

Aperitif suggestions

Soup

from 10 each per type

- Chilled avocado soup CHF 3.—
- Seasonal warm soup CHF 3.—
- Chilled melon soup with champagne (summer) CHF 3.—
- Gazpacho (summer) CHF 3.—

Cold

from 10 each per type

Fish / Shellfish

- Lobster - mango skewer CHF 5.—
- Tuna fish teriyaki with ginger CHF 3.—
- Pulp salad with olive CHF 3.—
- Marinated shrimp skewer with garlic and chili CHF 3.—
- Confined salmon cubes with wakame algae CHF 3.—
- Graved salmon with tobiko roe CHF 3.—
- Smoked salmon with cucumber balls CHF 3.—
- Smoked char with horseradish on a brioche CHF 3.—

Meat

- Puff pastry with chorizo ham CHF 2.50
- Chorizo with olive CHF 2.50
- Salsiz with pearl onion CHF 2.50
- House-made sausage from Muotathal with gherkins CHF 2.50
- Duck liver praline on fruit bread CHF 5.—
- Duck liver and fig slice CHF 5.—
- Veal meat with wasabi and mango CHF 5.—
- Skewer with lamb fillet, thyme and olives CHF 3.—
- Jolly melon with raw ham (summer) CHF 3.—

Vegetarian

- Zucchetti, artichoke and dried tomato CHF 2.50
- Pumpernickel with humus and pomegranate CHF 2.50
- Petite cream puffs with cream cheese and herbs CHF 2.50
- Vacherin from Freiburg with dried figs CHF 2.50
- Mixed cherry tomatoes with mozzarella and basil CHF 2.50

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HOTEL DES BALANCES
L U Z E R N
Charme & Excellence

Warm

from 10 each per type

- Chicken skewer with Thai curry CHF 2.50
- Tandoori Lamb skewer CHF 2.50
- Olma sausage from St. Gallen CHF 2.50
- Spicy meatballs with chili CHF 2.50
- Mushroom dumplings with organic sea salted ham CHF 2.50
- smoked tofu with ginger and sesame seeds CHF 2.50
- Shrimp cubes in tempura pastry with a sweet chili sauce CHF 2.50
- Falafel balls with Baba Ghanoush CHF 2.50

Sweet

from 10 each per type

- Toblerone- Mousse CHF 2.50
- Caramelized custard CHF 2.50
- Passionfruit pudding CHF 2.50
- Chocolate slice CHF 2.50
- Seasonal fruit tarts CHF 2.50

Hors d'oeuvre Suggestion I

from 10 people, 4 pcs per person CHF 12.—

Cold

- Smoked char with horseradish on brioche
- Tuna fish teriyaki with ginger
- Marinated shrimp skewer with garlic and chili
- Beef fillet with duck liver and fig
- Skewer with lamb fillet, thyme and olives
- Vacherin from Freiburg with dried figs
- Multi-colored cherry tomatoes with mozzarella and basil
- Zucchini, artichoke and dried tomato

Hors d'oeuvre Suggestion II

from 10 people, 5 pcs per person CHF 16.—

Cold

- Smoked char with horseradish on brioche
- Tuna fish teriyaki with ginger
- Pulp salad with olive
- Lobster-Mango skewer
- Salsiz with pearl onion
- Skewer with lamb fillet, thyme and olives
- Chorizo with olive
- Beef fillet with duck liver and figs
- Multi-colored cherry tomatoes with mozzarella and basil
- Pumpnickel with humus and pomegranate

Hors d'oeuvre Suggestion III

from 10 people, 5 pcs per person CHF 15.—

Cold

- Smoked char with horseradish on brioche
- Tuna fish teriyaki with ginger
- Marinated shrimp skewer with garlic and chili
- Graved salmon with Tobiko roe
- Beef fillet with duck liver and figs
- Skewer with lamb fillet, thyme and olives
- Vacherin from Freiburg with dried figs
- Multi-colored cherry tomatoes with mozzarella and basil

Warm

- Chicken skewer with Thai curry
- Tandoori Lamb skewer
- Olma Sausage from St. Gallen
- Spicy meatballs with chili
- Falafel balls with Baba Ghanoush

Hors d'oeuvre Suggestion IV

from 20 people, 6 pcs per person CHF 18.—

- Smoked char with horseradish on brioche
- Tuna fish teriyaki with ginger
- Lobster-Mango skewer
- Smoked salmon with cucumber balls
- Skewer with lamb fillet, thyme and olives
- Veal meat with wasabi and mango
- Beef fillet with duck liver and figs
- Multi-colored cherry tomatoes with mozzarella and basil
- Zucchetti, artichoke and dried tomato

Warm

- Chicken skewer with Thai curry
- Tandoori Lamb skewer
- Spicy meatballs with chili
- Shrimp cubes in tempura pastry with a sweet chili sauce
- Falafel balls with Baba Ghanoush

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HOTEL DES BALANCES
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Aperitif plate

Salsiz, chorizo, house-made sausage from Muotathal, Coppa ham, raw ham
Swiss alpine cheese and pickled vegetables
per person

CHF 15.—

Tarte flambée

Try our delicious oven fresh Alsatian speciality!
per Tarte flambée

CHF 25.—

Natural

with crème fraîche, fromage blanc, ham, and onions

Provençale

with crème fraîche, fromage blanc, ham, onions, herbs and emmentaler cheese

Saumon

with crème fraîche, fromage blanc, smoked salmon, capers and dill

Balances

with crème fraîche, fromage blanc, goat cheese, walnuts, grapes and honey