



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)



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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.

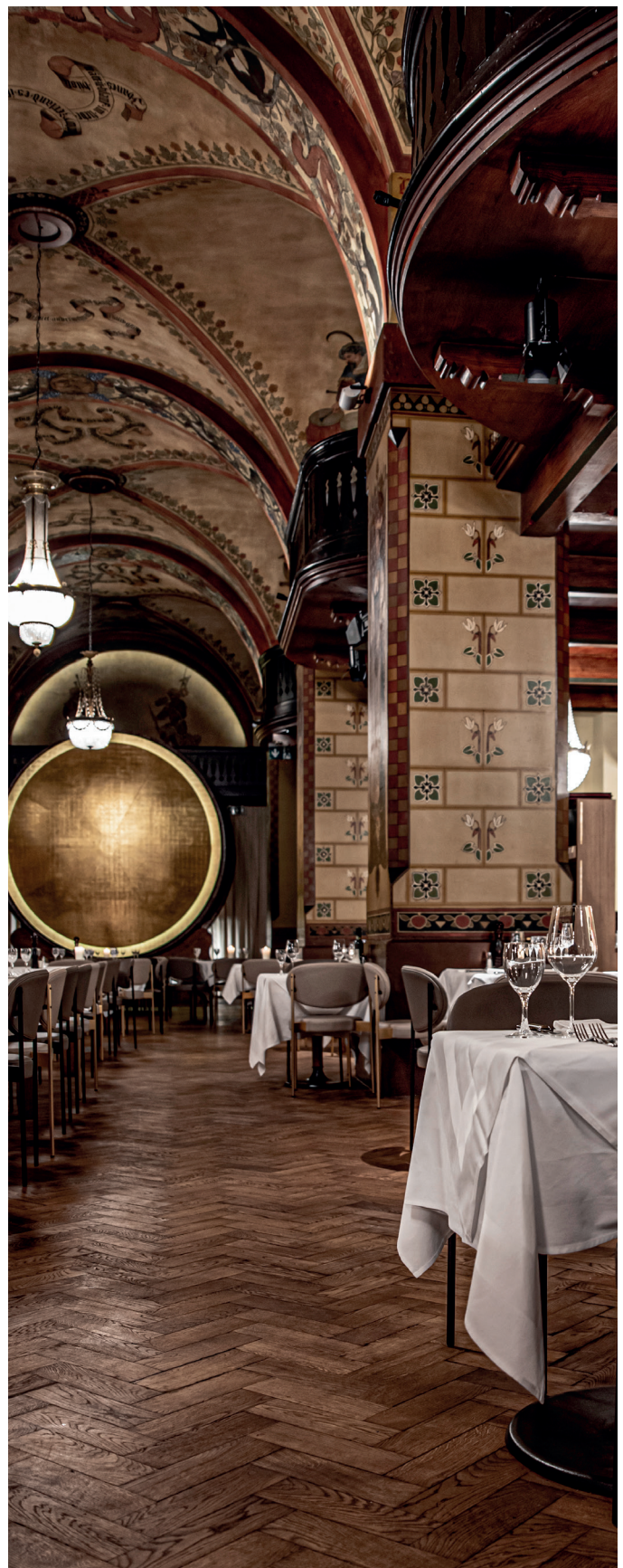
Rudolf Mürger, who sponsored the competition, also submitted a proposal and was awarded the contract. The Kornhauskeller was painted in Art Nouveau style, featuring the coats of arms of the Bernese cantonal offices, quotations of author Otto von Greyerz, and images of local musical ensembles and the 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<br>(Banquet seating) | 450 persons |
| Restaurant and Kornhauskeller Bar<br>(Standing room)   | 700 persons |

