

DÉLICIEUX EN BALANCES

STARTERS

Creamy chestnut soup with celery espuma 9.—

Colourful leaf salad with pumpkin and roasted seeds 9.—

Venison ham on dark bread with onion chutney
Nuts and lingonberries 21.—

FISH

Pan-fried salmon filet with soya foam
Basmati rice and Asian vegetables 43.—

MEAT

Pan-fried veal liver with Calvados apples
Mashed potatoes and market vegetables 35.—

Game ragout with creamy game sauce
Spaetzle and red cabbage 41.—

CRUSTACES

Pan-fried king prawns with tomato foam
Tagliatelle, courgette and fennel vegetables 41.—

VEGETARIAN

Penne with tomato cream sauce, onions, garlic and Parmesan 25.—

Stuffed ravioli with basil emulsion
Sun-dried tomatoes, fresh baby spinach and Pecorino 27.—

SALADE LÉGÈRE

Venison pâte with chestnuts with lingonberry chutney
Colourful autumn salad with beetroot, pears and sprouts 35.—

QUICK-LUNCH

For those in a hurry – **a 3-course menu** of your choice 47.—
Starter, main course and a dessert surprise – **all courses served at the same time on a tray**

FROM THE GRILL

	small	
Swiss beef filet matured on the bone (120g/160g)	50.—	62.—
with Canadian lobster tail (half piece / entire piece)	62.—	86.—
Swiss beef filet matured on the bone (250g)		79.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
Saddle of roe deer (120g/160g)	55.—	69.—
Venison entrecôte (120g/160g)	44.—	54.—
Irish lamb chops (160g/240g)	46.—	57.—
Swiss poussin (450g)		53.—
«Olma-Bratwurst» / sausage (220g) butcher Schmid St. Gallen		32.—
Balances-Burger (180g of veal) with ciabatta		
Cocktail sauce, tomato, gherkin and onions		39.—
Wagyu-Beef Burger (170g) with ciabatta		
Chili sauce, tomato, gherkin and onions		39.—
Vegetarian burger (made from pea protein and beetroot) with ciabatta		
Cocktail sauce, balsamic-onions, tomato and gherkin		32.—
Scottish salmon filet (120g/160g)	41.—	51.—
Pike-perch filet (120g/160g)	41.—	51.—
Filets of sole (120g/160g)	50.—	62.—
Black-Tiger king prawns (120g/160g)	41.—	51.—

Served with

Celery-potato puree | Curd spaetzle | Hazelnut polenta | Tagliatelle | Herbed rice
 Autumnal vegetables | Red cabbage with chestnuts | Colourful salad bowl
 Sauce Béarnaise | Creamy game sauce | Honey-mustard sauce | Herbed butter sauce | BBQ sauce

For information regarding allergens and intolerances, please contact our service staff.

Origin of our meat:

Beef, Veal	Switzerland
Chicken, Pork	Switzerland
Roe deer, Deer, Wild boar	Austria
Lamb	Ireland
Duck, Quail	France
Bison	USA
Wagyu-Beef	Uruguay

Origins and fishing grounds of our fish:

Perch, Trout, White fish	Fish farming	Switzerland
Sole Tuna	Wild caught	North Sea Northern Pacific
Salmon Char	Fish farming	Scotland Island
Pike-perch	Inland waters	Estonia
Mackerel Scallop	Fish farming	Japan USA
Prawns	Fish farming	Vietnam
Lobster Scampi, Rock Lobster	Wild caught	North Atlantic Indian Ocean

Our bread and baked goods are made in Switzerland. Produced by «Kreuzbäckerei Stans» and «Fredy's AG».

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