DÉLICIEUX EN BALANCES

STARTERS

Creamy parsnip and apple soup 9.—

Colourful leaf salad
Marinated pumpkin, pomegranate and feta 9.—

Truffle burrata
Pears, figs and winter salad 19.—

FISH

Pan-fried perch filets with white wine-caper sauce
Parsley potatoes and leaf spinach 43.—

MEAT

Beef filet cubes in porcini mushroom sauce
Tagliatelle and market vegetables 43.—

Pan-fried duck breast with orange-pepper jus
Potato-pumpkin purée and creamed savoy cabbage 37.—

CRUSTACES

Grilled lobster tails with pumpkin foam
Truffle ravioli and leaf spinach with pine nuts 46.—

VEGETARIAN

Homemade spaetzle with goat cheese
Walnuts and glazed chestnuts 27.—

Poached eggs on a lentil ragout with mustard sauce
Potato-celery purée 25.—

SALADE LÉGÈRE

Deep-fried pike-perch filets in beer batter with remoulade sauce
Colourful winter salad with fennel, radishes and cress 31.—

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 (160g|250g)	69.—	98.—
Irish lamb chops (120g|160g)	46.—	57.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g|160g)	46.—	57.—
Swiss Alpstein chicken breast (200g)		45.—
«Olma-Bratwurst» sausage (220g) butcher Schmid St. Gallen		32.—
Balances-Burger (180g of veal) with ciabatta Cocktail sauce, tomato, gherkin, onions		39.—
Wagyu-Beef Burger (170g) with ciabatta Chili sauce, tomato, gherkin, onions		43.—
Vegetarian burger (made from pea protein and beetroot) with ciabatta Cocktail sauce, tomato, gherkin, balsamic-onions		32.—
Scottish salmon filet (120g|160g)	41.—	51.—
Pike-perch filet (120g|160g)	41.—	51.—
Tuna filet «Teriyaki» (120g|160g)	44.—	55.—
Black-Tiger king prawns (120g|160g)	41.—	51.—

Served with two side dishes and a sauce of your choice:

Sweet potato purée | Porcini mushroom polenta | Spaetzle| Tagliatelle | Herb rice

Winter vegetables | Red cabbage with chestnuts | Colourful salad bowl

Sauce Béarnaise | 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	Inland waters	Switzerland
Sole | Tuna filet	Wild caught	North Sea | Northern Pacific
Salmon | Char	Fish farming	Scotland | Island
Sea bream, Sea bass	Fish farming	France
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