



BERNINA

WELCOME TO THE WORLD OF BERNINA



**BERNS**  
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## **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

### Lunch - Mingle 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)

### Afternoon coffee

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

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.



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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 - Mingle 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)

Meeting Package full day mingle plate 460:-  
Meeting Package full 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.



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## UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh apple juice
- Fresh carrot juice
- Sandwich with cheese, turkey, 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
- Dessert from Berns Pastry 45:- per person

These add ons can only be added to a package



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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.



**BERNS**

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## UNEXPECTEDLY FUN

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

235 :- per person

## RELAXED LIVING

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

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
- Dessert from Berns Pastry 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 the historical Berns 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  
Two-course 395:- | Three-course 495:-

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)

275:-

## **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)

420:- per person

## **MIDNIGHT MEAL**

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

## **MINGLE DESSERTS** (Petit fours)

- 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 45:-/piece
- Mini muffins with whipped 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

- 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)

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, 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.



Three-course 850:-

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

## STARTER

Choose one option for the entire group :

- Venison tartare with cheese cream, almond crust, pickled beetroot & chives
- Ravioli filled with caramelised onion, mushrooms and ricotta, roasted pork and red wine jus, garlic-fried shiitake mushrooms, jalapeño oil & frisée lettuce (v)
- Seared scallop with butter- and vinegar-glazed yellow beetroot, egg yolk cream, apple & browned butter

## MAIN COURSE

Choose one option for the entire group :

- Reindeer with spinach, almond potato and onion terrine with rosemary, roasted chicken and sherry jus & cress
- Steamed turbot with Champagne sauce, green beans, trout roe, potatoes topped with chives & dill
- Confit duck leg, grilled mushrooms, roasted golden beetroot, chive emulsion & thyme-infused red wine sauce
- 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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# 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



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## 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

## STARTER

- Venison tartare with cheese cream, almond crust, pickled beetroot & chives
- Ravioli filled with caramelised onion, mushrooms and ricotta, roasted pork and red wine jus, garlic-fried shiitake mushrooms, jalapeño oil & frisée lettuce (v)
- Seared scallop with butter- and vinegar-glazed yellow beetroot, egg yolk cream, apple & browned butter

## MAIN COURSE

- Reindeer with spinach, almond potato and onion terrine with rosemary, roasted chicken and sherry jus & cress
- Steamed turbot with Champagne sauce, green beans, trout roe, potatoes topped with chives & dill
- Confit duck leg, grilled mushrooms, roasted golden beetroot, chive emulsion & thyme-infused red wine sauce
- Roasted parsnip purée with baked swede, mustard-pickled onions, red wine reduction & fresh herbs (v)

## PRE DESSERT

- Tonights sorbet

## DESSERT

- Vanilla mousse with butter-fried apples, cardamom & orange crumble



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# 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.

Family style | 890:-



## FIRST SERVING

- Smashed cucumber (v)
- Bánh mì sliders
- Gyoza (v)

## SECOND SERVING

- Chef's Choice Sushi

## THIRD SERVING

- Mango slaw (v)
- Gai lan with crispy garlic (v)
- Bang Bang chicken
- Crispy sticky Mongolian beef
- Steamd rice (v)

## DESSERT

- Litchi cheesecake with sichuan and dry raspberry meringue & lemon crumble



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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)

- 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.



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## **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

165,- per piece

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# 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

- 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

148 :- per person

## OUR STANDARD SUPPLY

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

130:-

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