



BERNS

WELCOME TO THE WORLD OF BERNS

**BIG CELEBRATIONS**





*The Ballroom 1963 | Photo by Lennart Nilsson*

# WELCOME

We have curated a brand guide where we have established who we are and what we stand for. With our brand guide we have created taglines that describes our house. How we want you to perceive us, our place that adds to the brand, the people behind the brand and our dream guests. The personality of the brand, the promise of what you can expect from our brand, but most importantly we want you to leave a little happier. These taglines are so great that they are also the names for our menus.







## OPEN MINDED (Full day)

*When you are spending the whole day at Berns and being productive, you want to make sure that your team is happy and energized. For the open minded that thinks two steps ahead, we have made a whole day package.*

- Breakfast
- Lunch of the day or the Attentiv option (depends on the arrangement)
- Swedish fika

## CURIOUS (Half day)

*Not spending the whole day at Berns but still wants a taste of the house? For the curious one we have curated half day package.*

- Swedish fika
- Lunch of the day or the Attentive option (depends on the arrangement)

## UNEXPECTEDLY FUN (Breakfast)

*For the hungry group, here you have everything you need to get your energy up and running throughout the day, we ensure you it is unexpectedly fun.*

- Coffee or Tea
- Fresh orangejuice
- Fresh greenjuice
- Sandwich with ham, cheese and salad
- Overnight oats with Swedish baked apples
- Croissant

## RELAXED (Easy Breakfast)

*Only the best necessities to get your teams day started, so you can stay relaxed.*

- Coffee or Tea
- Sandwich with ham, cheese and salad

## COMFORTABLY YOURS (Add Ons)

*We know that we have it all but just to make sure that you are not missing anything we have added extra options if you want to take your menu to the next level, we are comfortably yours.*

- Change your regular sandwich to an avocado and ryebread sandwich
- Energy shot
- “Chiapudding”
- Boiled egg with caviar
- Homemade granola bar with dates and seeds
- Pain au chocolat
- Fruit basket
- Fresh cut fruit
- Smoothie
- Banana bread with dark chocolate

*These add ons can only be added to a package*

## RELAXED LIVING (Swedish fika)

*Everyone need a little extra energy after a productive meeting, here you can get your greens in while you are being productive with work, sit back and relax. It's like a relaxed living*

- Coffee or Tea
- Homemade granola bar with dates and seeds
- Fruit basket
- Overnight oats with Swedish baked apples
- Smoothie

## FOREVER CONTEMPORARY (Swedish fika)

*Don't miss our 'fika', we do it and we do it great with both traditional and new modern treats, we are forever contemporary.*

- Coffee or Tea
- Cinnamon bun
- Bowl of sweets
- Fruit basket
- Dessert from Berns Pastry

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.

## COME AS YOU ARE FEEL LIKE A STAR (Lunch)

*Enjoy the historical Ballroom with a classic three course lunch, regardless if you visit us during the day or the evening. When you walk through our doors, you come as you are and feel like a star.*

*Choose one of these starters:*

-Peppercorn gravadlax from the Faroe Islands with lemon vinaigrette & horseradish smetana & crispy potatoes

-Stracciatella with tomato, celery, paprika, pesto, croutons & herbs (v)

-Steak tartar of beef, yolcream, dijon cream cheese, Jerusalem artichoke chips & parmesan

*Choose one of these main courses:*

-Spiced roast char with creamed savoy cabbage, new potatoes & haricots verts.

-Grilled chicken thigh fillet with crispy potatoes, tarragon mayonnaise, zucchini & cress.

-Baked cabbage with zucchini, tarragon mayonnaise, haricots verts & feta cheese (v).

*Choose one of these desserts:*

-Cherry bavaroise with brownie, blueberry sponge & yuzu cream

-Calamansi tartelette with Italian meringue, browned butter cake & passionfruit creme

-Chocolate mousse with raspberry jelly, fresh raspberries & mint

## ATTENTIVE (No-seat-needed-plate)

*If you don't have the time to sit down to eat but still have the munchies, we offer our smaller dishes that you can enjoy on the go. This is for the attentive one.*

-Tofu with edamame, mushroom, black rice, sunflower seeds, smashed cucumber, spring onions & kewpie mayo (v)

-Smoked salmon with potatoes, gem lettuce, capers and dill sauce, radish, dill & cucumber

-Fajita BBQ chicken with black rice, sunflower seeds, pickled carrots, pico de gallo & chipotle mayo

## RELAXED ELEGANCE

(Elementary mingle) Max 200p

*Remember the attentive one? This is same but different, let's spice it up with some Asian flavours but let's do it with relaxed elegance.*

-Vietnamese Spring Rolls with sesame seeds & Jim Jaew

-Okonomiyaki with tuna, kewpie mayo, tonkatsu, radish, carrot & coriander

-Tuna tartar with sesame seed, ginger soy, cucumber, kewpie mayo & puffed rice

-Chicken skewers with black garlic glaze

(v) vegetarian option

Customize your menu?  
No problem - talk to your project manager

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.



