

DÉLICIEUX EN BALANCES

STARTERS

Creamy celery and truffle soup	9.—
Colourful leaf salad	
Wild boar ham, dried fruit and sprouts	9.—
Beetroot carpaccio with goat's cream cheese	
Roasted walnuts	19.—

FISH

Pan-fried perch filets on a pumpkin foam	
Basmati rice and market vegetables	43.—

MEAT

Braised venison shank in juniper jus	
Potato-chestnut purée and red cabbage with chestnuts	38.—
Vaud saucisson with Dijon mustard	
Chive potatoes and sauerkraut	35.—

CRUSTACES

King prawn and lobster cubes in a red Thai curry sauce	
Ramen noodles and Asian vegetables	41.—

VEGETARIAN

Fermented tofu in sesame coating with gochujang glaze	
Kimchi rice and pak choi	27.—
Beluga lentil dal with coconut milk and coriander	
Naan bread and mango chutney	25.—

SALADE LÉGÈRE

Pan-fried quail breasts with port wine jus	
Colourful autumn salad with pumpkin, cranberries 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.—
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.

Charme & Excellence