## OPENING HOURS

|                             |  |
|-----------------------------|--|
| Monday to Saturday          | 11.30 am to 14.30 pm<br>17.30 am to 23.30 pm |
| Sunday                      | 12:00 pm to 14.30 pm                         |
| from mid-October to mid-May | 17.30 am to 22.00 pm                         |
| Warm kitchen                | 11.30 am to 14.00 pm<br>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                      | 17:00 pm to 02.00 pm |
| from mid-October to mid-May | 14.00 am to 22.00 pm |



# YOUR EVENT IN THE KORNHAUS

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

Kornhausplatz 18

3011 Bern

T +41 31 327 72 72

[info@kornhaus-bern.ch](mailto:info@kornhaus-bern.ch)

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# APERITIF SUGGESTIONS

## «KORNHAUS-PLÄTTLI» PLATE À CHF 22 PER PERSON

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 32 PER PERSON

Wholemeal bread with roast beef  
and homemade tartar sauce  
Swiss Alpine salmon  
on toast with dill mustard sauce  
Vegetable dips with herb-quark sauce <sup>v+</sup>

## APPETIZERS AS SUPPLEMENT

|   | per person |
|---|------------|
| Roasted spiced almonds *                                | 3          |
| Swiss Alpine salmon<br>on toast with dill mustard sauce | 5          |
| Marinated olives *                                      | 2          |
| Vegetable dips with herb-quark sauce *                  | 4          |
| Grissini with raw ham                                   | 5          |
| Sbrinz cheese   | 4          |
| Cheese from Chäsueb                                     | 5          |

## WARM APPETIZERS AS SUPPLEMENT

|   | per person |
|---|------------|
| 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 *                         | 4          |
| Wholemeal bread with roast beef                             | 6          |
| Cauliflower «Wings» *                                       | 4          |
| Chicken skewer with mustard sauce                           | 5          |

