

# DÉLICIEUX EN BALANCES

## STARTERS

Creamy cauliflower soup with mango espuma	9.—
Colourful leaf salad with beet root cubes and seeds	9.—
Wild boar ham with lingonberries and lamb's lettuce	21.—

## FISH

Grilled salmon filet with tomato foam	43.—
Boiled potatoes and courgette-tomato vegetables	

## MEAT

Grilled lamb chops with rosemary jus	45.—
Polenta and market vegetables	
Sliced game in creamy game sauce	41.—
Spaetzle and red cabbage with chestnuts	

## CRUSTACES

Grilled king prawns with sweet chili sauce	41.—
Basmati rice with pak choi, shiitake mushrooms and bean sprouts	

## VEGETARIAN

Porcini mushroom ravioli with market vegetables and herb foam	29.—
Tarte flambée with goat cheese, grapes, walnuts and honey	25.—

## SALADE LÉGÈRE

Pan-fried tuna filet with soya sauce	35.—
Colourful leaf salad with diced cucumber, sprouts and seeds	

## QUICK-LUNCH

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

## 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*