

Winter 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

Black tiger prawns, citrus fruits, chicory
Marinated salmon filet, horseradish, apple
Tuna, papaya, tomato, peanut
Beef tartare with truffles
Lamb filet, hummus, artichoke, onion confit
Duck liver terrine, pear, brioche
Organic sea salt ham
Lamb's lettuce with quail egg

Main Course

Veal filet with port wine jus
Beef filet with béarnaise sauce
Potato-parsley purée
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

Friandises

CHF 115.—

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Menu Suggestion I

Smoked salmon with yuzu mayonnaise
Horseradish, sprouts, winter salad

Grilled Swiss chicken breast with a creamy truffle sauce
Homemade ricotta-spinach ravioli, spinach leaves

Almond-pear 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 rosemary jus
Celery-potato purée and vegetables from the market

Toblerone mousse with red wine pears and salted caramel ice cream

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

Gingerbread mousse with kumquat compote and blood orange sorbet

Friandises

CHF 106.—

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Menu Suggestion IV

Winter salad with organic smoked ham from the farm Uelihof
Beet root and roasted seeds

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

Curd strudel with plum compote and vanilla ice cream

Friandises

CHF 85.—

Menu Suggestion V

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

Carrot and ginger soup with lemongrass

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

Tonka bean crème brûlée with fruit tartelette

Friandises

CHF 96.—

Menu Suggestion VI

Colourful winter salad with sautéed mushrooms, beet root and sprouts

Creamy cauliflower and saffron soup with shrimp cubes

Braised veal ossobuco with port wine jus
Polenta strudel and winter vegetables

Dessert variation
Crème brûlée, Toblerone mousse, mandarin sorbet

Friandises

CHF 82.—

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Appetizers

Colourful winter salad with sautéed mushrooms Beet root and sprouts	CHF 16.—
Lamb's lettuce with smoked duck breast Quail egg and pumpkin seeds	CHF 19.—
Winter salad with organic smoked ham from the farm Uelihof Beet root and roasted seeds	CHF 19.—
Smoked salmon with yuzu mayonnaise Horseradish, sprouts and winter 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 winter truffle	CHF 19.—
Thai curry soup with chicken	CHF 15.—
Creamy sauerkraut soup with chorizo foam	CHF 15.—
Creamy cauliflower and saffron soup with shrimp cubes	CHF 15.—
Creamy celery soup with winter truffle	CHF 19.—
Creamy parsnip soup with pear espuma	CHF 13.—
Vegan red lentil soup with pineapple	CHF 13.—

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Main Courses

Grilled Swiss chicken breast with a creamy truffle sauce		CHF 42.—
Homemade ricotta-spinach ravioli, spinach leaves	from 4 courses	CHF 34.—
Roasted rack of Central Swiss veal with port wine jus		CHF 51.—
Mushroom cannelloni and vegetables from the market	from 4 courses	CHF 41.—
Braised veal ossobuco with port wine jus		CHF 45.—
Polenta strudel and winter vegetables	from 4 courses	CHF 36.—
Central Swiss veal filet		
Braised calf's cheek with rosemary 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 Ticino nut polenta 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.—
Pan-fried Scottish salmon filet «Teriyaki»		CHF 49.—
Basmati rice, pak choi, shiitake mushrooms, soya sprouts	from 4 courses	CHF 39.—

Vegetarian | Vegan Main Courses

Slices of bread dumplings with apple-red cabbage		
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		
Vegetables, sweet potatoes, sautéed mushrooms		CHF 31.—
Vegan minced steak made from pea protein and beet root with parsley emulsion		
on vegetable ragout with roasted coconut flakes		CHF 31.—

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Desserts

Dessert variation Crème brûlée, Toblerone mousse, mandarin sorbet	CHF 15.—
Almond-pear slice with double cream-meringue ice cream	CHF 15.—
Chocolate mousse slice with exotic fruit salad and coconut ice cream	CHF 15.—
Curd strudel with plum compote and vanilla ice cream	CHF 15.—
Tonka bean crème brûlée with fruit tartelette	CHF 15.—
Gingerbread mousse, kumquat compote, blood orange sorbet	CHF 15.—
Toblerone mousse with red wine pears and salted caramel ice cream	CHF 15.—
Mascarpone cream, hazelnut crumble and plums	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	Switzerland	Char, Trout, White fish	wild caught	Switzerland
Chicken, Pork	Switzerland	Sole	wild caught	France
Lamb	Ireland / Australia / New Zealand	Salmon	fish farming	Scotland
Duck, Quail	France	Pike-perch	Inland waters	Estonia
Duck liver	Israel	Tuna	wild caught	Philippines
Bison	USA	Rock Lobster I Lobster	wild caught/Traps	Canada
Wagyu Beef	Uruguay	Prawns	fish farming	Vietnam

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