

# Spring Menu Suggestions



#### **Dear Guest**

These seasonal compositions were created by our master chefs Andy Fluri and Niko Eichner and are ideally suited for parties of 10 or more.

You may rearrange them as you please, i.e. exchange courses or complement your menu choices with another one of the many alternatives we have on offer. On menus consisting of 4 courses or more, the main course will be smaller, and consequently the price for that course will be reduced by 20%.

It would be our pleasure, of course, to put a more individual menu together for you should you so wish.

You are cordially welcome to let the market fresh cuisine on our à la carte menu in Restaurant Balances convince you, should you wish to have a sample meal.

#### All prices are in CHF incl. 8.1% taxes and service charge

This QR code will take you directly to our detailed banquet and seminar documentation



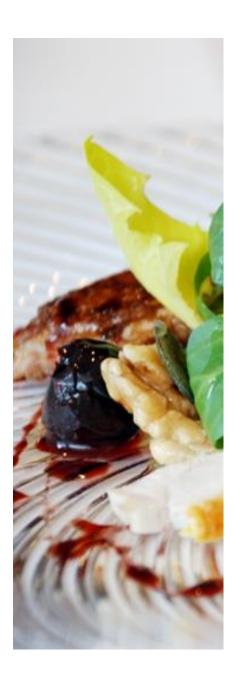




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Menu Suggestion (for parties of 20 or more) with an Appetizer and Dessert Buffet



# Appetizer Buffet

Canadian lobster, pea, yuzu
Black tiger prawns, papaya, cucumber, peanut
Marinated salmon filet, avocado, radish
Tuna sashimi, ginger, wasabi
Swiss prime veal tartare, morels, asparagus
Lamb filet, wild garlic-mayonnaise, tomato
Smoked duck breast, asparagus-panna cotta
Quail breast, lentil, radish
Buffalo mozzarella, tomato, Parma ham

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#### Main Course

Veal filet with a creamy morel sauce Beef filet with wild garlic jus Mashed potatoes Vegetables from the market

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#### Dessert Buffet

Almond-strawberry slice
 Apple tarte
 Brownie I filled cream puffs
 Toblerone mousse
 Passion fruit panna cotta
 Rhubarb-Crème brûlée
 Various sorbets
 Fruit platter with berries
Cheese platter from Maître Fromager Rolf Beeler
 Homemade fruit bread

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Friandises

CHF 115.—

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# Menu Suggestion I

Smoked salmon with yuzu mayonnaise Asparagus, sprouts, spring salad

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Grilled Swiss chicken breast with a creamy morel sauce Homemade wild garlic ravioli and vegetable ragout

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Strawberry-yoghurt parfait with brownie cubes and pistachios

\*\*;

Friandises

CHF 82.—

# Menu Suggestion II

Colourful spring salad with green asparagus Raw ham, radish and sprouts

\*\*;

Central Swiss veal filet Braised calf's cheek with wild garlic jus Tomato polenta and vegetables from the market

\*\*\*

Almond-strawberry slice with vanilla ice cream

Friandises

CHF 89.—

# Menu Suggestion III

Colourful spring salad with marinated char filet Radish carpaccio with dill vinaigrette

\*\*;

Central Swiss beef filet with rock lobster Béarnaise sauce, new potatoes and vegetables from the market

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Curd strudel with rhubarb compote and strawberry sorbet

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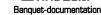
Friandises

CHF 98.—

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# Menu Suggestion IV

Pan-fried black tiger prawns on Asian vegetable salad with mango and sesame

Roasted rack of Central Swiss veal with port wine jus Tagliatelle with green asparagus

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Mascarpone cream, hazelnut crumble, sour cream ice cream

\*\*\*

Friandises

CHF 91.—

# Menu Suggestion V

Tagliatelle with Canadian lobster and saffron sauce Spring onions, tomatoes and dill

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Creamy asparagus soup with morel foam

\*\*\*

Variation of Central Swiss veal filet Rack of lamb in a mustard crust with port wine jus Mushroom cannelloni and vegetables from the market

Tonka bean crème brûlée and strawberry tartelette

Friandises

CHF 98.—

# Menu Suggestion VI

Colourful spring salad with sautéed mushrooms, asparagus and parmesan

Creamy morel soup with wild garlic foam

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Braised veal ossobuco with rosemary jus Saffron risotto and green asparagus

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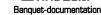
White chocolate mousse with marinated strawberries and raspberry sorbet

