

DÉLICIEUX EN BALANCES

STARTERS

Beetroot and apple soup with horseradish foam 9.—

Colourful leaf salad

Fresh pear slices and pumpkin seeds 9.—

Venison pâté with chestnuts

Lamb's lettuce and lingonberries 21.—

FISH

Pan-fried pike-perch filet with horseradish sauce

Chive potatoes and beetroot vegetables 43.—

MEAT

Braised beef cheek in port wine-shallot jus

Potato-celery purée and autumn vegetables 35.—

Roasted saddle of venison with juniper jus

Quark spaetzle and red cabbage with chestnuts 39.—

CRUSTACES

Pan-fried scallops with lemon-herb foam

Potato-pumpkin purée and autumn vegetables 39.—

VEGETARIAN

Wild mushroom ragout with truffle-herb sauce

Potato-pumpkin purée and autumn vegetables 27.—

Roasted cauliflower steak with black garlic jus

Lentil ragout and parsley oil 25.—

SALADE LÉGÈRE

Pan-fried beef filet cubes with thyme jus

Colourful autumn salad with pumpkin, lingonberries and seeds 35.—

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.—

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.—
Saddle of roe deer (120g/160g)	55.—	69.—
Venison entrecôte (120g/160g)	46.—	57.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
Irish lamb chops (160g/240g)	46.—	57.—
«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		39.—
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.—
Filets of sole (120g/160g)	50.—	62.—
Black-Tiger king prawns (120g/160g)	41.—	51.—

Served with

Potato-celery purée | Spaetzle | Porcini mushroom ravioli | Tagliatelle | Herb rice

Autumn vegetables | Red cabbage with chestnuts | Colourful salad bowl

Creamy game sauce | 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	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