

# DÉLICIEUX EN BALANCES

## STARTERS

Cold avocado and cucumber soup 9.—

Colourful summer salad  
Artichokes, tomatoes and Parmesan 9.—

Grilled octopus with red onions  
Olives, garlic and basil 25.—

## FISH

Pan-fried pike-perch filet with horseradish sauce  
Chive potatoes and leaf spinach 43.—

## MEAT

Marinated chicken thighs in chili-sour cream sauce  
Rosemary potatoes and coleslaw 35.—

Grilled veal escalopes in lemon sauce  
Parsley couscous salad with strawberry dressing and green pepper 39.—

## CRUSTACES

Pan-fried scallops in saffron sauce  
Courgette fritters and roasted vegetables 38.—

## VEGETARIAN

Malfatti with green beans, red onions and tomato sauce 25.—

Chickpea pancakes  
Mediterranean vegetables and rocket pesto 25.—

## SALADE LÉGÈRE

Pan-fried lamb filets «Tandoori» with lemon-thyme jus  
Colourful summer salad with Jolly melon, seeds and sprouts 33.—

## 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 | Tomato and mozzarella 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	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*