

# WELCOME TO THE KREUZ CONFERENCE CENTRE

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Our dishes are partly prepared with ingredients from regional partners with whom we maintain a long-standing and trusted relationship. We use regional products whenever possible.

## Emmentaler Bergobst – Familie Schürch Grosshöchstetten (BE)

The unique climate in which Emmentaler Mountain fruits grow gives the apples their distinctively juicy aroma and the fresh, crisp taste of naturally grown fruit produced with care.



## Spahni Metzgerei AG

If you're looking for quality meat, Spahni is the place to go!

The right balance between tradition and modernity, combined with an openness to ever-changing customer needs, is the key to this success story.



## Gourmador frigemo AG

Fresh every day – straight from the field – Gourmador Zolllikofen is the specialist in fresh fruit and vegetables, convenience, dairy, and frozen products in the Bern region.



Our beverage selection features natural syrups from **Sirupier de Berne**, the finest coffee from **Blasercafé**, and authentic spirits from **Berner Mathebrennerei**. These local suppliers are proud ambassadors of Bern's craft traditions, and we are delighted to showcase their products on our menu.



## Good to know

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- Our aperitif, standing buffet, and menu suggestions are **available for groups of 10 or more**.
- We kindly ask you to select one aperitif or standing buffet per person. **A minimum order of 10 pieces applies per item.**
- For the menu selection, we kindly ask for one shared menu for the entire group. Vegetarian guests and dietary requirements due to allergies will of course be accommodated.
- We kindly request that your selection be confirmed at least 14 days prior to the event.
- Our prices are per person, in CHF and include VAT

## Legend / Allergens

**V** Vegetarian

**Vegan** Vegan

Many of our aperitifs are available gluten-free. We are happy to advise you on gluten-free and lactose-free options, as well as any allergens in our range.

## Declarations of origin

Pork	Switzerland	Smoked salmon	Norway
Calf	Switzerland	Pikeperch	Estonia
Beef	Switzerland	Poultry	Switzerland
Toast bread	France	Roe deer	EU
Bread/bakery goods	Switzerland	Cured ham	Switzerland

## COFFEE BREAKS / DRINKS

To keep your body and mind energized throughout your event, we recommend our selection of coffee breaks and snacks, **available for groups of 10 guests or more.**

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COFFEE BREAKS	pro Person	CHF
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### Coffee break «Light»

coffee, tea, orange juice, Bernese water

7.00

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### Coffee break «Classic»

**Morning:** coffee, tea, orange juice, Bernese water, fruit basket and croissants

10.00

**Afternoon:** coffee, tea, apple juice, Bernese water, fruit basket and pastries

11.00

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### Coffee break «Savoury»

**Morning:** coffee, tea, orange juice, Bernese water, fruit basket and croissants

10.00

**Afternoon:** coffee, tea, apple juice, Bernese water, fruit basket and sandwiches

14.00

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### COFFEE AND TEA

CHF

Coffee Crème

4.50

Espresso

4.50

Double Espresso

6.00

Cappuccino

5.10

Coffee with Milk

4.50

Tea

4.50

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### COLD DRINKS

CHF

Mineral water still or sparkling

1l

8.50

Orange juice

1l

11.00

Apple juice

1l

12.00

Homemade iced tea with mint and lemon

1l

12.00

### Bottles 3,5 dl

4.90

Mineral water still or sparkling

### Bottles 3,3 dl

4.90

Rivella red or blue

Pepsi, Pepsi Zero

Ramschler sweet cider, Michel Schorle

Sinalco

### Bottles 2 dl

4.90

Schwoppes Bitter Lemon

KINLEY Tonic Water

# APERITIF SUGGESTIONS

## COLD APPETIZERS (min. 10 pieces per appetizer)

CHF

### Mini-Canapé

Price per piece

Salami		2.50
Ham		2.50
Egg		2.50
Cream cheese		2.50
Smoked salmon		3.00
Tatar		3.00

