

BRASSERIE KAISER

At Brasserie Kaiser, the credo of craftsmanship is lived daily through its in-house bakery and charcuterie. There is the wholesome, flavourful sourdough bread, the fine charcuterie, the Kaiser sausage, and alpine cheese made from delicate summer milk from mountain pastures. The dishes are simple and accessible, while the carefully selected products from regenerative agriculture remain uncompromisingly high in quality.

The striking architecture of Brasserie Kaiser connects seamlessly with art: the breathtaking paintings by Christian Lindow in the elegant Salon Lindow, the spectacular work Grande Percée by Felice Varini in the grand brasserie, and the gentle L'Âne by Balthasar Burkhard – as if the little donkey had already found its place here a hundred years ago.

The Bern-based artist Adrian Scheidegger acted as curator, responsible for the atmospheric and precise interplay between space and art.

Brasserie Kaiser has been developed from the urban and historical context of its location. Following several years of renovation, the Kaiserhaus now emerges as a publicly accessible gastronomic space that consciously draws on the tradition of great European brasseries and interprets it in a contemporary way. The guiding principle is craftsmanship: in the in-house bakery, charcuterie and kitchen, as well as in the approach to architecture, art and hospitality.

The brasserie sees itself as a place of encounter between city and countryside, between everyday life and special occasions, between democratic accessibility and culinary refinement. Its core values are care, transparency, craftsmanship, and respect for people, animals and the environment. Quality is not defined by certifications, but by concrete production conditions, relationships with producers, and consistent daily practice.

The concept follows an inclusive approach: good food should be accessible without becoming trivial, and of high quality without appearing elitist. Economic viability, sustainability and social responsibility are understood as interconnected responsibilities.

The culinary offering is largely stable, with subtle seasonal adjustments. It is based on high-quality base products from in-house production and the Kaiserhaus food network. The simplicity of the dishes is deliberate, allowing quality, craftsmanship and origin to take centre stage. Products from the in-house charcuterie, such as Kaiser sausage or meatloaf, stand alongside more limited, exclusive dishes such as a côte de boeuf from extensive livestock farming. Recipes are clear, transparent and designed for recognisability.

The in-house bakery is a central element of the gastronomic identity of Kaiserhaus Bern. It is not conceived as a separate outlet, but as an integral part of the overall production, supplying all areas – Brasserie, Deli and Hof Bar – with hand-crafted baked goods. Bread is not seen as a side product, but as a carrier of values, quality and everyday meaning.

brasserie-kaiser.ch

Capacity

Salon Lindow:	25 seats
Kitchen counter:	8 seats
Banquet:	48 seats (licensed for 50 guests)
Terrace:	66 seats
Deli outdoor:	12 seats

Opening hours

Monday to Friday:	11:30 – 14:00 and 18:00 – 23:00
Saturday:	11:30 – 23:00

K A I S E R D E L I

Kaiser Deli is the urban, low-threshold take-away and delicatessen format of the Kaiserhaus. It combines in-house craftsmanship, a carefully curated assortment and everyday usability. Located on Marktgasse, the Deli acts as a high-frequency space, functioning as shop window, entrance and resonating hub of the Kaiserhaus.

The Deli makes the values of the Kaiserhaus visible in everyday life: quality, craftsmanship, transparency and care. It offers quick food without compromising on quality and enables conscious consumption even during the working day.

From the in-house bakery and charcuterie emerges an offering that reflects the rhythm of the city. The Deli translates the depth of production into a directly accessible format.

kaiser-deli.ch

Opening hours

Monday–Friday: 09:00 – 19:00

Saturday: 09:00 – 17:00

H O F ————— B A R

The interior was conceived by Bern-based artist Christian Grogg and combines with the programmatic theatre floor and closable shutters to form a unique, transformable setting that shifts from day to evening operations. Lively, open and shaped by coffee culture, the Hof Bar disconnects from its surroundings as the shutters close, transforming into a more introverted bar with a fluid profile, defined by well-crafted cocktails and a distinctive wine selection.

Music runs as a common thread throughout the bar, connecting morning and evening. The sound system features hand-crafted speakers, and the music is carefully curated to create a precise atmosphere: never intrusive during the day, yet never incidental; in the evening, more present, organic and at times thematic.

Hof Bar Radio is the central cultural element of the Kaiserhaus and can be streamed worldwide.

hof-bar.ch

Capacity 36 indoor seats

Opening hours

Monday – Saturday: 07:00 – 00:30

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