## «MAKE YOUR COMBO» CROSTINI

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

\* vegan possible with modifications

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

Offer valid until 15.02.2026



# MENU SUGGESTIONS – SPRING

March, April, May

## SPRING 1

Price per person: CHF 75.00

Vegetarian price per person: CHF 62.00

**Biel white wine foam soup** \*v  
roasted onions

—

**Swiss Alpine salmon tranche**  
hollandaise sauce • risotto • spinach

*vegetarian option*

**Wild mushroom risotto with burrata** \*v  
caramalised cashews

—

**Panna Cotta** \*v  
seasonal fruit compote

## SPRING 2

Price per person: CHF 78.00

Vegetarian price per person: CHF 78.00

**Raw ham on baby spinach salad**  
Cherry tomatoes • radish vinaigrette

—

*vegetarian option*

**Buratta on baby spinach salad** \*v  
Cherry tomatoes • radish vinaigrette

—

**Pink roasted roast beef**  
Béarnaise sauce • seasonal vegetables •  
lime potatoes

—

*vegetarian option*

**planted.schnitzel** \*v  
sour cream • seasonal vegetables • lemon potatoes

—

**Spring dessert symphony** \*v

## CHEF RECOMMENDATION IN MAY

Price per person: CHF 85.00

Vegetarian price per person: CHF 62.00

**Seeländer asparagus cream soup** \*v  
Wild garlic crisp

—

**Veal steak**  
maltaise sauce • mixed asparagus • new potatoes

—

*vegetarian option*

**Quinoa stew** \*  
date tomatoes • broccoli • mint pesto • caramelized limes

—

**Rhubarb-strawberry compot** \*v  
vanilla ice cream

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

**Bärnerwy aoc**  
Weingut Krebs, Bielersee  
*Gutedel*

**58**

### RED WINES

75 cl

**Le Tre Vigne doc**  
Vecchia Masseria, Tecino  
*Merlot*

**64**

\* vegan possible with modifications

v vegetarian

v+ vegan

Offer valid until 15.02.2026

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

Vegetarian price per person: CHF 68.00

### Melons trilogy

Emmental raw ham • mint

—

*vegetarian option*

### Melons trilogy \*

marinated tofu • mint

—

### Veal escalope

lemon risotto • broccoli • balsamic jus sauce

—

*vegetarian option*

### Eggplant filled with quinoa \*

mint • caramelized lemon • lemon risotto

—

### Summer love symphony \*

## SUMMER 2

Price per person: CHF 75.00

Vegetarian price per person: CHF 75.00

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

basil • balsamic dressing

—

### Roasted Alpstein corn-fed poulard

shallot jus • seasonal vegetables •  
rosemary potatoes

*vegetarian option*

### planted. Steak \*

shallot jus • seasonal vegetables •  
rosemary potatoes

—

### Strawberry trilogy \*<sup>v</sup>

marinated • mousse • parfait

## CHEF RECOMMENDATION IN JUNE

Price per person: CHF 85.00

Vegetarian price per person: CHF 75.00

### Seeland leaf salad \*

summer salad • garden cress • carrots • cucumbers •  
roasted seeds • herb croûtons • house dressing

