

DÉLICIEUX EN BALANCES

STARTERS

Coconut soup with chicken strips and lime 9.—

Colourful leaf salad
Avocado and sun-dried tomatoes 9.—

Octopus carpaccio with potato espuma
Peppers and capers 23.—

FISH

Pan-fried red-fleshed char filets with saffron-lime foam
Tomato bulgur and Swiss chard 43.—

MEAT

Sliced veal liver with glazed grapes in port wine jus
Mashed potatoes and wild broccoli 39.—

Boneless chicken thighs with paprika emulsion
Parsley arancini and courgetti-artichoke vegetables 37.—

CRUSTACES

Canadian lobster in tempura batter with turmeric foam
Basmati rice, wild broccoli and mango chutney 51.—

VEGETARIAN

Mushroom cannelloni with herb foam and port-glazed cherries 27.—

Beluga lentil ragout with vegetables and pan-fried chanterelles 27.—

SALADE LÉGÈRE

Roast beef with horseradish crème fraîche
Colourful summer salad with berries, nuts 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