### Crostini

Price per piece

Tête de Moine	V	3.00
Basil pesto with raw ham		3.00
Tomato concassé	V	3.00

### Platters

Price per 100g

Garnished cheese platter	V	7.50
Garnished meat platter		8.00

### Various sandwiches

Price per piece

Parisotto sandwiches (cut, minimum order 5 pieces)		5.00
Large Mütschli sandwiches		6.00

**Fillings:** salami, ham, cheese, cured ham, tomato/mozzarella, hummus/aubergine, courgette/tomato pesto

### Variety cold delicacies

Price per piece

Marinated melon cubes with cured ham		5.00
Cherry tomato / mozzarella balls / white balsamic dressing	V	5.00
Lye bread roll with dried meat		6.00
Lentil salad with diced vegetables	Vegan	4.50
Beetroot falafel ball with cucumber salad	Vegan	4.50
Mini-Cornets filled with cream cheese (topped with cured ham / salmon / Tête de Moine)		4.00

Price per person

Vegetable sticks with dip	V	2.00
Grissini with raw ham		2.00
Marinated Kalamata olives	Vegan	3.00
Chips and nuts	V	3.00

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**HOT APPETISERS (min. 10 pieces per appetiser)** CHF

<b>Finger food</b>		Price per piece
Ham croissants		3.00
Cheese tartlet	<b>V</b>	3.00
Minced beef puff pastry		3.00
Spring roll filled with vegetables and sweet chili sauce	<b>V</b>	3.50
Chicken skewers with curry marinade		4.50
Mini hamburgers (meat/vegan)		4.50

<b>Warm soups</b> (served in soup pot)		Price per person
Carrot-ginger soup	<b>V</b>	5.00
Sweet corn cream soup with roasted seeds	<b>V</b>	5.00

\* Soups are also available vega

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**SWEET APPETIZER (min. 10 pieces per appetizer)** Price per piece

Panna cotta with cinnamon	vegan available	5.00
Brönnti Crème (caramel cream) with meringues		5.00
Chocolate mousse		5.00
Blueberry and apple salad with vanilla	<b>Vegan</b>	5.00
Assorted pastries		4.50

## APERITIF ARRANGEMENTS

per person

CHF

### Aperitif «Breitsch»

16.00

Cheese tartlets, Ham croissants

Various canapés

Vegetable sticks with dip sauce

V

Our wine recommendation: **Roero Arneis DOCG**, Piemont at CHF 44.00

### Aperitif «Waisenhausplatz»

21.00

Cheese tartlets, Ham croissants

Various canapés

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Vegetable sticks with dip sauce

V

Our wine recommendation: **Petit Arvine**, Valais at CHF 53.00

### Aperitif «Zytglogge»

29.00

Cheese tartlet, Ham croissant

Various canapés

Chicken skewers with curry marinade

Vegetable sticks with dip sauce

Marinated Kalamata olives

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Lye bread roll with dried meat

V

Vegan

Our wine recommendation: **Le Courtisan St. Saphorin AOC**, Lavaux at CHF 46.00

### Aperitif «Bärengraben»

36.00

Cheese tartlet, Ham croissant

Various canapés

Vegetable sticks with dip sauce

Marinated Kalamata olives

Chicken skewers with curry marinade

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Lye bread roll with dried meat

Mini hamburgers (meat/vegan)

V

Vegan

Vegan

Our wine recommendation: **Sauvignon Blanc**, Geneva at CHF 46.00

## STANDING BUFFET ARRANGEMENTS

per person

CHF

### Standing buffet «Käfigturm»

55.00

Various Salads

**Vegan**

Mini-Cornets filled with cream cheese  
(topped with cured ham / salmon / Tête de Moine)

Chicken skewers

Lye bread roll with dried meat

Veal cream cubes with porcini mushrooms

**V**

Baby potatoes with sour cream and vegetables

Hörnli pasta (Swiss-style macaroni)

with vegetable and tomato sauce

**Vegan**

Apple and blueberry salad with vanilla

**Vegan**

Crème brûlée with meringues

### Our wine recommendations:

**Petit Arvine**, Valais at CHF 53.00 / **San Domenico, Merlot del Malcantone**, Ticino at CHF 56.00

### Standing buffet «Münster»

50.00

Various salads

**Vegan**

Mini-Cornets filled with cream cheese  
(topped with cured ham / salmon / Tête de Moine)

