

DÉLICIEUX EN BALANCES

STARTERS

Cream of pea soup with pan-fried scallop 9.—

Colorful spring salad with cherry tomatoes
Avocado, egg and sprouts 9.—

Pastrami brioche sandwich
Kimchi, cream cheese and red onions 21.—

FISH

Grilled salmon filet with miso foam
Fried rice, pak choi-shiitake mushroom vegetables 43.—

MEAT

Chicken breast piccata with tomato sauce
Tagliatelle and courgettes 37.—

Beef filet in pepper cream sauce
Potato and celery purée with truffle, baby spinach 49.—

CRUSTACES

Pan-fried scallops with chorizo vinaigrette
Pea purée and fennel-tomato vegetables 41.—

VEGETARIAN

Mixed vegetable gratin with lemon aioli
Potato croquettes and basil emulsion 27.—

Stuffed crêpe with spinach leaves, feta cheese, tomatoes and olives 27.—

SALADE LÉGÈRE

Pan-fried pike-perch filet with tomato vinaigrette
Colourful leaf salad with nuts, Parmesan 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.—
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