

DÉLICIEUX EN BALANCES

STARTERS

Carrot and ginger soup with coriander oil	9.—
Colorful leaf salad with sea salt ham and sprouts	9.—
Tuna and scallops with Asian vegetable salad	23.—

FISH

Grilled salmon filet with sweet and sour sauce Basmati rice and pak choi, sprouts and shiitake mushrooms	43.—
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MEAT

Lamb filet with herb crust and thyme jus Polenta and Mediterranean vegetables	39.—
Chicken "Tandoori" with yogurt-mint dip Couscous and wild broccoli	35.—

CRUSTACES

Fried king prawns and scallops with saffron sauce Tagliatelle with leek, tomatoes and dill	39.—
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VEGETARIAN

Flamed tarte with goat cheese, grapes, honey, and walnuts	25.—
Penne all'arrabiata with cherry tomatoes, olives and Parmesan	25.—

SALADE LÉGÈRE

Roasted quail breast with rosemary and garlic jus Colorful winter salad with seeds and sprouts	31.—
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QUICK-LUNCH

For those in a hurry – a 3-course menu of your choice Starter, main course and a dessert surprise – all courses served at the same time on a tray	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

Celery-potato puree | Polenta slice | Tagliatelle | Herb rice

Winter vegetables | Red cabbage with chestnuts | Colourful salad bowl

Sauce Béarnaise | Honey-mustard sauce | Pepper-herb butter sauce | Olive jus

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