DÉLICIEUX EN BALANCES

STARTERS

Potato and leek soup with croutons 9.—

Colourful leaf salad
Pears, roasted hazelnuts and Sbrinz cheese 9.—

Artichoke and truffle mousse
Lamb's lettuce, Parmesan crisp and balsamic vinegar 19.—

FISH

Pan-fried char filet with champagne foam
Potato-celery purée and glazed root vegetables 43.—

MEAT

Braised leg of roe deer with red wine-juniper sauce
Curd spaetzle and red cabbage with chestnuts 37.—

Medium-rare veal steak with a Pommery mustard crust, served with a thyme jus
Beetroot gnocchi and market vegetables 43.—

CRUSTACES

Pan-fried black tiger king prawns with yellow Thai curry sauce
Basmati rice and Asian vegetables 39.—

VEGETARIAN

Homemade porcini ravioli in brown sage butter
Horseradish and roasted walnuts 27.—

Polenta and vegetable strudel with tomato-basil sauce
Spinach leaves with roasted pine nuts 25.—

SALADE LÉGÈRE

Thinly sliced prime boiled veal with a pumpkin seed oil vinaigrette
Colourful winter salad with beetroot, horseradish and cress 31.—

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.