

DÉLICIEUX EN BALANCES

STARTERS

Cream of pumpkin soup with pumpkin seed oil 9.—

Colourful leaf salad with antipasti vegetables and Parmesan 9.—

Raw ham with Sbrinz cheese

Pickled vegetables and salad bouquet 21.—

FISH

Char filet «Grenoble style» 43.—

Boiled potatoes and baby spinach

MEAT

Veal schnitzel in cream sauce 46.—

Tagliatelle and market vegetables

Grilled lamb chops with herb crust and thyme jus 37.—

Polenta and ratatouille vegetables

CRUSTACES

Pan-fried king prawns and scallops with soy foam 39.—

Basmati rice, pak choi, shiitake mushrooms and sprouts

VEGETARIAN

Homemade spring rolls with sweet chili sauce 27.—

Asian ramen noodles with vegetables

Penne with gorgonzola sauce, walnuts and grapes 25.—

SALADE LÉGÈRE

Grilled chicken breast with tarragon sauce 35.—

Winter salad with pomegranate, nuts and sprouts

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) 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