

DÉLICIEUX EN BALANCES

STARTERS

Cold apricot soup with Prosecco	9.—
Colourful leaf salad Watermelon and redcurrants	9.—
Pan-fried scallops with radish vinaigrette Fennel salad with olive bread crisps	23.—

FISH

Poached salmon filet cubes with champagne sabayon Sweet potato purée, leaf spinach, baby sweetcorn	43.—
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MEAT

Medium-rare roasted beef filet cubes «Teriyaki» Colourful glass noodle salad with mango, spring onions, coriander	45.—
Lamb piccata with basil-tomato sauce Tagliatelle and fried aubergine cubes	39.—

CRUSTACES

Stir-fried ramen noodles with vegetables and black tiger prawns Soy sauce, pickled ginger, wasabi	39.—
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VEGETARIAN

Sautéed chanterelles with basil cream sauce Ricotta dumplings and ratatouille	27.—
Potato gnocchi with Gorgonzola cream sauce Macadamia nuts and fried rocket	27.—

SALADE LÉGÈRE

Chicken saltimbocca with Marsala jus Colourful leaf salad with Jolly melon and berries	33.—
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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.—
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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 | Tomato and mozzarella 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	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