

Autumn 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

Black tiger prawns, citrus fruits, chicory
Marinated salmon filet, avocado, coriander
Tuna, papaya, tomato, peanut
Beef tartare with truffles
Lamb filet, hummus, artichoke, onion confit
Duck liver terrine, pear, brioche
Quail breast, lentil, pumpkin
Lamb's lettuce with quail egg

Main Course

Veal filet with thyme jus
Beef filet with béarnaise sauce
Potato-pumpkin biscuit
Vegetables from the market

Dessert Buffet

Almond-pear slice
Brownie I filled cream puffs
White chocolate mousse
Double cream panna cotta with grapefruit
Tonka bean crème brûlée
Various sorbets
Exotic fruit platter
Cheese platter from Maître Fromager Rolf Beeler
Homemade fruit bread

Frändises

CHF 115.—

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Menu Suggestion I

Smoked salmon with yuzu mayonnaise
Horseradish, sprouts, autumn salad

Grilled Swiss chicken breast with a creamy truffle sauce
Homemade pumpkin ravioli, autumn vegetables

Chestnut-chocolate slice with double cream-meringue ice cream

Friandises

CHF 82.—

Menu Suggestion II

Lamb's lettuce with smoked duck breast
Quail egg and pumpkin seeds

Central Swiss veal filet
Braised calf's cheek with truffle jus
Celery-potato purée and vegetables from the market

Toblerone mousse with red wine pears and crumble

Friandises

CHF 89.—

Menu Suggestion III

Duck liver crème brûlée with figs
Duck liver terrine with apple chutney, brioche

Central Swiss beef filet with rock lobster
Béarnaise sauce, potato-lemongrass gratin and vegetables from the market

Baileys mousse with plum compote and pear sorbet

Friandises

CHF 106.—

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Menu Suggestion IV

Autumn salad with organic smoked ham from the farm Uelihof
Marinated pumpkin and roasted pumpkin seeds

Roasted rack of Central Swiss veal with port wine jus
Mushroom cannelloni and vegetables from the market

Amaretto ice cream with macadamia nut brownie and mango

Friandises

CHF 85.—

Menu Suggestion V

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

Creamy pumpkin and ginger soup with vanilla foam

Duo of Irish lamb racks and lamb filet with madeira jus
Creamy Ticino nut polenta and vegetables from the market

Cappuccino parfait with curd foam and plum compote

Friandises

CHF 98.—

Menu Suggestion VI (seasonal from 01.10. till 10.11.)

Lamb's lettuce with smoked duck breast, quail egg and pumpkin seeds

Creamy chestnut soup with celery espuma

Medium roasted venison entrecôte with lingonberry jus
Curd spaetzle, red cabbage with chestnuts and Brussel's sprouts

Dessert variation

Crème brûlée, quince compote and plum sorbet

Friandises

CHF 86.—

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Appetizers

Colourful autumn salad with sautéed mushrooms Beet root and sprouts	CHF 16.—
Lamb's lettuce with smoked duck breast Quail egg and pumpkin seeds	CHF 19.—
Autumn salad with organic smoked ham from the farm Uelihof Marinated pumpkin and roasted pumpkin seeds	CHF 19.—
Smoked salmon with yuzu mayonnaise Horseradish, sprouts, autumn salad	CHF 25.—
Pan-fried black tiger prawns on Asian vegetable salad with mango and sesame	CHF 25.—
Duck liver crème brûlée with figs Duck liver terrine with apple chutney, brioche	CHF 29.—

Soups

Concentrated Consommé with poached quail egg and vegetables	CHF 17.—
Creamy venison soup with lingonberry foam	CHF 15.—
Creamy cauliflower and saffron soup with shrimp cubes	CHF 15.—
Creamy pumpkin and ginger soup with vanilla foam	CHF 15.—
Creamy chestnut soup with celery espuma	CHF 13.—
Creamy celery soup with autumn truffle	CHF 19.—
Vegan red lentil soup with pineapple	CHF 13.—

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Main Courses

Grilled Swiss chicken breast with thyme jus		CHF 42.—
Homemade pumpkin ravioli and autumn vegetables	from 4 courses	CHF 34.—
Medium roasted venison entrecôte with lingonberry jus		CHF 49.—
Curd spaetzle, red cabbage with chestnuts and Brussel's sprouts (Seasonal from 01.10. till 10.11.)	from 4 courses	CHF 39.—
Roasted rack of Central Swiss veal with port wine gravy		CHF 51.—
Mushroom cannelloni and vegetables from the market	from 4 courses	CHF 41.—
Central Swiss veal filet		CHF 55.—
Braised calf's cheek with truffle jus		CHF 55.—
Celery-potato purée and vegetables from the market	from 4 courses	CHF 44.—
Central Swiss beef filet with rock lobster, Béarnaise sauce		CHF 62.—
Potato-lemongrass gratin and vegetables from the market	from 4 courses	CHF 50.—
Duo of Irish lamb racks and lamb filet with madeira jus		CHF 53.—
Creamy nut polenta Ticino and vegetables from the market	from 4 courses	CHF 43.—
Grilled sole filets with port wine butter		CHF 59.—
on vegetable ragout, champagne risotto	from 4 courses	CHF 48.—
Grilled Scottish salmon filet in with lime butter		CHF 49.—
Saffron risotto and vegetables from the market	from 4 courses	CHF 39.—

Vegetarian | Vegan Main Courses

Slices of bread dumplings with apple-red cabbage		CHF 31.—
Sautéed mushrooms and pumpkin foam		CHF 31.—
Stuffed vegetable crêpe with herb foam		CHF 31.—
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 parsley emulsion		CHF 31.—
on vegetable ragout with roasted coconut flakes		CHF 31.—

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HOTEL DES BALANCES

 LUZERN

Charme & Excellence

Desserts

Dessert variation Crème brûlée, quince compote, plum sorbet	CHF 15.—
Chestnut-chocolate slice with double cream-meringue ice cream	CHF 15.—
Hazelnut cheesecake with cherry compote and salted caramel ice cream	CHF 15.—
Baileys mousse with plum compote and pear sorbet	CHF 15.—
Toblerone mousse with red wine pears and crumble	CHF 15.—
Mascarpone cream, hazelnut crumble and plums	CHF 15.—
Amaretto ice cream with macadamia nut brownie and mango	CHF 15.—
Cappuccino parfait with curd foam and plum compote	CHF 15.—
European cheese selection from Maître Fromager Rolf Beeler Homemade fruit bread	CHF 17.—

Dessert Buffet (for 20 persons or more)

- Almond-pear slice
- Brownie I filled cream puffs
- White chocolate mousse
- Double cream panna cotta with grapefruit
- Tonka bean crème brûlée
- Various sorbets
- Exotic fruit platter
- 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:	Origin and catch of our fish:
Beef, Veal, Chicken, Pork	Switzerland
Venison	Austria
Lamb	Ireland / Australia / New Zealand
Duck, Quail	France
Duck liver	Israel
Bison	USA
Wagyu Beef	Uruguay
	Char, Trout, White fish
	Sole
	Salmon
	Pike-perch
	Tuna
	Rock Lobster Lobster
	Prawns
	wild caught
	wild caught
	fish farming
	Inland waters
	wild caught
	wild caught/Traps
	fish farming
	Switzerland
	France
	Scotland
	Estonia
	Philippines
	Canada
	Vietnam

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