

DÉLICIEUX EN BALANCES

STARTERS

Cream of pumpkin soup with pumpkin seed oil	9.—
Colourful leaf salad with figs and sprouts	9.—
Tuna carpaccio with mango, wasabi and ginger	23.—

FISH

Pan-fried char filet with almond butter Boiled potatoes and baby spinach	43.—
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MEAT

Meatloaf with pepper and cognac cream sauce Mashed potatoes and market vegetables	35.—
Grilled lamb filets with thyme jus Hazelnut polenta and tomato-courgette vegetables	41.—

CRUSTACES

Grilled lobster tail with white wine sauce Basmati rice and fennel-tomato vegetables	51.—
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VEGETARIAN

Tomato and burrata ravioli with basil emulsion Dried tomatoes, olives and pecorino cheese	29.—
Warm leek and cheese tart with colourful autumn salads and nuts	25.—

SALADE LÉGÈRE

Pan-fried pike-perch filet with pomegranate vinaigrette Colourful autumn salad with beetroot, pears and sprouts	35.—
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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