



BERNINA

WELCOME TO THE WORLD OF BERNINA

MEETING PACKAGES FULL DAY

Our full-day package keeps you focused and fueled throughout the day. Start with a fresh breakfast, followed by a well-balanced lunch and a traditional Swedish fika in the afternoon. Everything is served in a setting that combines classic charm with a modern touch—perfect for a productive day at Berns.



Morning coffee

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (v)

Afternoon coffee

- Coffee or Tea
- Homemade granola bar with dates & seeds
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Afternoon coffee option 2

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice

Meeting Package full day mingle plate 645:-

Meeting Package full day seated lunch 695:-

(Depending on the arrangement)



All prices are excluding VAT.
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.

MEETING PACKAGES HALF DAY

Our half-day package is perfect when you don't need the whole day. Whether you start with a morning fika and stay for lunch, or join us for lunch and an afternoon break, you'll get just the right amount of energy and focus to make the most of your time at Berns. A seamless setup in a timeless environment.

Choose between morning coffee or afternoon coffee

Morning coffee

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (v)

Afternoon coffee

- Coffee or Tea
- Homemade granola bar with dates & seeds
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Afternoon coffee option 2

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice

Meeting Package halfday mingle plate 460:-

Meeting Package half day seated lunch 515:-

(Depending on the arrangement)



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BREAKFAST

Start your day right with our breakfast package.

Perfect for early meetings or a calm start before the day picks up speed. Enjoy a classic Swedish breakfast in a unique setting that combines comfort and focus—ideal for setting the tone for productive conversations.



UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

235:- per person

ADD ONS

- Change your regular sandwich to an avocado and ryebread sandwich 45:-per person
- Energy shot 25:- per person
- Chiapudding 45:- per person
- Chocolate overnight oats with passionfruit curd & coconut flakes 45:- per person
- Boiled egg with caviar 20:- per person
- Homemade granola bar with dates & seeds 35:- per person
- Pain au chocolat 35:- per person
- Fruit basket 40:- per person
- Fresh cut fruit 60:- per person
- Smoothie 40:- per person
- Banana bread with dark chocolate 35:- per person

These add ons can only be added to a package



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SWEDISH FIKA

Take a break with our Swedish fika.

Whether it's mid-morning or afternoon, our fika package offers a moment to pause, recharge, and connect. Enjoy fresh pastries, coffee, and tea in an inspiring setting—perfect for re-energizing during a full day or rounding off a productive session



UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

235:- per person

RELAXED LIVING

- Coffee or Tea
- Homemade raw food ball
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

185:- per person

FOREVER CONTEMPORARY

- Coffee or Tea
- Cinnamon bun & Cardamom bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice

185:- per person

ADD ONS

- Energy shot 25:- per person
- Homemade granola bar with dates & seeds 35: per person
- Pain au chocolat 35:- per person
- Fruit basket 40:- per person
- Fresh cut fruit 60:- per person
- Smoothie 40:- per person
- Banana bread with dark chocolate 35:- per person
- Swedish candy 35: per person

These add ons can only be added to a package



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COME AS YOU ARE FEEL LIKE A STAR

(Lunch)

Enjoy 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 two- or three-course lunch menu

Two-course 395:- | Three-course 495:-

Add on: Table bread with whipped butter 35:-/per person



Choose one starter:

- Confit Arctic char with dill emulsion, lemon-pickled shallot, radish, sourdough croutons, dill, chives & cress
- Stracciatella with endive, cucumber, orange, chili oil & Marcona almonds (v)
- Fried artichoke with salsa verde, pickled chili, spiced syrup, pangrattato & chervil (v)

Choose one main course:

- Oven-roasted chicken thigh with herb seasoning, crispy potatoes, oven-baked cauliflower, espelette and paprika mayo & pea shoots
- Browned Arctic char with herb seasoning, boiled dill-tossed potatoes, haricots verts, grated horseradish & browned butter
- Baked pointed cabbage with herb seasoning, crispy potatoes, oven-baked cauliflower, espelette and paprika mayo & pea shoots (v)

Choose one dessert:

- Mango cheesecake with passionfruit curd, graham cookie crumble, honey tuile, mango jelly & lime gel
- Blueberry curd with sesame macaron, lemon curd, white chocolate crumble & blueberry gel
- Orange diplomat cream with orange sponge cake, chocolate Namelaka & cacao nibs

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



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MINGEL

Our mingle menu is designed for movement, conversation, and great flavor. Guests enjoy a selection of easy-to-eat, stand-up dishes—served in smaller portions and meant to be mixed and matched. Whether you're planning a casual gathering or a festive celebration, the menu offers flexible options to suit every occasion.

