

Aperitif suggestions

Soup

from 10 pieces per variety

- | | |
|--|---------|
| • Seasonal warm soup | CHF 5.— |
| • Chilled avocado soup | CHF 5.— |
| • Chilled melon soup with champagne (summer) | CHF 5.— |
| • Gazpacho (summer) | CHF 5.— |

Cold

from 10 pieces per variety

Fish | Crustaces

- | | |
|--|---------|
| • Smoked char with brioche, horseradish | CHF 5.— |
| • Marinated salmon with lime, lemongrass | CHF 5.— |
| • Smoked salmon with cucumber, dill | CHF 5.— |
| • Tuna Teriyaki with ginger, wasabi | CHF 5.— |
| • Marinated prawn with ginger, chili | CHF 5.— |
| • Lobster-skewer with mango cube | CHF 8.— |

Meat

- | | |
|--|---------|
| • Salsiz sausage with pearl onion | CHF 3.— |
| • House sausage with gherkin | CHF 3.— |
| • Chorizo with olive | CHF 3.— |
| • Organic dried meat with pumpkin seed from the farm Uelihof | CHF 4.— |
| • Jolly melon with raw ham (summer) | CHF 5.— |
| • Skewer with lamb filet, thyme, olive | CHF 5.— |
| • Roast beef with pickles | CHF 5.— |
| • Veal with mango, wasabi | CHF 6.— |
| • Beef filet cube, lobster, dried tomato | CHF 8.— |

Vegetarian

- | | |
|--|---------|
| • Small cream puff with cream cheese, herbs | CHF 4.— |
| • Vacherin cheese from Fribourg with dried fig | CHF 4.— |
| • Cherry tomatoes, buffalo mozzarella, basil | CHF 4.— |

Vegan

- | | |
|--|---------|
| • Zucchini, artichoke, dried tomato | CHF 4.— |
| • Pumpernickel bread, hoummos, pomegranate | CHF 4.— |

All prices appear in CHF and include 8.1% VAT.

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Banquet-Dokumentation



Seminar-Dokumentation

Aperitif suggestions

Warm

from 10 pieces per variety

Meat

- Chicken skewer with Thai curry CHF 5.—
- Lamb skewer «Tandoori» CHF 5.—
- Spicy meat ball with chili CHF 4.—
- Puff pastry with chorizo CHF 4.—
- Olma sausage from St. Gallen (10 pieces sliced) CHF 25.00

Fish | Crustaces

- Prawn cube in potato coating with sweet chili sauce CHF 4.—
- Lobster praline in tempura batter with sweet chili sauce CHF 8.—

Vegetarian

- Falafel ball with chili-sour cream sauce CHF 4.—
- Spring roll with sweet chili sauce CHF 4.—
- Tortilla with tomato vinaigrette CHF 4.—

Vegan

- Smoked tofu with ginger, sesame CHF 4.—
- Vegan mini burger made from pea protein with beetroot CHF 6.—

Sweet

from 10 pieces per variety

- Crème brûlée CHF 4.—
- Lime-yoghurt cream with blueberry, brittle CHF 4.—
- Chocolate mousse with raspberry CHF 4.—
- Macadamia nut brownie CHF 5.—

Vegan

- Exotic fruit cocktail CHF 4.—
- Vegan pastry CHF 5.—

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Aperitif suggestion I

from 10 persons, 4 pieces per person à CHF 18.—

Cold

- Smoked char with brioche and horseradish
- Tuna Teriyaki with ginger, wasabi
- Marinated prawn with ginger, chili
- House sausage with gherkin
- Skewer with lamb filet, thyme, olive
- Vacherin cheese from Fribourg with dried fig
- Cherry tomatoes, buffalo mozzarella, basil
- Zucchini, artichoke, dried tomato

Aperitif suggestion II

from 10 persons, 5 pieces per person à CHF 22.—

Cold

- Smoked char with brioche, horseradish
- Smoked salmon with cucumber, dill
- Tuna Teriyaki with ginger, wasabi
- Salsiz sausage with pearl onion
- Chorizo with olive
- Organic dried meat with pumpkin seed from the farm Uelihof
- Roast beef with pickles
- Skewer with lamb filet, thyme, olive
- Small cream puff with cream cheese, herbs
- Pumpernickel bread, hoummos, pomegranate

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Seminar-Dokumentation

Aperitif suggestion III

from 15 persons, 5 pieces per person à CHF 24.—

Cold

- Smoked char with brioche, horseradish
- Marinated salmon with lime, lemongrass
- Tuna Teriyaki with ginger, wasabi
- Marinated prawn with ginger, chili
- Roast beef with pickles
- Skewer with lamb filet, thyme, olive
- Vacherin cheese from Fribourg with dried fig
- Cherry tomatoes, buffalo mozzarella, basil

