

# DÉLICIEUX EN BALANCES

## STARTERS

Potato and parsley soup with mascarpone espuma 9.—

Colourful leaf salad with avocado, oranges and sprouts 9.—

Roast beef with tartar sauce  
Pickled vegetables, red onions and salad bouquet 21.—

## FISH

Perch filets «Parisian style» with béarnaise sauce  
Chive potatoes and baby spinach with almond slivers 43.—

## MEAT

Veal strips in creamy mushroom sauce  
Tagliatelle and market vegetables 39.—

Boiled beef with horseradish sauce  
Bouillon potatoes and root vegetables 43.—

## CRUSTACES

Pan-fried king prawns with sweet chili sauce  
Fried rice with vegetables 39.—

## VEGETARIAN

Potato gnocchi with chive beurre blanc  
Poached egg and baby spinach 27.—

Tarte flambée  
Crème fraîche, fromage blanc, goat cheese, grapes, honey and walnuts 25.—

## SALADE LÉGÈRE

Pan-fried pike-perch filet with tomato vinaigrette  
Winter salad with pomegranate, nuts 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.—
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

Celery-potato puree | Polenta slice | Tagliatelle | Herb rice

Winter vegetables | Red cabbage with chestnuts | Colourful salad bowl

Sauce Béarnaise | Honey-mustard sauce | Pepper-herb butter sauce | Olive jus

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*