

DÉLICIEUX EN BALANCES

STARTERS

Creamy corn soup with crispy grains and herb oil 9.—

Colourful leaf salad
Raw ham, melon, olives 9.—

Pan-fried scallops with pomegranate vinaigrette
Marinated fennel, cucumber, mango chutney 25.—

FISH

Tuna steak with coconut-lemongrass sauce
Basmati rice and pak choi with tomatoes 43.—

MEAT

Breaded boneless chicken thighs with lingonberry mayonnaise
Potato wedges and coleslaw 37.—

Lamb chops «Provençal style» with port wine jus
Polenta and ratatouille 43.—

CRUSTACES

Spaghetti «Frutti di Mare» in spicy tomato sauce
Sun-dried tomatoes, olives, basil 39.—

VEGETARIAN

Ramen bowl in a shiitake mushroom stock
Poached egg, vegetables, spring onions 27.—

Beetroot falafel with tzatziki dip
Fregola Sarda with tomatoes and grilled vegetables 25.—

SALADE LÉGÈRE

Grilled salmon filet with herb butter sauce
Colourful summer salad with tomatoes, cucumbers and feta cheese 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

New potatoes | Polenta | Chanterelle ravioli | Tagliatelle | Herb rice

Market vegetables | Colourful salad bowl

Béarnaise sauce | 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.

Charme & Excellence