

DÉLICIEUX EN BALANCES

STARTERS

Tomato soup with basil	9.—
Colourful leaf salad with cucumber and shiitake mushrooms	9.—
Beef tartare with brioche	
Small salad bouquet	23.—

FISH

Salmon filet with mustard crust and tomato foam	
Boiled potatoes and young leaf spinach	43.—

MEAT

Chicken «Sweet and Sour»	
Fried rice with spring onions	37.—
Veal cordon bleu with lime	
Summer salad and jolly melon	47.—

CRUSTACES

Pan-fried king prawns with Thai curry sauce	
Ramen noodles and broccoli with coconut chips	41.—

VEGETARIAN

Vegetable lasagne with basil foam	27.—
Potato gnocchi with porcini mushroom sauce, courgette and Parmesan	31.—

SALADE LÉGÈRE

Roasted lamb filets with herbed butter sauce	
Colourful leaf salad with watermelon, sprouts and seeds	33.—

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.—
Bison filet (120g/160g)	55.—	69.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
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

Roasted sweet potatoes | Polenta | Tagliatelle | Herbed rice

Market vegetables | Colourful salad bowl

Sauce Béarnaise | 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	Wild caught	North Sea
Salmon Char	Fish farming	Scotland Island
Pike-perch	Inland waters	Estonia
Tuna	Wild caught	Northern Pacific
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