Mini spring roll filled with vegetables and sweet chilli sauce

Crostini with tomato concassé

**V**

Chicken strips with lemongrass and ginger

Thai red vegetable curry, basmati rice and vegetables

**Vegan**

Apple and blueberry salad with vanilla

**Vegan**

Crème brûlée with meringues

### Our wine recommendations

**Trois Tours**, Chablais at CHF 44.00 / **Pinot Noir de Salquenen AOC**, Valais at CHF 41.00

### Standing buffet "Rosengarten" (vegetarian/vegan)

48.00

Various salads

**Vegan**

Beetroot falafel ball on cucumber salad

**Vegan**

Mini-Cornets filled with cream cheese  
(topped with cured ham / salmon / Tête de Moine)

Mini spring roll filled with vegetables and sweet chilli sauce

Mushroom stroganoff

**V**

Indian lentil dal with vegetables

**Vegan**

Baby potatoes with sour cream and vegetables

**Vegan**

Apple and blueberry salad with vanilla

**Vegan**

Crème brûlée with meringues

### Our wine recommendations:

**Sauvignon Blanc**, Geneva at CHF 46.00 / **Ampélos**, Lake Neuchâtel at CHF 53.00

# MENU SUGGESTIONS

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## WE RECOMMEND OUR SEASONAL LUNCH MENUS

**Spring menu at 38.00 per person** (available from 01<sup>st</sup> March to 31<sup>st</sup> May)

Mushroom terrine with herb oil

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Pan-seared chicken thigh with red wine sauce

New potatoes

Green asparagus

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Strawberry mousse with rhubarb sauce

### **Vegetarian alternative**

Mediterranean tomato ragout

with green asparagus and olives

New potatoes

Our wine recommendation: **Pinot Noir de Salquenen AOC**, Valais at CHF 41.00

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**Summer menu at CHF 38.00 per person** (available from 01<sup>st</sup> June to 31<sup>st</sup> August)

Gazpacho with croutons

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Pork steak with herb butter

Turmeric and Aubergine Couscous

Broccoli with almonds

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Grand Marnier ice cream soufflé

### **Vegetarian alternative**

Fried courgette fritters

with tzatziki

Turmeric and Aubergine Couscous

Our wine recommendation: **Compleo Cuvée Noire**, Zurich at CHF 48.00

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**Autum menu at CHF 38.00 per person** (available from 01<sup>st</sup> September to 30<sup>th</sup> November)

Autumn salad with nuts, grapes and pomegranate

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Venison stew with croutons and pearl onions

Spätzli

Brussels sprouts with chestnuts

Red wine pear

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Crème brûlée with cinnamon and blueberry compote

### **Vegetarian alternative**

Puff pastry croustade with mushroom sauce

Spätzli

Brussels sprouts with chestnuts

Red wine pear

Our wine recommendation: **Gigondas AC, Cuvée Tradition** Côtes du Rhône at CHF 55.00

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**Winter menu at 38.00 per person** (available from 01<sup>st</sup> Dezember bis 29<sup>th</sup> February)

Vegetable tartare on toast with caper cream

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Braised beef in a rich gravy

Sweet potato mash

Glazed beans

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Chocolate mousse on a mascarpone cream base

### **Vegetarian alternative**

Bean chilli with diced tofu

sweet potato mash

Our wine recommendation: **Das isch Läbe Tinta Barocca**, Portugal at CHF 47.00

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**COLD STARTERS** CHF

Italian salad with courgette, sweet peppers, dried tomatoes	<b>Vegan</b>	12.00
Gardener's salad Leaf salad with carrot strips, cucumber and sweet corn	<b>V</b>	11.00
Kreuz salad Leaf salad with shaved Berner cheese, apple cubes and croutons	<b>V</b>	13.00
Smoked salmon tartare on little gem lettuce		19.00
Beef tartare on little gem lettuce		19.00
Vegetable tartare on little gem lettuce	<b>Vegan</b>	16.00

