

Summer 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
Lamb filet, herb mayonnaise, tomato
Smoked duck breast, cous cous, peperoni
Quail breast, mushroom salad, radish
Buffalo mozzarella, tomato, Parma ham

Main Course

Veal filet with a creamy chanterelle sauce
Beef filet with port wine jus
New potatoes
Vegetables from the market

Dessert Buffet

Almond-apricot slice
Brownie I filled cream puffs
Toblerone mousse
Passion fruit panna cotta
Raspberry-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
Avocado, sprouts, summer salad

Grilled Swiss chicken breast with a creamy chanterelle sauce
Potato dumplings with basil and vegetable ragout

Almond-apricot slice with lemon sorbet

Friandises

CHF 82.—

Menu Suggestion II

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

Central Swiss veal fillet
Braised calf's cheek with rosemary jus
Celery-potato puree and vegetables from the market

Tonka bean crème brûlée and berry tartelette

Friandises

CHF 95.—

Menu Suggestion III

Parma ham with Jolly melon
Strawberries, rocket and parmesan

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

Toblerone mousse with blackberries and raspberry sorbet

Friandises

CHF 98.—

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Menu Suggestion IV

Summer salad with marinated char filet
Radish carpaccio with dill vinaigrette

Roasted rack of Central Swiss veal with port wine jus
Tomato polenta, vegetables from the market

Hazelnut cheesecake with cherry compote and vanilla ice cream

Friandises

CHF 87.—

Menu Suggestion V

Tagliatelle with rock lobster and scallop
Saffron, tomatoes and dill

Cold cucumber soup with salmon tartare

Variation of Central Swiss veal filet
Rack of lamb in an herb crust with Madeira jus
Roasted potatoes and vegetables from the market

Mascarpone cream with raspberries, hazelnut crumble, peach sorbet

Friandises

CHF 102.—

Menu Suggestion VI

Colourful summer salad with sautéed chanterelles, avocado, sprouts

Cold tomato soup with basil espuma

Braised veal ossobuco with rosemary jus
Polenta strudel and vegetables from the market

White chocolate mousse with marinated berries

Friandises

CHF 81.—

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Appetizers

Colourful summer salad with sautéed chanterelles Avocado and sprouts	CHF 17.—
Summer salad with marinated char filet Radish carpaccio with dill vinaigrette	CHF 21.—
Parma ham with Jolly melon Strawberries, rocket and parmesan	CHF 21.—
Smoked salmon with yuzu mayonnaise Avocado, sprouts and summer salad	CHF 25.—
Pan-fried black tiger prawns on Asian vegetable salad with mango and sesame	CHF 25.—
Tuna sashimi and South African scampi with wakame seaweed Ginger, wasabi and lime-soy emulsion	CHF 29.—
Tagliatelle with rock lobster and scallop Saffron, tomatoes and dill	CHF 29.—

Soups | Cold Soups

Concentrated Consommé with poached quail egg, chanterelles, spring onions	CHF 17.—
Thai curry soup with chicken	CHF 15.—
Creamy pea and peppermint soup with shrimp cubes	CHF 15.—
Creamy chanterelle soup with croutons	CHF 15.—
Vegan red lentil soup with pineapple	CHF 13.—
Gazpacho (cold vegetable soup)	CHF 13.—
Cold tomato soup with basil espuma	CHF 13.—
Cold cucumber soup with salmon tartare	CHF 15.—

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Main Courses

Swiss chicken breast with a creamy chanterelle sauce		CHF 42.—
Potato dumplings with basil and vegetable ragout	from 4 courses	CHF 34.—
Roasted rack of Central Swiss veal with port wine gravy		CHF 51.—
Tomato polenta and vegetables from the market	from 4 courses	CHF 41.—
Braised veal ossobuco with rosemary jus		CHF 45.—
Polenta strudel and vegetables from the market	from 4 courses	CHF 36.—
Central Swiss veal filet		
Braised calf's cheek with rosemary jus		CHF 55.—
Celery-potato puree and vegetables from the market	from 4 courses	CHF 44.—
Variation of Central Swiss veal filet		
Rack of lamb in an herb crust with madeira jus		CHF 53.—
Roasted potatoes 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 herb foam		CHF 49.—
New 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

Stuffed vegetable crêpe with herb foam		CHF 31.—
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 Macadamia brownie, fresh berries, lemon sorbet	CHF 15.—
Almond-apricot slice with lemon sorbet	CHF 15.—
Chocolate mousse slice with exotic fruit salad and mango sorbet	CHF 15.—
Hazelnut cheesecake with cherry compote and vanilla ice cream	CHF 15.—
Tonka bean crème brûlée and berry tartelette	CHF 15.—
Toblerone mousse with blackberries and raspberry sorbet	CHF 15.—
White chocolate mousse with marinated berries	CHF 15.—
Mascarpone cream with raspberries, hazelnut crumble and peach sorbet	CHF 15.—
European cheese selection from Maître Fromager Rolf Beeler Homemade fruit bread	CHF 17.—

Dessert Buffet (for 20 persons or more)

Almond-apricot slice
 Brownie I filled cream puffs
 Toblerone mousse
 Passion fruit panna cotta
 Raspberry-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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