

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

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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

Main Course

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

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

Friandises

CHF 115.—

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Menu Suggestion I

Smoked salmon with yuzu mayonnaise
Asparagus, sprouts, spring salad

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

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

Curd strudel with rhubarb compote and strawberry sorbet

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

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

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

Braised veal ossobuco with rosemary jus
Saffron risotto and green asparagus

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

Vegetarian | Vegan Main Courses

White asparagus with hollandaise sauce		CHF 39.—
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		CHF 31.—
Vegetables, sweet potatoes, sautéed mushrooms		CHF 31.—
Vegan minced steak made from pea protein and beet root with basil emulsion		CHF 31.—
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.

Origin of our meat:

Beef, Veal	Switzerland
Chicken, Pork	Switzerland
Lamb	Ireland / Australia / New Zealand
Duck, Quail	France
Duck liver	Israel
Bison	USA
Wagyu Beef	Uruguay

Origin and catch of our fish:

Char, Trout, White fish	wild caught	Switzerland
Salmon	fish farming	Scotland
Pike-perch	Inland waters	Estonia
Tuna	wild caught	Philippines
Rock Lobster Lobster	wild caught/Traps	Canada
Scallop	wild caught	UK
Prawns	fish farming	Vietnam

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