



BERNINA

WELCOME TO THE WORLD OF BERNINA

OPEN MINDED (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 apple juice
- Fresh carrot juice
- Sandwich with cheese, turkey, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

Afternoon coffee

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Lunch - Mingel or seated (see page 5 for seated menu)

- Oven-roasted chicken thigh with honey and sriracha glaze, rice noodle salad, kimchi, gochujang mayonnaise & coriander
- Teriyaki prawns with black rice, smashed cucumber, pickled ginger, gochujang mayonnaise, coriander & puffed rice
- Quinoa salad with sweet potato, arugula, coriander mayonnaise, lime-pickled red cabbage, crispy chickpeas & coriander (v)



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.



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CURIOUS (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 apple juice
- Fresh carrot juice
- Sandwich with cheese, turkey, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

Afternoon coffee

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Lunch - Mingel or seated (see page 5 for seated menu)

- Oven-roasted chicken thigh with honey and sriracha glaze, rice noodle salad, kimchi, gochujang mayonnaise & coriander
- Teriyaki prawns with black rice, smashed cucumber, pickled ginger, gochujang mayonnaise, coriander & puffed rice
- Quinoa salad with sweet potato, arugula, coriander mayonnaise, lime-pickled red cabbage, crispy chickpeas & coriander (v)



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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.



BERNS

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COFFEE & SANDWICH

- Sandwich with cheese, turkey, tomato & cucumber

UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh apple juice
- Fresh carrot juice
- Sandwich with cheese, turkey, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

ADD ONS

- Change your regular sandwich to an avocado and ryebread sandwich
- Energy shot
- Chiapudding
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Boiled egg with caviar
- Homemade granola bar with dates & seeds
- Pain au chocolat
- Fruit basket
- Fresh cut fruit
- Smoothie
- Dessert from Berns Pastry



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SWEDISH FIKA

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 apple juice
- Fresh carrot juice
- Sandwich with cheese, turkey, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

RELAXED LIVING

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

ADD ONS

- Energy shot
- Homemade granola bar with dates & seeds
- Pain au chocolat
- Fruit basket
- Fresh cut fruit
- Smoothie
- Dessert from Berns Pastry
- Swedish candy



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

Enjoy the historical Ballroom with a classic three course lunch.
When you walk through ourdoors, you come as you are and feel like a star.

Choose two- or three-course lunch menu

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



STARTER

Choose one option for the entire group :

- Seared tuna with jalapeño mayonnaise, pickled cucumber, crispy shallots, almonds, frisée lettuce & cress
- Burrata on a bed of microgreens, figs, espelette pepper, honey vinaigrette, sourdough croutons & chervil (v)
- Chickpea cream with coriander, soy-pickled cauliflower, harissa vinaigrette, dukkah, shiso cress & coriander cress (v)

MAIN COURSE

Choose one option for the entire group :

- Oven-roasted chicken thigh with herb seasoning, crispy potatoes, romesco sauce & herb salad
- Pan-seared Arctic char with herb seasoning, boiled dill potatoes, green beans, grated horseradish & browned butter
- Baked pointed cabbage with herb seasoning, crispy potatoes, romesco sauce & herb salad (v)

DESSERT

Choose one option for the entire group :

- Lychee cheesecake with Sichuan pepper, dried raspberry meringue & lemon crumble
- Vanilla mousse with butter-fried apples, cardamom & orange crumble
- Chocolate mousse with sea buckthorn curd & cocoa tuile



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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-roasted chicken thigh with honey and sriracha glaze, rice noodle salad, kimchi, gochujang mayonnaise & coriander
- Teriyaki prawns with black rice, smashed cucumber, pickled ginger, gochujang mayonnaise, coriander & puffed rice
- Quinoa salad with sweet potato, arugula, coriander mayonnaise, lime-pickled red cabbage, crispy chickpeas & coriander (v)

RELAXED ELEGANCE (Elementary mingle)

Max 250p

- 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)

