

DÉLICIEUX EN BALANCES

STARTERS

Coconut soup with prawn cubes	9.—
Colourful leaf salad	
Sautéed mushrooms, artichokes, radishes	9.—
Jolly melon with Parma ham and raspberries	25.—

FISH

Pan-fried tuna filet with teriyaki sauce	
Basmati rice, shiitake mushrooms, pak choi	43.—

MEAT

Pan-fried lamb filet cubes in an apricot and cognac sauce	
Tagliatelle, green beans, bacon, onions	39.—
Veal cordon bleu with barbecue sauce	
French fries and grilled vegetables	47.—

CRUSTACES

Black tiger prawn skewer with wasabi mayonnaise	
Chinese cabbage salad with soya sprouts, peppers and enoki mushrooms	39.—

VEGETARIAN

Tortilla with egg, vegetables and potatoes served with chili sour cream sauce	
Rocket salad with Parmesan	27.—
Potato gnocchi with olives, basil, feta and cherry tomatoes	
Red onions and Piso cress	25.—

SALADE LÉGÈRE

Pan-fried Challans duck breast with orange jus	
Summer salad with watermelon and blueberries	35.—

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

New potatoes | Polenta | Chanterelle 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	Inland waters	Switzerland
Sole Tuna	Wild caught	North Sea Northern Pacific
Salmon Char	Fish farming	Scotland Island
Sea bream	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