Warm

- Chicken skewer with Thai curry
- Lamb skewer «Tandoori»
- Olma sausage from St. Gallen
- Tortilla with tomato vinaigrette

Aperitif suggestion IV

from 20 persons, 6 pieces per person à CHF 29.—

Cold

- Smoked char with brioche, horseradish
- Smoked salmon with cucumber, dill
- Tuna Teriyaki with ginger, wasabi
- Marinated prawn with ginger, chili
- Roast beef with pickles
- Skewer with lamb filet, thyme, olive
- Veal with mango, wasabi
- Cherry tomatoes, buffalo mozzarella, basil
- Zucchini, artichoke, dried tomato

Warm

- Chicken skewer with Thai curry
- Lamb skewer «Tandoori»
- Spicy meat ball with chili
- Prawn cube in potato coating with sweet chili sauce
- Falafel ball with chili-sour cream sauce

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Seminar-Dokumentation

Aperitif suggestion V

from 20 persons, 12 pieces per person à CHF 58.—

Variation of 6 cold pieces | 4 warm pieces | 2 sweet pieces

Cold

- Smoked char with brioche, horseradish
- Smoked salmon with cucumber, dill
- Tuna Teriyaki with ginger, wasabi
- Marinated prawn with ginger, chili
- Roast beef with pickles
- Skewer with lamb filet, thyme, olive
- Veal with mango, wasabi
- Small cream puff with cream cheese, herbs
- Cherry tomatoes, buffalo mozzarella, basil

Warm

- Chicken skewer with Thai curry
- Lamb skewer «Tandoori»
- Spicy meat ball with chili
- Prawn cube in potato coating with sweet chili sauce
- Falafel ball with chili-sour cream sauce
- Smoked tofu with ginger, sesame

Sweet

- Crème brûlée
- Lime-yoghurt cream with blueberry, brittle
- Chocolate mousse with raspberry

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Aperitif suggestion vegetarian I

from 10 persons, 4 pieces per person à CHF 16.—

Cold

- Small cream puff with cream cheese, herbs
- Vacherin cheese from Fribourg with dried fig
- Cherry tomatoes, buffalo mozzarella, basil
- Zucchini, artichoke, dried tomato
- Pumpernickel bread, hoummos, pomegranate

Aperitif suggestion vegetarian II

from 10 persons, 5 pieces per person à CHF 20.—

Cold

- Small cream puff with cream cheese, herbs
- Vacherin cheese from Fribourg with dried fig
- Cherry tomatoes, buffalo mozzarella, basil
- Zucchini, artichoke, dried tomato
- Pumpernickel bread, hoummos, pomegranate

Warm

- Falafel ball with chili-sour cream sauce
- Tortilla with tomato vinaigrette
- Smoked tofu with ginger, sesame

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HOTEL DES BALANCES
 LUZERN
Charme & Excellence

Cold cuts on a wooden board

Salsiz, chorizo, house sausage, coppa, cured ham
 Swiss mountain cheese, pickled vegetables
 CHF 25.— per wooden board

Tarte flambee

Try these fine oven fresh Alsatian specialties!
 CHF 25.— per tarte flambee

Natural

Crème fraiche, curd, bacon and onions

Provençale

Crème fraiche, fraiche, curd, bacon, onions, herbs and Gruyere cheese

Saumon

Crème fraiche, curd, smoked salmon, capers and dill

Balances

According to current offer

Balances Vegetarian

According to current offer

For additional information concerning allergens and intolerances, do not hesitate to ask our event team.

Origin of our meat:

Beef, Veal	Switzerland
Chicken, Pork	Switzerland
Roe deer, Deer, Wild boar	Austria
Lamb	Ireland
Duck, Quail	France
Bison	USA
Wagyu-Beef	Uruguay

Origins and fishing grounds of our fish:

Perch, Trout, White fish	Fish farming	Switzerland
Sole	Wild caught	North Sea
Salmon Char	Fish farming	Scotland Island
Pike-perch	Inland waters	Estonia
Tuna	Wild caught	Northern Pacific
Mackerel Scallop	Fish farming	Japan USA
Prawns	Fish farming	Vietnam
Lobster Scampi	Wild caught	North Atlantic Indian Ocean

The Bianchi AG is a member of the WWF Seafood Group and together we seize the opportunity of a sustainable fish supply. We support and respect their commitment in the arrangement of our menus.
 Our bread and baked goods are made in Switzerland. Produced by «Kreuzbäckerei Stans» and «Fredy's AG».

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