Friandises

CHF 83.—

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# **Appetizers**

Colourful spring salad with sautéed mushrooms Asparagus and parmesan	CHF 17.—
Colourful spring salad with green asparagus Raw ham, radish and sprouts	CHF 19.—
Spring salad with marinated char filet Radish carpaccio with dill vinaigrette	CHF 21.—
Thinly sliced veal medium with tuna sauce Asparagus salad, capers, spring onions and cherry tomatoes	CHF 25.—
Smoked salmon with yuzu mayonnaise Asparagus, sprouts and spring salad	CHF 25.—
Pan-fried black tiger prawns on Asian vegetable salad with mango and sesame	CHF 25.—
Green and white asparagus South African scampi, scallop, passionfruit and mango	CHF 29.—

# Soups

Morel Consommé with poached quail egg Morels and spring onions	CHF 17.—
Creamy pea soup with lobster praline	CHF 17.—
Creamy cauliflower and saffron soup with shrimp cubes	CHF 15.—
Creamy asparagus soup with morel foam	CHF 15.—
Creamy morel soup with wild garlic foam	CHF 15.—
Creamy spring onion soup with croutons	CHF 13.—
Vegan red lentil soup with pineapple	CHF 13.—

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# Main Courses

Swiss chicken breast with a creamy morel sauce Homemade wild garlic ravioli and vegetable ragout	from 4 courses	CHF 42.— CHF 34.—
Roasted rack of Central Swiss veal with port wine gravy Tagliatelle with green asparagus	from 4 courses	CHF 51.— CHF 41.—
Braised veal ossobuco with rosemary jus Saffron risotto and green asparagus	from 4 courses	CHF 45.— CHF 36.—
Central Swiss veal filet Braised calf's cheek with wild garlic jus Tomato polenta and vegetables from the market	from 4 courses	CHF 55.— CHF 44.—
Variation of Central Swiss veal filet Rack of lamb in a mustard crust with port wine jus Mushroom cannelloni and vegetables from the market	from 4 courses	CHF 53.— CHF 43.—
Central Swiss beef filet with rock lobster Béarnaise sauce, new potatoes and vegetables from the market	from 4 courses	CHF 62.— CHF 50.—
Pan-fried pike perch filet with port wine butter Chives potatoes and vegetables from the market	from 4 courses	CHF 49.— CHF 39.—
Grilled salmon filet in an herb crust with tarragon foam Basmati rice and vegetables from the market	from 4 courses	CHF 49.— CHF 39.—

# Vegetarian I Vegan Main Courses

White asparagus with hollandaise sauce New potatoes and spring onions	CHF 39.—
Morel risotto with white and green asparagus	CHF 37.—
Seasonal ravioli created by our master chef	CHF 33.—
Vegan lentil curry with coconut milk Vegetables, sweet potatoes, sautéed mushrooms	CHF 31.—
Vegan minced steak made from pea protein and beet root with basil emulsion on vegetable ragout with roasted coconut flakes	CHF 31.—

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#### Desserts

Dessert variation	
Profiteroles with vanilla-strawberry filling, crème brûlée, lemon sorbet	CHF 15.—
Almond-strawberry slice with vanilla ice cream	CHF 15.—
Chocolate mousse slice with exotic fruit salad and mango sorbet	CHF 15.—
Curd strudel with rhubarb compote and strawberry sorbet	CHF 15.—
Tonka bean crème brûlée and strawberry tartelette	CHF 15.—
White chocolate mousse with marinated strawberries, raspberry sorbet	CHF 15.—
Mascarpone cream, hazelnut crumble and sour cream ice cream	CHF 15.—
Strawberry-yoghurt parfait with brownie cubes and pistachios	CHF 15.—
European cheese selection from Maître Fromager Rolf Beeler Homemade fruit bread	CHF 17.—

# **Dessert Buffet** (for 20 persons or more)

Almond-strawberry slice | Apple tarte
Brownie | filled cream puffs
Toblerone mousse
Passion fruit panna cotta
Rhubarb-Crème brûlée
Various sorbets
Fruit platter with berries
Cheese platter from Maître Fromager Rolf Beeler
Homemade fruit bread

CHF 27.—

CHF 21.— without cheese platter

# For information about allergens and intolerances, please contact our Event Manager.

<u>Origin of our meat:</u>		Urigin and catch of our fish:		
Beef, Veal	Switzerland	Char, Trout, White fish	wild caught	Switzerland
Chicken, Pork	Switzerland	Salmon	fish farming	Scotland
Lamb	Ireland / Australia / New Zealand	Pike-perch	Inland waters	Estonia
Duck, Quail	France	Tuna	wild caught	Philippines
Duck liver	Israel	Rock Lobster   Lobster	wild caught/Traps	Canada
Bison	USA	Scallop	wild caught	UK
Waqyu Beef	Uruguay	Prawns	fish farming	Vietnam

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