

DES BALANCES INSPIRATIONS

Tuna tartare with sesame seeds
Mango, cucumber salad, wasabi, mango pearls, vein cress

Wine recommendation
Sancerre La Moussière 2022, CHF 10.00/dl
Alphonse Mellot / Loire (France)

Creamy asparagus soup with morel foam

Wine recommendation
Charme des Balances Solaris 2022, CHF 9.50/dl
Rankhof / Oberkirch (Switzerland)

Pan-fried lobster with coconut foam
Spring onions, pak choi, shiitake mushrooms

Wine recommendation
Whispering Angel AOP 2022, CHF 9.00/dl
Château d'Esclans / Côtes de Provence (France)

Grilled veal filet with wild garlic jus
Gratinated white asparagus, orange-hollandaise sauce
New potatoes with thyme

Wine recommendation
Château Les Hauts de Smith 2018, CHF 14.00/dl
Château Smith Haut Lafitte / Bordeaux (France)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Antica Formular Vermouth, CHF 12.00/4cl (Italy)

or

Yuzu tartelette with flamed meringue
Vanilla mousse and yuzu sorbet

Wine recommendation
Graham's Fine White Port, CHF 10.00/4cl (Portugal)

Friandises

5 course meal à 119.—
3 course meal à 89.—

Charme @ Excellence

SPRING AWAKENING

STARTERS

Sautéed scallops with spring onions and basil emulsion Salad of white and green asparagus with radish vinaigrette	33.—
Tuna tartare with sesame seeds Mango, cucumber salad, wasabi, mango pearls, vein cress	33.—
Veal filet tartare Ligurian style with olives and avocado on Focaccia with pepperoni emulsion, herb salad	31.—
Colourful spring salad with organic smoked country ham from the farm "Uelihof" Green asparagus, rhubarb, strawberries, macadamia nuts	21.—
Creamy asparagus soup with morel foam	17.—
Creamy wild garlic soup with white asparagus	17.—
Clear oxtail soup with sherry, oxtail praline	19.—

MAIN DISHES

small

White and green asparagus with orange-hollandaise sauce Mashed potatoes with lime	33.—	41.—
Wild garlic ravioli with cream cheese and parmesan Spring onions and dried tomatoes	26.—	33.—
Vegan vegetable ragout with new potatoes and mushrooms in a saffron broth	28.—	35.—
Pan-fried pike-perch filet with soya fish sauce Green asparagus in tempura batter, fried rice	39.—	49.—
Grilled salmon filet with orange-hollandaise sauce Mashed potatoes with lime and white asparagus	39.—	49.—
Pan-fried lobster with coconut foam Spring onions, pak choi, shiitake mushrooms, Basmati rice	44.—	55.—
Grilled veal filet with wild garlic jus Gratinated white asparagus, orange-hollandaise sauce New potatoes with thyme	47.—	59.—
Roasted rack of lamb with mustard and panko crust on port wine jus Polenta, Mediterranean vegetables	45.—	56.—
Pan-fried beef filet cubes in a creamy morel sauce Tagliatelle and green asparagus	44.—	55.—

For additional information concerning allergens and intolerances do not hesitate to ask our service staff.

Origin of our meat:

Beef, Veal, Chicken, Pork	Switzerland
Oxtail	Switzerland
Lamb	Ireland
Bison	USA
Wagyu-Beef	Uruguay

Origins and fishing grounds of our fish:

Sole	wild caught / France
Pike-perch	inland waters / Estonia
Salmon	fish farming / Scotland
Scallops Lobster	wild caught / USA Canada
King prawns	fish farming / Vietnam

The Bianchi AG is a member of the WWF Seafood Group and together we seize the opportunity of a sustainable fish supply. We support and respect their commitment in the arrangement of our menus. All prices appear in CHF and include 8.1% VAT.

Charme & Excellence