DÉLICIEUX EN BALANCES

STARTERS

Creamy porcini mushroom soup with croutons 9.—

Colourful leaf salad
Marinated pumpkin, cranberries and sprouts 9.—

Marinated salmon filet with beetroot
Horseradish and yuzu 21.—

FISH

Pan-fried whitefish filets with almond butter
Basmati rice and lemon spinach 43.—

MEAT

Pan-fried Challans duck breast with orange-chili jus
Potato-celery purée and autumn vegetables 35.—

Sliced venison in creamy game sauce
Curd spaetzle and red cabbage with chestnuts 39.—

CRUSTACES

Grilled king prawns «Sweet & Sour»
Fried rice with soya sprouts 39.—

VEGETARIAN

Grilled pointed cabbage with herb sauce and roasted almonds
Bulgur salad with pomegranate 27.—

Homemade cheese spaetzle
Fried onions and apple sauce 25.—

SALADE LÉGÈRE

Pan-fried tuna filet with wasabi, ginger and soya sauce
Colourful autumn salad with mango slices and soya bean 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.—
Saddle of roe deer (120g/160g)	55.—	69.—
Venison entrecôte (120g/160g)	46.—	57.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
Irish lamb chops (160g/240g)	46.—	57.—
«Olma-Bratwurst» / sausage (220g) butcher Schmid St. Gallen		32.—
Balances-Burger (180g of veal) with ciabatta Cocktail sauce, tomato, gherkin, onions		39.—
Wagyu-Beef Burger (170g) with ciabatta Chili sauce, tomato, gherkin, onions		39.—
Vegetarian burger (made from pea protein and beetroot) with ciabatta Cocktail sauce, tomato, gherkin, balsamic-onions		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

Potato-celery purée | Spaetzle| Porcini mushroom ravioli | Tagliatelle | Herb rice

Autumn vegetables | Red cabbage with chestnuts | Colourful salad bowl

Creamy game sauce | Sauce Béarnaise | Honey and mustard sauce | Pepper and herb 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	Inland waters	Switzerland
Sole | Tuna	Wild caught	North Sea | Northern Pacific
Salmon | Char	Fish farming	Scotland | Island
Sea bream	Fish farming	France
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.