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**SOUPS** CHF

Sweet corn cream soup	vegan available	9.00
Carrot ginger soup	vegan available	9.00
Pumpkin cream soup with pumpkin seed oil	vegan available	9.00

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**MAIN COURSES MEAT** CHF

Pork Saltimbocca with sage and cured ham with marsala jus Glazed carrots		30.00
Pork fillet medallions with Calvados sauce Broccoli with almonds		36.00
Juicy veal cubes with bolotus cream sauce Mixed vegetables		38.00
Suure Moocke (pickled braised beef) Broccoli with almonds		34.00
Roast beef (medium rare) with bearnaise sauce Mixed vegetables		49.00
Pan-seared chicken breast with pepper sauce Fresh Ratatouille		33.00

**As a side dish, you may choose from:**

Rice, bramata polenta, potato gratin, mashed potatoes, rösti, or pasta.

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**MAIN COURSES FISH** CHF

Poached pike-perch fillet on a bed of leeks  
with saffron-white wine sauce  
Rice  
Mixed vegetables 33.00

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**VEGETARIAN / VEGAN** CHF

Aubergine piccata with basil pesto 26.00  
Rosemary potatoes  
Peperonata with fresh herbs

Fresh forest mushrooms stroganoff 26.00  
with crème fraîche  
Butter rösti

Vegetable curry **Vegan** 27.00  
Rice with herbs

Sliced soya stroganoff **Vegan** 29.00  
Rösti  
Broccoli

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**DESSERT** CHF

Brönnti Crème (Caramel cream) 12.00

Chocolate mousse garnished with fruits 12.00

Tiramisu garnished with fruits 12.00

Panna cotta with raspberry coulis 12.00

**Our speciality:** Öpfuchüchli (fried apple rings) with vanilla sauce 10.00

*\* Vegan desserts available on request*

# DRINKS

## COLD DRINKS

CHF

Mineral water still or sparkling	1 l	8.50
Orange juice	1 l	11.00
Apple juice	1 l	12.00
Homemade iced tea with mint and lemon	1 l	12.00

### Bottles 3,5 dl

4.90

Mineral water still or sparkling

### Bottles 3,3 dl

4.90

Rivella red or blue

Popsi, Popsi Zero

Ramsler sweet cider, Michel Schorle

Sinalco

### Bottles 2 dl

4.90

Schweppecs Bitter Lemon

KINLEY Tonic Water

## COFFEE AND TEA

CHF

Coffee Crème		4.50
Espresso		4.50
Double Espresso		6.00
Cappuccino		5.10
Coffee with Milk		4.50
Tea		4.50

## BEER

### Bottle 3,3 dl

Gurten Bäre Gold	(Vol. 5,2 %)	4.90
Gurten Zähringer Amber	(Vol. 5,4 %)	6.50
Feldschlösschen Dunkel Bruno	(Vol. 5,5 %)	4.90
Valaisanne Pale Ale	(Vol. 5,2 %)	6.50
Valaisanne Zwickel	(Vol. 5,4 %)	6.50

Feldschlösschen alcohol-free	(Vol. < 0,6 %)	4.70
Valaisanne alcohol-free	(Vol. 0,0%)	5.20

### Bottle 5 dl

Schneider Weiss	(Vol. 5,4 %)	7.30
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## APERITIF

**Matte Apérosenza** – the non-alcoholic aperitif from the Bernese Matte Distillery 1 l 40.00  
 Bitterness of gentian meets fresh citrus notes, refined with thyme and rosemary

**Aperol Spritz** – Sparkling, fruity, summery 1 l 45.00  
 A refreshing Italian classic with a bright orange colour

**Fruit bowl** with or without alcohol 1 l 30.00 / 25.00