56

Prunotto, Piemonte

Arneis

#### Petite Arvine de Molignon

66

«Les Pyramides» Valais aoc

Adrian & Diego Mathier, Valais

Petite Arvine

### RED WINES

75 cl

#### Pinot Noir Lucifer Valais aoc

59

Adrian & Diego Mathier, Valais

Pinot noir

#### Insoglio del Cinghiale Tosana igt

64

Tenuta di Biserno, Toscana

Syrah, Merlot, Cabernet franc,

Cabernet Sauvignon, Petit Verdot

v vegetarian  
v+ vegan

Offer valid until 31.01.2025  
Components of the individual menu proposals can also be exchanged on request.  
4-course menus are available on request. We will be happy to assist you with the selection.

# MENU SUGGESTIONS – WINTER

December, January, February

## WINTER 1

Price per person: CHF 90.00

### Parsnip soup <sup>v+</sup>

Alpine cheese croûtons

—

### Swiss beef and veal fillet

Béarnaise sauce • mashed potatoes • root vegetables

—

### White & dark chocolate mousse <sup>v+</sup>

Almond crunch

## WINTER 1

vegetarian option

Price per person: CHF 85.00

### Parsnip soup <sup>v+</sup>

Alpine cheese croûtons

—

### Bernese sliced planted.chicken <sup>v+</sup>

Mashed potatoes • mushroom cream sauce

—

### White & dark chocolate mousse <sup>v+</sup>

Almond crunch

## WINTER 2

Price per person: CHF 86.00

### Lamb's lettuce

Egg • bacon • pomegranate •  
house dressing

—

### Veal rack

rosemary-shallot-balsamic jus •  
potato gratin • carrots

—

### Chestnut mousse <sup>v+</sup>

Fig compote

## WINTER 2

vegetarian option

Price per person: CHF 75.00

### Lamb's lettuce

Lukewarm mushrooms • pomegranate •  
house dressing

—

### Baked celery scallop <sup>v+</sup>

vegan sour cream • apple-chili sauce •  
baked potatoes • carrots

—

### Chestnut mousse <sup>v+</sup>

Fig compote

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

**Porer** Pinot grigio Alto Adige doc  
Alois Lageder, Alto Adige  
*Pinot grigio*

64

**Chardonnay Barrique** Rebut La Neuveville  
Stadt Bern, Bern  
*Chardonnay*

69

### RED WINES

75 cl

**Marchese Antinori** Chianti classico docg, Riserva  
Tenuta Tignanello – Marchesi Antinori, Toscana  
*Sangiovese, Cabernet Sauvignon*

89

**Maienfelder Marschallgut**  
Cottinelli, Graubünden  
*Pinot noir*

80

v vegetarian  
v+ vegan

Offer valid until 31.01.2025  
Components of the individual menu proposals can also be exchanged on request.  
4-course menus are available on request. We will be happy to assist you with the selection.

# DESSERT BUFFET

For events with 100 people or more  
we also offer the following additions:

We offer a range of dishes at the dessert buffet.  
Our seasonal offers are also included:

LARGE DESSERT BUFFET (DEPENDING ON THE SEASON) À CHF 35.00 PER PERSON

## DESSERT BUFFET SPRING & SUMMER

Seasonal fruit salad <sup>v+</sup>  
Tiramisù  
White & dark chocolate mousse <sup>v+</sup>  
Panna cotta with seasonal fruit compote <sup>v+</sup>  
Cream slice  
Lemon tartlets <sup>v</sup>  
Carrot cake <sup>v</sup>  
Fruit crumble

## DESSERT BUFFET FALL & WINTER

Seasonal fruit salad <sup>v+</sup>  
Tiramisù  
White & dark chocolate mousse <sup>v+</sup>  
Panna cotta with seasonal fruit compote <sup>v+</sup>  
Cream slice  
«Kornhaus» apple strudel with vanilla sauce <sup>v</sup>  
Homemade brownies <sup>v</sup>  
Burnt cream with almond

## ADDITIONAL COMPONENTS TO SUPPLEMENT

	per person
Ice cream in the glass	3
Filled cream puffs	3
Muffins	3
Mini black forest cubes	5
Meringues with cream	5
4 types of cheese	7

# STANDING DINNER

For a relaxed get-together we recommend our standing dinner at the gallery bar.

The offer varies according to the season and is possible from 20 persons. Some dishes are served on the fly and partly served as a buffet.

