

Banquet Documentation

Welcome!

Thank you for considering the Rosengarten restaurant for your special occasion.

Since we buy and prepare everything fresh, we can only offer a set menu for groups of 15 people or more. Vegetarian options are available upon request as well as individually composed menus for our little guests. Our suggestions are intended as a basic proposal, but changes and special wishes can of course be taken into consideration at any time.

In order to prepare your event in the best way possible, please provide us with your choice of menu and **number of guests** as early as possible. This information serves as a basis for purchasing, preparation and organization. Changes to the number of guests can be made for up to 48 hours, changes to the menu for up to 5 days prior to the event.

Menu cards and candles are included in our service. If you have concrete ideas for **decoration**, such as flowers, rose petals, cloth napkins or anything else, we will be happy to organize it for you. You are also welcome to bring along your own decoration.

For more information or to visit our venue, please contact us anytime.

We are looking forward to your visit!

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Starters

Mixed leaf salad with baby tomatoes, topped with light homemade balsamic vinaigrette	CHF 10.00	
Lamb`s lettuce (autumn/winter) with bacon, egg, mushrooms, croûtons and homemade French dressing	CHF 14.00	
«Insalata Caprese» baby tomatoes, basil, Bocconcini- mozzarella and Taggiasca olives (summer)	CHF 15.00	
Baked goat cheese, trevisano chutney, seasonal salad, honey-mustard dressing	CHF 15.00	
«Gambas al ajillo» seared jumbo shrimps with fennel and baby spinach salad	CHF 16.00	
Grilled pike perch steak, roasted sweet potatoes and spinach salad and lemon-caper salsa	CHF 15.00	
Seasonal soup (Pumpkin/Gazpacho)	CHF 10.00	
Seasonal stuffed pasta, lemon-mascarpone sauce Second starter Main dish	CHF 10.00 CHF 9.00 CHF 25.00	
Main dishes vegetarian/vegan		

«Chicchette» potatoe-gnocchi with spinach and lemon-mascarpone sauce	CHF 26.00	
Spinach-ricotta roulade with saffron-sauce, manioc chips and white wine risotto	CHF 27.00	
«Harira» (vegan) Moroccan chickpea stew with vegetables and lentils CHF 27.00		



Main dishes fish

Pike perch with sauce «beurre blanc», potatoes and vegetables	CHF 35.00
Seared salmon steak sauce «beurre blanc»,	CHF 34.00
gnocchi romaine and vegetables	

Main dishes meat

Seared chicken breast, port wine jus, gnocchi romaine and vegetables	CHF 34.00
Local meatloaf, port wine jus, mashed potatoes, and vegetables	CHF 28.00
Roasted pork loin in one piece, sauce hollandaise, baked baby potatoes	CHF 35.00
Marinated lamb loin roasted in one piece gnocchi romaine and vegetables	CHF 38.00
Loin of veal roasted in one piece, lime-hollandaise, baked baby potatoes and vegetables	CHF 44.00
Filet mignon, sauce bearnaise, potato- croquettes and vegetables	CHF 48.00
Black Angus beef-entrecôte, green pepper sauce, potato-croquettes and vegetables	CHF 46.00



Sweets

Panna Cotta, seasonal fruit coulis	CHF 10.00
Custard crème	CHF 9.00
Tirami su	CHF 13.00
Lukewarm chocolate cake with mango sorbet	CHF 14.00