

# DÉLICIEUX EN BALANCES

## STARTERS

Creamy cauliflower soup with toasted panko	9.—
Colourful spring salad Asparagus, radishes and sprouts	9.—
Panzanella bread salad with avocado Organic smoked country ham, tomatoes, rocket and Parmesan	21.—

## FISH

Pan-fried char filet with saffron sauce Potato and pea purée with orange and fennel	43.—
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## MEAT

Braised veal with morels Tagliatelle and wild broccoli	39.—
Grilled chicken breast with Béarnaise sauce Roasted potatoes and green asparagus	37.—

## CRUSTACES

Pan-fried scallops with chimichurri Fregola Sarda with tomatoes and sautéed baby spinach	41.—
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## VEGETARIAN

Asparagus quiche with tomato vinaigrette Spring salad bowl	25.—
Spring Pad Thai Rice noodles, vegetables, coriander and tofu	25.—

## SALADE LÉGÈRE

Pan-fried quail with BBQ glaze Colourful leaf salad with cherry tomatoes, green asparagus and sprouts	33.—
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## QUICK – LUNCH

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

New potatoes | Wild garlic ravioli | Tagliatelle | Herb rice

Green asparagus | 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	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*