## STANDING DINNER SMALL À CHF 70.00 PER PERSON

Dishes on offer depending on the season

Various seasonal, cold and warm appetizers

—

1 meat main course

1 vegan main course

2 side dishes

Seasonal vegetables

—

Kornhaus dessert variation

## STANDING DINNER LARGE À CHF 85.00 PER PERSON

Dishes on offer depending on the season

Various prepared salads, cold appetizer platters

—

1 fish main course

1 meat main course

1 vegan main course

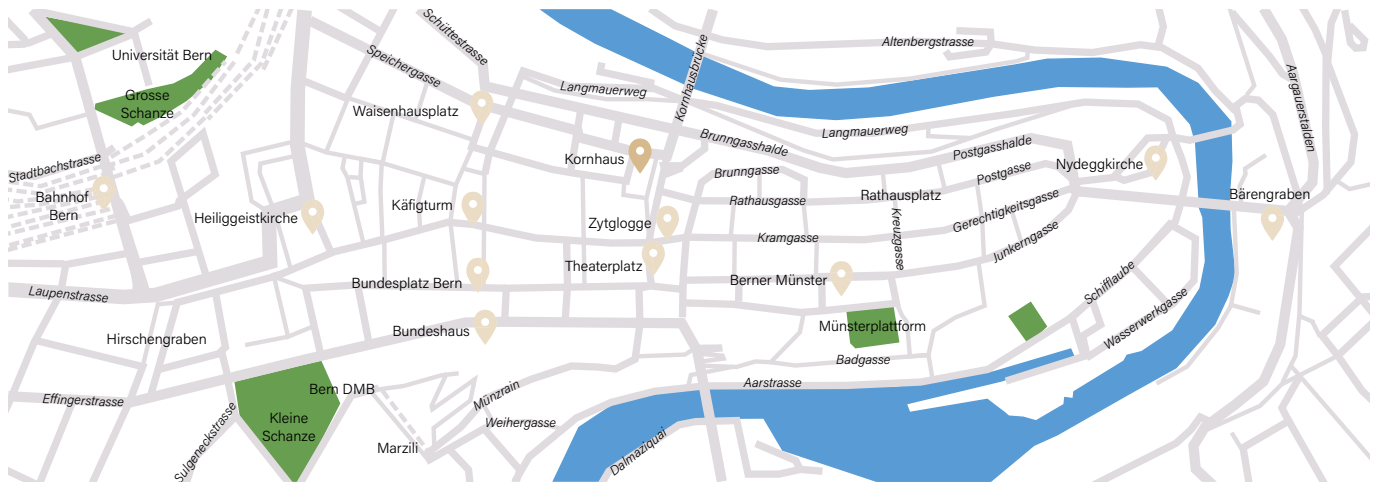
2 side dishes

Seasonal vegetables

—

Kornhaus dessert variation

# LOCATION MAP



Team Administration & Banquets  
+41 31 327 72 72

Kornhauskeller  
Restaurant & Bar  
Kornhausplatz 18  
3011 Bern

T +41 31 327 72 72  
info@kornhaus-bern.ch  
kornhaus-bern.ch

# GENERAL TERMS AND CONDITIONS

Kornhauskeller Restaurant & Bar  
Bindella terra vite vita SA

## PARTIES AND CONCLUSION OF CONTRACT

The Kornhauskeller Restaurant, hereinafter referred to as the service provider, provides banqueting and catering services for events of all kinds for its customers, hereinafter referred to as the organizer, in accordance with the individually concluded detailed contract. The contract shall come into effect upon the signing of the detailed contract.

## PROVISIONAL RESERVATIONS

Are held for the customer for a maximum of 2 weeks. If no response is received by the agreed date, we reserve the right to release the provisional reservation without further notice.

## OFFER SELECTION

The choice of food and wine must be communicated 14 days before the event. If this is not communicated within the deadline, the service provider reserves the right to substitute with alternatives.

## DAMAGES

The organizer is liable in all cases for any damage caused to rooms, facilities, furniture and surroundings. The organizer is liable for damage to or loss of rented equipment. The Kornhaus accepts no liability whatsoever.

## PRICES

Prices are subject to change due to inflation. All prices are quoted in CHF and are inclusive of VAT.

## NUMBER OF PERSONS

The definitive number of persons must be notified at least 48 hours before the event. This is the basis for invoicing. From 2 working days before the event, we will charge the selected menu at 100% of the number of people last reported.

## OPENING HOURS AND STAFF COSTS

The restaurant and bar are open until 00.30 hrs. If the party lasts longer, a night surcharge of CHF 45/h will be charged per employee per hour. It is essential to comply with the official closing time of 03.30 a.m. (in this case, the end of staff duty is 04.30 a.m.) The number of staff required is the responsibility of the Kornhaus and will be adapted to requirements.

## TICKETING FOR EVENTS

Tickets for events in the Kornhauskeller Bern can be purchased via Eventfrog or at the box office, depending on the event. With the purchase of a ticket, the buyer acquires the one-time right to admission, attendance and the advertised services for the event recorded on the ticket in the specified category at the specified time/date.

## EXCHANGE & RETURN

The exchange or return of tickets is generally excluded. In particular, tickets may not be returned in the event of event cancellations or force majeure. Tickets will not be replaced if lost or damaged (e.g. no longer legible). Season tickets will only be replaced in exceptional cases and for a fee in the event of loss or damage. If an event is rescheduled, the tickets for the original event remain valid for the new event.

## DEPOSIT

The Kornhaus reserves the right to demand an advance payment of up to one third of the expected turnover upon conclusion of the contract. In this case, the reservation is only binding once payment has been received.

## CANCELLATION CONDITIONS

Standard event

If the organizer cancels the contract, the following guidelines apply:

up to 1 month before the event	30%
up to 14 days before the event	60%
less than 14 days before the event	100%

## CORKAGE

As a Bindella Group company including independent wine production, wines brought in by the organizer will not be served.

## PAYMENT

An invoice is issued for each event, which must be settled within the payment period granted. A commission of 3% is reserved for payments by credit card.

Individual collection is possible up to a group size of 10 persons. For groups of more than 20 people, we request payment by invoice.

We only send invoices of CHF 500 or more to Swiss billing addresses. We ask companies based abroad to pay locally.

## PLACE OF JURISDICTION

These general terms and conditions and the contracts concluded on their basis are subject to Swiss law. Zurich is agreed as the place of performance and jurisdiction.