—

### Grilled Rubiger Helvetic salmon steak

spinach • Bernese wine risotto

—

*vegetarian option*

### Beetroot risotto

fresh cheese • arugula • Belper knolle cheese

—

### Lemon meringue tart

fresh berries

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

#### Sauvignon Blanc aoc

69

Bechtel, Zürich

*Sauvignon blanc*

### RED WINES

75 cl

#### Cúmaro Conero docg, Riserva

70

Umani Ronchi, Marche

*Montepulciano*

\* vegan possible with modifications

v vegetarian

v+ vegan

Offer valid until 15.02.2026

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

Vegetarian price per person: CHF 75.00

### Chestnut cream soup \* v

alpine cheese croûtons

—

### Swiss beef fillet

café de Paris sauce • mashed potatoes •

carrots • baked kale

—

*vegetarian option*

### planted.chicken-skewer \* v

café de Paris sauce • mashed potatoes •

carrots • baked kale

—

### Sweet cider cream \* v

apple slices • brittle

## AUTUMN 2

Price per person: CHF 75.00

Vegetarian price per person: CHF 75.00

### Romaine lettuce \* v

pears • marinated figs •  
dark shallot-rosemary vinaigrette

—

### Slow-cooked veal brisket in a herb crust

king oyster mushroom sauce • apple red cabbage •  
tagliatelle

—

*vegetarian option*

### Open raviolo v+

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

—

### Chestnut variation \* v

Vermicelles • mousse • parfait

## CHEF RECOMMENDATION IN OCTOBER

Price per person: CHF 85.00

Vegetarian price per person: CHF 75.00

### Pumpkin-orange crème soup \* v

roasted pumpkin seeds

—

### Grilled venison escalope

juniper berry sauce • apple red cabbage • chestnuts • brussels sprouts • spätzli

—

*vegetarian option*

### Homemade spätzli

apple red cabbage • chestnuts • brussels sprouts • chantarelles

—

### Chocolate-pear tartlet

sour cream ice cream

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

#### Petite Arvine de Molignon

66

«Les Pyramides» Valais aoc

Adrian & Diego Mathier, Valais

Petite Arvine

### RED WINES

75 cl

#### Insoglio del Cinghiale Tosana igt

64

Tenuta di Biserno, Toscana

Syrah, Merlot, Cabernet franc,

Cabernet Sauvignon, Petit Verdot

\* vegan possible with modifications

v vegetarian

v+ vegan

Offer valid until 15.02.2026

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

Vegetarian price per person: CHF 85.00

### Parsnip soup \*v

alpine cheese croûtons

—

### Swiss beef and veal fillet

béarnaise sauce • mashed potatoes • root vegetables

*vegetarian option*

### Bernese sliced planted.chicken \*v

Mashed potatoes • mushroom cream sauce

—

### White & dark chocolate mousse \*v

Almond crunch

## WINTER 2

Price per person: CHF 86.00

Vegetarian price per person: CHF 75.00

### Lamb's lettuce

egg • pomegranate •  
house dressing

—

### Veal rack

rosemary-shallot-balsamic jus •  
potato gratin • carrots

*vegetarian option*

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

rosemary-shallot-balsamic jus •  
potato gratin • carrots

—

### Red wine plums \*

cinnamon ice cream • almond crunch

## CHEF RECOMMENDATION IN DECEMBER

Price per person: CHF 90.00

Vegetarian price per person: CHF 85.00

### Truffled fresh cheese mousse

on a bed of beetroot • rapeseed oil dressing

—

### Beef fillet cubes

tagliatelle • truffle sauce • winter spinach

—

*vegetarian option*

### Tortelloni filled with walnut-truffle cream <sup>v</sup>

roasted mushrooms • butternut squash • mushroom sauce

—

### Winter dessert symphony \*

## OUR WINE RECOMMENDATION:

### WHITE WINES

75 cl

**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

\* vegan possible with modifications

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 30.00 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 |
|----------------------------|------------|
| Assorted ice cream flavors | 3          |
| Filled cream puffs         | 3          |
| Muffins                    | 3          |
| Mini black forest cubes    | 5          |
| Meringues with cream       | 5          |
| 4 types of cheese          | 7          |

\* vegan possible with modifications

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

Offer valid until 15.02.2026



# 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

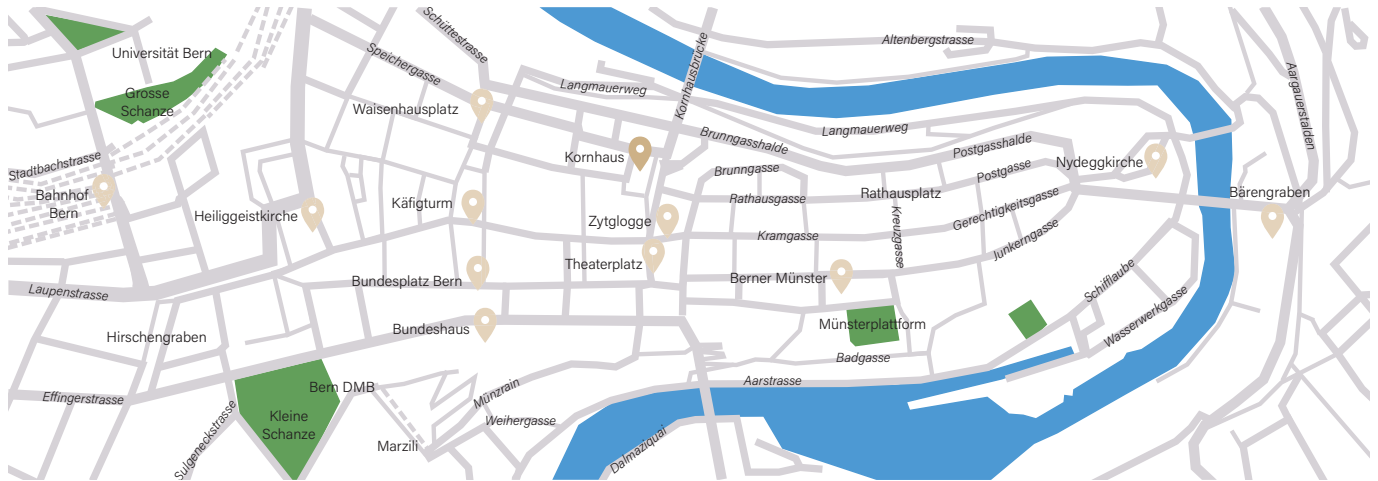
\* vegan possible with modifications

v vegetarian

v+ vegan

Offer valid until 15.02.2026

# LOCATION MAP



Team Administration & Banquets  
+41 31 327 72 72

Kornhauskeller  
Restaurant & Bar  
Kornhausplatz 18  
3011 Bern

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[info@kornhaus-bern.ch](mailto:info@kornhaus-bern.ch)  
[kornhaus-bern.ch](http://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.