



TEMPORARY ENERGY CONTRIBUTION

DEAR GUESTS

"living the good" In four decades, the Balance Famillie grew from a vision. Value- and sense-oriented, with great attention to detail and always striving to create benefits and added value for you, dear guests, for society and the next generations.

For weeks now, we have been receiving daily price surcharges from our suppliers of up to 30% and the exploding energy costs, which we know from the news, have now become a bitter reality for us too.

We see ourselves forced to levy a temporary energy cost contribution from 15 September 2022, which we will display transparently and profit-neutrally on all consumption and services for as long as the situation requires :

5% on turnover up to CHF 999

4% on sales of CHF 1,000 or more

3% on sales of CHF 5,000 or more

In keeping with our mission "our guests leave happy", we will continue to work with great joy and heart for unforgettable experiences and thank you sincerely for your loyalty and understanding for this extraordinary measure in this extraordinary situation.



CHEESE VARIATION

with fig mustard and fruit bread "Ligu Lehm" 16

"Cironé"

Hard Zäziwil raw milk cheese made from Emmental cow's milk. Intense creamy aroma of dark caramel and malt. Lubricated for 22 months, optimally matured and stored.

"Fruit roll"

Pasteurised cow's milk cream cheese made to a recipe by Peter Glauser. Wrapped in seasonal fruits and cracked peppercorns. With a deliciously fresh sweetness and subtle spiciness.

"Bock Block senior"

Hard cheese from the Schlosswil cellar with raw sheep's milk from the Gantrisch. Intense spiciness with a slight sweetness. Aged for 12 months and slightly crumbly in structure.

"Crème Chèvre"

White mouldy raw goat's milk cheese with a hint of milk cream from the cow. A creamy soft cheese, whey and goaty on the palate and goaty on the nose.

We source our cheeses from JUMI in the Emmental. Small structured and sustainable farms, which pay attention to the health of the animals and the cleanliness of the milk, lovingly processed into cheeses full of character.

By the way, semi-hard and hard cheeses are considered lactose-free due to their maturation over 3 months with 0.1g lactose/100g cheese.



SEDUCTIVE

Caramelköpfl ✖	8
caramel panna cotta, fruit garnish, whipped cream	
Lukewarm blackberry pie	9
with vanilla ice cream	+4.20
with whipped cream	+1.80
Mousse of «Venezuela Chocolate»	14
seasonal berries, whipped cream	
Plum cake	12
reversed apple pie	
with fig sorbet	+4.20
with whipped cream	+1.80
Fried apple rings	14
vanilla ice cream, whipped cream	
Seasonal dessert plate	15
exquisite, classic, traditional	

SMALL FROSTY

A SCOOP WITH GARNISH

Iced coffee «Mürset»	9
hot espresso, vanilla ice cream, whipped cream	
Mini Coupe «Dänemark»	7
vanilla ice cream, chocolate sauce, whipped cream	
Mini Coupe «Heisse Heidi»	7
vanilla ice cream, hot blueberries, whipped cream	



FROSTY SWEET

- Iced coffee «Swiss Style»** 14
coffee topping, mocha croquant ice cream,
whipped cream
- Coupe «Dänemark»** 14
vanilla ice cream, chocolate sauce, whipped cream
- Coupe "Nesselrode"** 14
Vermicelles, vanilla ice cream, whipped cream
- Coupe «Heisse Heidi»** 14
vanilla ice cream, hot blueberries, whipped cream
- Berry Coupe «Müvéé»** 14
raspberry and strawberry sorbet,
fresh berries, raspberry yoghurt
- Coupe «Rosa»** 14
Chocolate whiskey sorbet, fig sorbet,
stracciatella ice cream, plum roaster
and cinnamon yoghurt

LITTLE TIPSY

A SCOOP WITH A SHOT

- Vanilla ice cream & Baileys** 9
- Pistache ice cream & egg liqueur** 9
- Chocolate ice cream with Bündner Röteli** 9
- Plum sorbet & Vieille Prune ✓** 9
- Fig sorbet with vodka ✓** 9



ICE CREAM & SORBETS

Cream ice cream

vanilla, chocolate, mocha croquant,
pistache, stracciatella

Sorbets

raspberry, mango, fig ✓, plum ✓, chocolate whiskey
and lemon

per scoop	4.20
with whipped cream	1.80

FOR OUR YOUNGER GUESTS

Caspar

vanilla- and chocolate ice cream, smarties, cornet 9

Bee

vanilla ice cream, chocolate sauce, whipped cream 9

Bumblebee

vanilla ice cream, raspberry sorbet, chocolate sauce, whipped cream 9

TEA

Our teas

7
verveine, darjeeling, earl grey, peppermint,
camille, rose hip, linden blossoms, green tee,
herb garden, lemongrass

Our service staff will be glad to provide information
about the dishes and declarations.