

DÉLICIEUX EN BALANCES

STARTERS

Potato and leek soup with croutons	9.—
Colourful leaf salad with mushrooms and sprouts	9.—
Wild boar ham with lamb's lettuce Lingonberries, walnuts and pumpkin	21.—

FISH

Pan-fried pike-perch filet with paprika foam Gnocchi with lentil ragout and baby spinach	43.—
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MEAT

Medium roasted beef cubes «Stroganoff» Tagliatelle and market vegetables	47.—
Sliced game in juniper cream sauce Quark spaetzle and red cabbage	37.—

CRUSTACES

Pan-fried prawns with sweet chili sauce Ramen noodles with pak choi, egg, peppers, shiitake mushrooms and bean sprouts	43.—
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VEGETARIAN

Potato mille-feuille with truffle mayonnaise Creamed savoy cabbage, pumpkin and parsley emulsion	29.—
Homemade cheese spaetzle with fried onions and apple mousse	25.—

SALADE LÉGÈRE

Roasted lamb filets with thyme jus 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