

DÉLICIEUX EN BALANCES

STARTERS

Red Thai curry soup with diced prawns	9.—
Colourful leaf salad with sprouts and seeds	9.—
Smoked salmon with horseradish, cucumber and brioche	21.—

FISH

Salmon filet in a mustard crust with saffron sauce Boiled potatoes and creamed savoy cabbage	43.—
---	------

MEAT

Chicken breast piccata with tomato sauce Potato gnocchi and broccoli	35.—
Veal strips in a creamy mushroom sauce Tagliatelle and market vegetables	39.—

CRUSTACES

Pan-fried scallops with coriander foam Fried rice and Asian vegetables	39.—
---	------

VEGETARIAN

Homemade truffle ravioli with champagne foam Poached eggs and baby spinach	27.—
Cauliflower and almond curry served with herbed bulgur	25.—

SALADE LÉGÈRE

Pan-fried pike-perch filet with herbed butter sauce Winter salad with orange filets, nuts and sprouts	35.—
--	------

QUICK-LUNCH

For those in a hurry – a 3-course menu of your choice Starter, main course and a dessert surprise – all courses served at the same time on a tray	47.—
--	------

FROM THE GRILL

		small
Swiss beef filet matured on the bone (120g/160g) with Canadian lobster tail (half piece / entire piece)	50.— 62.— 62.— 86.—	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 «Freddy'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