



BERNS

WELCOME TO THE WORLD OF BERNs

FIRST FLOOR



*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 Attentive 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 orange juice
- Fresh green juice
- Sandwich with ham, cheese and salad
- Overnight oats with Swedish baked apples
- Croissant

## 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 'Swedish 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

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*Kitchen staff getting ready*

*Spegelsalen inspired by the Hall Of Mirrors at the palace of Versailles*



## 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

## 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

## THE LITTLE ONES

-Lightly salted chips

-Soy roasted cashewnuts with togarashi

-Fruit basket

## THE LATE ONE

-Hotdog

(v) vegetarian option

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

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## LEAVE A LITTLE HAPPIER (Family style)

*Family style is the traditional Berns style, as you know by now Berns Asiatiska is the first Chinese restaurant in Sweden. Here you can dine in the classic Asian family style.*

### *First serving:*

- Smashed cucumber
- Springrolls
- Flank nam tok

### *Second serving:*

- Mixed sushi platter

### *Third serving:*

- Tonkatsu
- Korean BBQ chicken
- General Tso cauliflower
- Asian coleslaw
- Steamed rice

### *Dessert:*

- Lemongrass brûlée with caramel cake & pineapple

## HOME OF THE GOOD LIFE PART 1

(Three course dinner)

*Are you in or are you in? This is the menu for the connoisseur, this is home of the good life.*

### *Choose one of these starters:*

- Beef tartar with dijonnaise, egg yolk, chives, capers, deep fried sunchoke & ricotta salata

- Burrata with pesto rosso, eggplant, pickled green tomato, pickled jalapeno, pangratto & basil (v)

- Pickled herring with crispy potato cake, Västerbottencheese, sour cream, browned butter, pickled onion & dill

### *Choose one of these main courses :*

- Baked cod with almond potato purée, seasonal vegetables, soy butter & gremolata

- Veal entrecote with potato terrine, Madeira sauce, baked carrot, spring onion, chervil & sherry vinegar

- Spring chicken with potato terrine, miso sauce, baked leeks, black cabbage, pickled beetroot & herbs

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

### *Dessert:*

- 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

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*Röda Rummet (The Red Room)*



## HOME OF THE GOOD LIFE PART 2

(Seven course dinner)

*This menu were already good but we decided to make it great by level it up, this is for the one that wants the full dinner experience.*

### *Snacks:*

-Vendace roe on crispy potato cake, sour cream, lemon pickled onion & herbs

-Oscietra caviar on tartlet, creme fraiche & chives

-Duck liver paté with port wine & cherry marmalade, pickles, deep fried shallots & parmesan.

### *Choose one of these starters:*

-Beef tartar with dijonnaise, egg yolk, chives, capers, deep fried sunchoke & ricotta salata

-Burrata with pesto rosso, eggplant, pickled green tomato, pickled jalapeno, pangratto & basil (v)

-Pickled herring with crispy potato cake, Västerbottencheese, sour cream, browned butter, pickled onion & dill

### *Choose one of these main courses:*

-Baked cod with almond potato purée, seasonal vegetables, soy butter & gremolata

-Veal entrecote with potato terrine, Madeira sauce, baked carrot, spring onion, chervil & sherry vinegar

-Spring chicken with potato terrine, miso sauce, baked leeks, black cabbage, pickled beetroot & herbs

-Deep-fried Chevré with beetroot chips, carrot puree, chili oil, lemon pickled endive & watercress (v)

### *Predessert:*

-Tonights sorbet

### *Dessert:*

-Lemongrass brûlée with caramel cake & pineapple

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## 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 berries, vanilla cream & whisked cream.
- Fruit & berry mousse cake  
Vanillamousse & white chocolate blondie.  
Your choice of fruit or berries. 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

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*Service 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.*

## 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

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