

# DÉLICIEUX EN BALANCES

## STARTERS

Tomato and fish soup with diced prawns and dill	9.—
Colourful leaf salad Raw ham stripes, cherry tomatoes and Parmesan	9.—
Melon carpaccio with burrata and tomato-shallot vinaigrette	21.—

## FISH

Deep-fried perch filets with tartar sauce Colourful bulgur salad with lemon-mint vinaigrette	43.—
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## MEAT

Japanese pancake with BBQ pork belly Wasabi and avocado mayonnaise, wild broccoli and fresh coriander	37.—
Medium-rare beef entrecôte with herb butter sauce Sweet potato fries and coleslaw	42.—

## CRUSTACES

Pan-fried scallops in saffron-tarragon stock Potatoes, vegetables and chili oil	39.—
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## VEGETARIAN

Penne in cream sauce with fresh goat's cheese, lemon and walnuts Artichokes, peppers and olives	25.—
Deep-fried halloumi cheese with Ajvar and parsley yoghurt dip Grilled courgettes and a small salad bowl	27.—

## SALADE LÉGÈRE

Pan-fried chicken skewers with BBQ sauce Colourful leaf salad with Jolly melon and berries	33.—
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## QUICK – LUNCH

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