

# DÉLICIEUX EN BALANCES

## STARTERS

|   |      |
|---|------|
| Creamy potato soup with glazed pork belly         | 9.—  |
| Colourful leaf salad with dates and orange filets | 9.—  |
| Roast beef with tartar sauce and small leaf salad | 21.— |

## FISH

|   |      |
|---|------|
| Pan-fried pike-perch filet with curry sauce<br>Oriental rice and romanescos | 43.— |
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## MEAT

|   |      |
|---|------|
| Creamy goulash with sour cream<br>Bread dumplings and market vegetables         | 39.— |
| Grilled chicken breast with tarragon sauce<br>Tagliatelle and winter vegetables | 35.— |

## CRUSTACES

|   |      |
|---|------|
| Pan-fried Black-Tiger prawns with soy sauce<br>Ramen noodles with Asian vegetables and shiitake mushrooms | 39.— |
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## VEGETARIAN

|  |      |
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| Creamy mushroom risotto with romanescos            | 27.— |
| Spaghetti with tomatoes, cream, basil and Parmesan | 25.— |

## SALADE LÉGÈRE

|   |      |
|---|------|
| Pan-fried scallops with spicy pepper sauce<br>Winter salad with avocado, nuts and sprouts | 35.— |
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## 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.— |
| 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 | Tagliatelle | Herbed rice

Winter 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*