

DÉLICIEUX EN BALANCES

STARTERS

Cold peach and coconut soup 9.—

Colourful leaf salad
Avocado, tomatoes, roasted nuts and sprouts 9.—

Deep-fried squid rings with lemon aioli
Small leaf salad 25.—

FISH

Pan-fried char filet with tomato-caper vinaigrette
Saffron risoni and courgette vegetables 43.—

MEAT

Chicken and olive ragout with tomato sauce
Morel ravioli and sautéed vegetables 37.—

Medium-rare roasted lamb filets with rosemary jus
Saffron Fregola Sarda and wild broccoli 36.—

CRUSTACES

Diced king prawns and lobster cubes with red Thai curry sauce
Ramen noodles and Asian vegetables 41.—

VEGETARIAN

Baked aubergine with yoghurt-tahini cream
Colourful couscous salad with coriander 27.—

Potato gnocchi with lemon-herb sauce
Diced courgette, olives and Parmesan 27.—

SALADE LÉGÈRE

Pan-fried scallops with ginger-mango vinaigrette
Sushi rice, edamame, wakame seaweed, radish and roasted sesame seeds 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 | 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