



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



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.

-Lentils with sweet potato, leaf spinach, baked beet root, pumpkin seeds, vegan mint mayonnaise & crumbled tofu (v)

-Hot smoked salmon with black rice, edamame beans in mandu dressing, pickled fennel, gochujang mayonnaise & roasted onions

-Teriyaki chicken with bean vermicelli, smashed cucumber, mandu dressing, coriander & sesame seeds

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, radish, carrot & coriander

-Tuna tartar with teriyaki, cucumber, gochujang mayonnaise & puffed rice

-Chicken skewers with char siu glaze

Add ons:

-Vegetarian dumplings

-Pork dumplings

-Satay chicken skewers

-Beef tartar in a crust with sweet soy & gochujang mayonnaise

-Bao bun with shiitake mushroom, hoisin sauce, smashed cucumber & coriander

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 teriyaki, cucumber, gochujang mayonnaise & puffed rice

-Beef tartar in crustad with shiso cress & puffed rice

-Skagen on pumpernickel, roe & dill

-Crustad cone with whipped brie & rosé pepper (v)

-Kohlrabi flower with cream cheese, jalapeno & tarragon (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 (v)
- Vegetarian dumplings with mandu dressing (v)
- Flank nam tok

Second serving:

- Mixed sushi platter

Third serving:

- Iberico char siu
- Korean BBQ chicken
- Vegetable skewers (v)
- Asian coleslaw (v)
- Steamed rice (v)

Dessert:

- Yuzu bavarise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

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:

- Reindeer tartar with crispy potato cake, fish roe, sour creme & chives

- Baked salsify with browned butter emulsion, lemon, pangrattato & chives (v)

- Scallop with cauliflower purée, browned chili butter, kavring, lemon & chervil

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

Choose one of these main courses :

- Baked cod with Sandefjord sauce, celeriac purée, beet chips, herb oil & water cress

- Deer with mushroom filled cake, sherry sauce, kale & black onion

- Spiced duck with butternut purée, sherry sauce, confit onion, shiitake & black cabbage

- Baked cabbage with lemon, fried mushrooms, baked celeriac, butter sauce, marcoma almonds & herb oil (v)

Dessert:

- Yuzu bavarise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

- Dark milk/white chocolate bavarise with orange sunflower crunch & orange rosemary jelly

- Seabuckthorn mousse with dulce ganache, caramanis curd & dark chocolate crumbs

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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:

-Reindeer tartar with crispy potato cake, fish roe, sour creme & chives

-Baked salsify with browned butter emulsion, lemon, pangrattato & chives (v)

-Scallop with cauliflower purée, browned chili butter, kavring, lemon & chervil

-Pickled herring with crispy potato cake, Västerbottencheese, sour cream, browned

Choose one of these main courses:

-Baked cod with Sandefjord sauce, celeriac purée, beet chips, herb oil & water cress

-Deer with mushroom filled cake, sherry sauce, kale & black onion

-Spiced duck with butternut purée, sherry sauce, confit onion, shiitake & black cabbage

-Baked cabbage with lemon, fried mushrooms, baked celeriac, butter sauce, marcoma almonds & herb oil (v)

Predessert:

-Tonights sorbet

Dessert:

-Yuzu bavaroise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

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HOME OF THE GOOD LUNCH

(Lunch)

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

Choose one of these starters:

-Peppercorn gravadlax from the Faroe Islands with fried kale, dill and dijon creme & deep fried panko

-Whipped ricotta with caramelized onion, tomato, espelette vinaigrette, marcona almonds, chervil & basil (v)

-Eggplant creme with deep fried artichoke, chili honey, croutons & chervil (v)

Choose one of these main courses:

-Spiced roast char with new potatoes, dill mayonnaise & haricots verts

-Grilled chicken thigh fillet with crispy potatos, thyme mayonnaise, broccoli & cress

-Baked cabbage with crispy potato, thyme mayonnaise, broccoli & cress (v)

Choose one of these desserts:

-Yuzu bavaroise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

-Dark milk/white chocolate bavaroise with orange sunflower crunch & orange rosemary jelly

-Seabuckthorn mousse with dulce ganache, caramanis curd & dark chocolate crumbs

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

THE LITTLE ONES

-Lightly salted chips

-Soy roasted cashewnuts with togarashi

-Fruit basket

THE LATE ONE

-Hotdog



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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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