

# DÉLICIEUX EN BALANCES

## STARTERS

Celery soup with truffles	9.—
Colourful leaf salad with pumpkin, nuts and sprouts	9.—
Tuna sashimi with wakame, mango and soy sauce	21.—

## FISH

Pan-fried char filet with almond butter Boiled potatoes and baby spinach	43.—
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## MEAT

Roasted lamb chops with ratatouille jus Creamy polenta and green beans	39.—
Pan-fried chicken cubes «Stroganoff» Tagliatelle and winter vegetables	35.—

## CRUSTACES

Pan-fried scallops with champagne foam Basmati rice and fennel-tomato vegetables	39.—
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## VEGETARIAN

Spring rolls with sweet chili sauce Fried vegetable rice and bean sprouts	27.—
Vegetarian tarte flambée Crème fraîche, fromage blanc, goat's cheese, walnuts, grapes, honey	25.—

## SALADE LÉGÈRE

Grilled salmon filet with herbed butter sauce Winter salad with pumpkin, roasted seeds and sprouts	35.—
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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.—
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 «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*