MIDNIGHT MEAL

- Hotdog, ketchup, mustard & crispy onion

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

ADD ONS

These add-ons can only be added to a package

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



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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

- Filo pastry with chicken liver mousse, port wine-braised onion & crispy fried onion
- Filo pastry with pearl couscous, lovage & cress (v)
- Crisp cone with Swedish Skagen in a dill & vendace roe
- Crispy rice with soy-pickled aubergine (v)

SNACKS

- Marcona almonds
- Potato chips
- Olives
- Fuet
- Soy roasted cashewnuts



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HOME OF THE EXTRAORDINARY (Dinner)

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.



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Choose two- or three-course dinner menu

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

STARTER

Choose one option for the entire group :

- Seared tuna with jalapeño mayonnaise, pickled cucumber, crispy shallots, almonds, frisée lettuce & cress
- Burrata on a bed of microgreens, figs, espelette pepper, honey vinaigrette, sourdough croutons & chervil (v)
- Chickpea cream with coriander, soy-pickled cauliflower, harissa vinaigrette, dukkah, shiso cress & coriander cress (v)

MAIN COURSE

Choose one option for the entire group :

- Beef tenderloin with potato croquette, red wine and balsamic-braised shallots, roasted chicken and sherry jus, parsley and Parmesan cream & chervil
- Pan-seared cod with cauliflower purée, white wine sauce infused with miso and soy, baked pointed cabbage, chili oil & mixed cress
- Roasted parsnip purée with baked swede, mustard-pickled onions, red wine reduction & fresh herbs (v)

DESSERT

Choose one option for the entire group :

- Lychee cheesecake with Sichuan pepper, dried raspberry meringue & lemon crumble
- Vanilla mousse with butter-fried apples, cardamom & orange crumble
- Chocolate mousse with sea buckthorn curd & cocoa tuile



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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

HISTORICALLY CELEBRATING

(Canapee)

- Filo pastry with chicken liver mousse, port wine-braised onion & crispy fried onion
- Filo pastry with pearl couscous, lovage & cress (v)
- Crisp cone with Swedish Skagen in a dill & vendace roe
- Crispy rice with soy-pickled aubergine (v)

ATTENTIVE

(No-seat-needed-plate)

- Oven-roasted chicken thigh with honey and sriracha glaze, rice noodle salad, kimchi, gochujang mayonnaise & coriander
- Teriyaki prawns with black rice, smashed cucumber, pickled ginger, gochujang mayonnaise, coriander & puffed rice
- Quinoa salad with sweet potato, arugula, coriander mayonnaise, lime-pickled red cabbage, crispy chickpeas & coriander (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



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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.

CREAM CAKE

- 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

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

- 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

OUR SIGNATURES

- Boreal Collins
Hendrick's Gin, Quaglia Pino Mugo, Lemonjuice, Blueberry, Sodawater
- Apple Bloom
Absolut Vodka, ST Germain, Green Apple, Lemonjuice
- Rubin Colada
Bumbu Rum, coconutcream, raspberry, limejuice
- Amber
Maker's Mark, Kiwi-sugar, Ginger, Lemonjuice, Angostura bitter

OUR STANDARD SUPPLY

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



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CREW FOOD

Fuel for those behind the scenes.

For everything to run smoothly out front, the crew backstage needs to stay sharp and energized. Our crew menu is designed to keep you going – tasty, filling and ready when you are. Because great events start with a well-fed team.



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FIKA

Sandwich with ham and cheese & coffee

Sandwich with ham and cheese, fruit, croissant & coffee

Cinnamon bun, dessert from Berns pastry, fruit basket & coffee

Coffee 5 liter

LUNCH

Lunch bowl

Lunch sallad

Lunch wrap

DINNER

Today's dinner,
Choose chicken or vegetarian,
roasted potatoes, flavored
mayonnaise & salad.

Sushi 10 pieces

NIGHT FOOD

Late-night sandwich

Oven-baked pizza



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