*Dinner in The Ballroom*









## HOME OF THE EXTRAORDINARY (Dinner)

*Welcome to The Ballroom in its grandest setting, now you can truly see that we are the home of the extraordinary. With a dinner under the chandeliers with a classic three course menu.*

*Choose one of these starters:*

-Burrata with pesto rosso, eggplant, cherry tomato, pangratto & basil (v)

-Peppercorn gravadlax from the Faroe Islands with lemon vinaigrette & horseradish smetana & crispy potatoes

-Artichoke crème with blackened cucumber, semi-dried tomatoes, espelette vinegar, pangrattato & basil (v)

*Choose one of these main courses:*

-Entrecote with potato terrine, crisps, sherry vinegar, cress, rosemary, espelette and herb butter, Madeira sauce & tomato salad

-Arctic char with potato cake, Västerbotten cheese, parsley, shellfish velouté, tart apple, dill & cress

-Cod loin with potato cake, Västerbotten cheese, parsley, shellfish velouté, tart apple, dill & cress. *(up to 200 people)*

-Deep-fried Chèvre with beetroot chips, carrot puree, espelette vinaigrette, lemon pickled endive & watercress. (v)

*Choose one of these desserts:*

-Cherry bavaoise with brownie, blueberry sponge & yuzu cream

-Calamansi tartelette with Italian meringue, browned butter cake & passionfruit creme

-Chocolate mousse with raspberry jelly, fresh raspberries & mint

## HISTORICALLY CELEBRATING (Canapé)

*It doesn't get more classic than this, a classic snack in a classical venue for a classy group. We have been historically celebrating since 1863 and this is what it all began with.*

-Tuna tartar with sesame, ginger, cucumber, kewpie mayo & puffed rice

-Beetroot with chives, goat cheese cream & deep-fried Jerusalem artichoke (v)

-Skagen on pumpernickel, roe & dill

-Crustad cone with celeriac, mayonnaise, bread spices & cress (v)

-Crustad cone with wrångebäck cream, lemon, celery & bleak roe

-Kohlrabi flower with cream cheese, miso & tomato (v)

-Dessert from Berns Pastry

-Homemade chocolate pralines

Minimum 2 per person

## COMPLETELY MINGLE (Dinner)

*Choose three of the above canapés*

*Choose one of the no-seat-needed-plates*

*And a mingle dessert from Barns pastry*

Customize your menu?  
No problem - talk to your project manager

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.



## THE LITTLE ONES

- Lightly salted chips
- Soy roasted cashewnuts with togarashi
- Fruit basket

## THE LATE ONE

- Hotdog

## CAKES BY REQUEST

- Creamcake  
Sponge cake with fresh berrys, vanilla cream & whisked cream.
- Fruit & berry mousse cake  
Vanillamousse & white chocolate blondie.  
Your choice of fruit or berrys. We recommend apples, raspberry, blueberry or passionfruit.
- Princess cake  
Classic princess cake with sponge cake, vanilla cream & raspberry jam covered in marzipan.
- Chocolate mousse cake  
Dark and milk chocolate mousse, brownie & milk chocolate glaze

*Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.*





*Service in The Ballroom*





*Out of Office in The Ballroom*



*Last but not least, to make your event complete you need the right drinks to go with the food. Why not make it even better, add a pre-cocktail and after dinner drink.*

*We have curated different options for you to make it easier, you can be Basic, a Signature or a Grand Cru. Incredible food menus and great drink options, cheers!*

## WINE PACKAGES

### -Berns Basic

- 1 glass of sparkling wine for aperitif
- 1 glass for the starter
- 1 glass for the main course with a small refill

### -Berns Signature

- 1 glass of sparkling wine for aperitif
- 1 glass for the starter
- 1 glass for the main course with a small refill

### -Berns Grand Cru

- 1 glass of Champagne wine for aperitif
- 2 glasses for the starters
- 1 glass for the main course with a small refill

*Coffee or Tea is included in all packages.*

All prices are exkluded VAT.

## OUR STANDARD SUPPLY IN ALL BARS

- Vodka & Redbull
- Jäger & Redbull
- Gin & Tonic
- Rom & Cola
- Cuba Libre
- Vodka & Soda
- Vodka Cranberry
- Tequila & Soda
- Razz & Sprite
- Vodka & Sprite
- Moscow Mule

*Wine, beer and alcohol-free options.  
Champagne by the bottle*

## BY REQUEST WE CAN EXTEND OUR STANDARD SUPPLY IN ALL BARS WITH

### -Mojito

*Bacardi carta blanca, lime, brown sugar & mint*

### -Espresso Martini

*42 Below vodka, quality espresso & Kaluha*

### -Daquiri

*Bacardi 4, lime & sugar*

### -Margarita

*Patron Silver, Cointreau, lime & salt*

### -Negroni

*Antica formula, Carpano bitters & Beefeater gin*

### -Moscow Mule

*Absolut vodka, lime, ginger & bitters*

### -Tom Collins

*Beefeater, lemon, sugar & soda*

*Wine, beer and alcohol-free options.*

*Champagne by the bottle*

## OUR SIGNATURES

### -Dram-Atik

*Xante, Hernö gin, salted caramel & bitters*

### -Archipelago

*Bombay Sapphire, Campari, St Germain, raspberries, papeda & cava*

### -El Patron

*Patron silver, St Germain, lime & spices*

### -Carter

*Bombay Pressé, yuzu, honey & coconut*

### -Midnight Sun

*OP Andersson, Aperol, St Germain, peaches & lime*

### -Your own made cocktail

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.





*Black Coffee in The Ballroom*









BERNS

WELCOME TO THE WORLD OF BERNS