ATTENTIVE (No-seat-needed-plate)

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (v)

275:- per person

RELAXED ELEGANCE (Elementary mingle)

Max 200p

- Chicken skewers with chili and lime glaze, feta cheese & spring onion
- Tuna ceviche with lime, red onion & corn cream
- Crisp tart with chuck beef, salsa, chipotle mayo, pickled chili & coriander
- Filo crust with feta cream, tomato & shiso cress (v)

420:- per person

MIDNIGHT MEAL

- Hotdog, ketchup, mustard & roasted onion
55:- per person

MINGLE DESSERTS

- Salted caramel and chocolate tartelette 45:-/piece
- Raspberry mousse tartlette 45:-/piece
- Lemon pie 45:-/piece
- Carrot cake with white frosting 45:-/piece
- Banoffee chocolate tartelette with whipped vanilla cream 25:-/piece
- Mini muffins with wipped ganache 45:-/piece
- Praline 25:-/piece

ADD ONS

These add-ons can only be added to a package

- Vegetarian dumplings 40:-/piece
- Pork dumplings 40:-/piece
- Beef tartar in a crust with sweet soy & gochujang mayonnaise 80:-/piece
- Bao bun with shiitake mushroom, hoisin sauce, smashed cucumber & cilantro 95:-/piece



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CANAPEES

Our canapé and snack menu is perfect for a stylish welcome, a cocktail hour, or a light prelude to something bigger. Thoughtfully crafted, each bite is designed to be enjoyed standing with a drink in hand—elegant, flavorful, and easy to serve.



CANAPEES

- Kohlrabi flower with cream cheese, jalapeño & herbs (v)
- Aged cream cheese in filo pastry with marinated silver onion & marmalade (v)
- Crisp cone with Swedish Skagen, dill & vendace roe
- Beef tartare in filo pastry with tarragon mayonnaise & cress

Minimum 2 per person 75:- per piece

SNACKS

- Marcona almonds 40:-/ per person
- Potato chips 40:-/ per person
- Olives 40:-/ per person
- Fuet 45:-/ per person
- Soy roasted cashewnuts 40:-/ per person



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HOME OF THE GOOD LIFE

(Three course dinner)

Enjoy a carefully composed three-course menu served in one of our historic dining rooms, overlooking glittering crystal chandeliers and surrounded by timeless elegance. Here, guests have gathered for over a hundred years to celebrate, connect and enjoy great food together.

Three-course 850:-

Add on: Table bread with whipped butter 35:-/per person



Choose one starter:

- Ravioli filled with langoustine, garden peas, lemon, buttered shellfish jus & crispy celeriac
- Crème Ninon with quail egg, jalapeño oil, sourdough croutons & green peas
- Halibut crudo, vinaigrette with chili oil, browned butter, champagne vinegar, orange, tomato & crispy leek
- Fried artichoke with salsa verde, pickled chili, spiced syrup, pangrattato & chervil (v)

Choose one main course:

- Seared veal tenderloin with polenta & Västerbotten cheese croquette, spring vegetable salad with sugar snaps, asparagus, carrot & red wine sauce
- Seared cod loin with salad of garden peas, wax beans, confit tomatoes & champagne sauce
- Chicken ballotine with grilled cabbage, caramelised onion cream, baby carrots, chard & buttered chicken jus
- Baked celeriac with cauliflower purée, asparagus, chimichurri with herb oil & chervil (v)

Choose one dessert:

- Mango cheesecake with passionfruit curd, graham cookie crumble, honey tuile, mango jelly & lime gel
- Blueberry curd with sesame macaron, lemon curd, white chocolate crumble & blueberry gel
- Orange diplomat cream with orange sponge cake, chocolate Namelaka & cacao nibs

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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
Seven-course 1295:-

Add on: Table bread with whipped butter 35:-/per person



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 starter:

- Ravioli filled with langoustine, garden peas, lemon, buttered shellfish jus & crispy celeriac
- Crème Ninon with quail egg, jalapeño oil, sourdough croutons & green peas (v)
- Halibut crudo, vinaigrette with chili oil, browned butter, champagne vinegar, blood orange, tomato & crispy leek
- Fried artichoke with salsa verde, pickled chili, spiced syrup, pangrattato & chervil (v)

Choose one main course:

- Seared veal tenderloin with polenta & Västerbotten cheese croquette, spring vegetable salad with sugar snaps, asparagus, carrot & red wine sauce
- Seared cod loin with salad of garden peas, wax beans, confit tomatoes & champagne sauce
- Chicken ballotine with grilled cabbage, caramelised onion cream, baby carrots, chard & buttered chicken jus
- Baked celeriac with cauliflower purée, asparagus, chimichurri with herb oil & chervil (v)

Predessert:

- Tonights sorbet

Dessert:

- Orange diplomat cream with orange sponge cake, chocolate Namelaka & cacao nibs



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FAMILY STYLE MENU

Enjoy a carefully composed three-course menu served in one of our historic dining rooms, beneath glittering crystal chandeliers and surrounded by timeless elegance. Here, guests have gathered for over a hundred years to celebrate, connect and enjoy great food together.



Family style | 890:-

First serving:

- Smashed cucumber (v)
- Fried chicken wings with gochujang glaze & Berns mayo
- Vegetarian wontons with soy vinaigrette (v)

Second serving:

- Chef's choice mixed sushi platter

ADD ON - Seared Wagyu nigiri 105:- per person

Third serving:

- Entrecôte with miso butter
- BBQ chicken with soy & honey glaze
- Red cabbage salad with soy dressing (v)
- Korean BBQ mushrooms (v)
- Steamed rice (v)

Desserts:

- Mango cheesecake with passionfruit curd, graham cookie crumble, honey tuile, mango jelly & lime gel

ADD ON

- Change your Entrecôte to Swedish Club Steak

95:- per person

(This option is only available if booked for the full group)

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COMPLETED MINGLE

Our completed mingle menu offers a full experience in a standing format—perfect for events where guests want to move, meet and enjoy. A well-balanced selection of canapés, mingle bowls and something sweet to finish ensures no one leaves hungry.

- Choose three of the canapés
- Choose one of the no-seat-needed-plates
- And a mingle dessert from Berns pastry

545:- per person

HISTORICALLY CELEBRATING

(Canapee)

- Kohlrabi flower with cream cheese, jalapeño & herbs(v)
- Aged cream cheese in filo pastry with marinated silver onion & marmalade (v)
- Crisp cone with Swedish Skagen in a dill & vendace roe
- Beef tartare in filo pastry with tarragon mayonnaise & cress

ATTENTIVE

(No-seat-needed-plate)

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (v)

MINGLE DESSERTS

(Petit fours)

- Salted caramel and chocolate tartelette
- Raspberry mousse tartlette
- Lemon pie
- Carrot cake with white frosting
- Banoffee chocolate tartelette with whipped vanilla cream
- Mini muffins with wipped ganache
- Praline

CAKES BY REQUEST

From elegant celebrations to casual office surprises – our selection of cakes is made to mark life's sweetest moments. Whether you're celebrating a birthday, launch, anniversary or just want something extra special, we've got a cake for it. Custom flavours, seasonal styles and that little something extra – just let us know what you're celebrating.

CREAMCAKE

- Sponge cake, vanilla cream, whipped cream, seasonal fruit

MOUSSE CAKE

- Mousse, soft sponge, gelly insert, mirror glaze or velvet

Flavours: passion fruit, raspberry, chocolate

PRINCESS CAKE

- Classic princess cake with sponge cake, vanilla cream & raspberry jam covered in marzipan

LEMON PIE

- Buttery crust, citrus curd, Italian meringue

165:- per piece

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

BEVERAGE

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

BERNS SIGNATURE 695:- per person
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 1095:- per person
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 SIGNATURES

- Esprit
Aperol, Citrus, Sparkling Wine Syrup

- Sweetie
Hernö Dry Gin, Vermouth, Strawberries

- Crink
Tequila, Orange, Lime Leaves, Sugar

- Jetty
Dark Rum, Butter, Cloudberry, Citrus

148:- per person

OUR STANDARD SUPPLY IN ALL BARS

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

Customize your cocktail?
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130:- per person



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