

# DÉLICIEUX EN BALANCES

## STARTERS

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| Paprika and tomato gazpacho with ginger oil                                          | 9.—  |
| Colourful leaf salad with smoked salmon strips<br>Cucumber and dill                  | 9.—  |
| Marinated Caipirinha salmon filet<br>Peach and fennel salad, served with chimichurri | 23.— |

## FISH

|                                                                      |      |
|----------------------------------------------------------------------|------|
| Tuna «Teriyaki» with soya sauce<br>Basmati rice and Asian vegetables | 43.— |
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## MEAT

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| Veal spareribs with BBQ sauce<br>Sweet potato fries and coleslaw                                  | 35.— |
| Grilled veal escalopes with lemon sauce<br>Colourful couscous salad with mint and aubergine purée | 38.— |

## CRUSTACES

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| Crayfish cassoulet with morels and shellfish sauce<br>Tagliatelle, edamame, tomatoes, spring onions | 39.— |
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## VEGETARIAN

|                                                                               |      |
|-------------------------------------------------------------------------------|------|
| Ratatouille tart with peach and fennel salad, served with chili sour cream    | 29.— |
| Orecchiette with chili, garlic, parsley and tomatoes<br>Fried aubergine cubes | 27.— |

## SALADE LÉGÈRE

|                                                                                                                                                    |      |
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| Minced lamb skewers with peppers and red onions, served with herb yoghurt<br>Colourful summer salad with artichokes, sun-dried tomatoes and olives | 33.— |
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## QUICK – LUNCH

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

## 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<br>Cocktail sauce, tomato, gherkin and onions                                  |       | 39.— |
| Wagyu-Beef Burger (170g) with ciabatta<br>Chili sauce, tomato, gherkin and onions                                           |       | 39.— |
| Vegetarian burger (made from pea protein and beetroot) with ciabatta<br>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*