



TEMPORARY ENERGY CONTRIBUTION

DEAR GUESTS

"living the good" In four decades, the Balance Fami-lie 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.

Andreas Weideli
Host

Laura Valli
Head of Service/Deputy Host

&
Your Mürset Team



APERITIF

Coupe de Champagner – Drappier « Carte d’Or » Brut		13
House Apéro – homemade syrup Champagner		15
San Bitter Spritz – San Bitter Prosecco Orange		12
Drink of the month		15
Amer Picon Bière – Picon beer		7

Balance Family Cuvée White 2021	7.5dl	58
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Sauvignon Blanc, Pinot Blanc, Traminer

Fine nose with citrus fruits, melon and peach.

Despite the freshness, the wine appears broad and full-bodied on the palate.

Recommended as an aperitif, with starters and fish dishes.

Baumgartner Weinbau, Tegerfelden, Aargau, Switzerland

Balance Family Haute Médoc 2015	7.5dl	52
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Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Dark ruby with black shades, highly aromatic nose with quite rich fruit, blackberry and red cherry, young plum, vanilla, a hint of exoticism and Provençal herbs. Powerful, rich round tannins and great freshness, very harmonious, power and finesse excellently combined. The tannins are fine-grained and in harmony with the structure, which provides freshness and fruit. A winery that produces convincing wines year after year.

Enjoy this wine with grilled meats, venison stews, mushrooms, rice dishes.

Châteaux Charmail, Haute Médoc, Bordeaux, France

Champagne Drappier Carte d’Or	7.5dl	85
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Pinot Noir, Chardonnay, Meunier

The Carte d’Or offers an exceptional richness of aromas, stone fruits such as white peach, a spicy, powerful and complex taste and a characteristic note of quince jelly.

Champagne Drappier, Urville - France

Balance Family Cru Bourgeoise 2016	7.5dl	68
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Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Dense ruby, intense bouquet, notes of dark berries, chocolate and coconut, some candy and noble wood. Very velvety on the palate with lots of charm, ripe berry flavours, silky tannins, fine toasted notes with beautiful concentration. The finish is long and balanced.

Elegant companion to meat dishes and venison.

Châteaux Charmail, Haute Médoc, Bordeaux, France



MÜRSET MENU

« Pumpkin variation »

Tartar, marinated balls, jelly and soup

Creamy red lentil soup

Smoked duck breast and pumpkin pearls

Pink roast venison

Elderberry sauce, pumpkin puree and red apple cabbage

Almond cream

Plum roast and chocolate whiskey sorbet

Menu Complete

98



BALANCE MENU

Lukewarm Beluga Lentil Salad ✓

Barley and vegetable vinaigrette, fig slices and pumpkin balls

Porcini mushroom soup ✓

Beetroot spuma and sesame sails

Risotto cakes ✓ ✕

Red and yellow beetroot, apple slices and orange-coconut sauce

Autumn dessert ✓ ✕

Fig sorbet, plum roast and quince cream

Menu Complete

75

vegetarian ✓

vegan ✓

glutenfree ✕

lactose free ✕

Our prices are in CHF including VAT



SALAD & STARTERS

Mürset field salad	17
Chopped egg, roasted bacon dices, croutons	
Fried black tiger prawns ✘ 🌱	23
Seaweed salad and pumpkin chips	
Carpaccio of venison loin ✘	24
Sauce Cumberland, Belper Knolle, gelée de potiron et marrons glacés	
Escargots de Bourgogne (6 pieces)	20
Burgundy snails, baguette, herb olive oil butter	
Oysters Creuse No 2	per piece 6
Wholemeal rye bread, butter, lemon	
your choice of homemade salad dressings	
French dressing ✘, Italian dressing ✘ 🌱,	
Barley and Vegetable Vinaigrette ✓,	
Lime olive oil vinaigrette ✓ ✘, Pomegranate Truffle Vinaigrette ✓ ✘	

SOUP

Saffron and Riesling Soup "Mürset" ✘	16
Seaweed salad and pickled brown trout strips	

vegetarian 🌱

vegan ✓

glutenfree ✘

lactose free 🌱

Our prices are in CHF including VAT



MEATLESS

- Tagliatelle** ✓ 26
Shiitake mushrooms, honey sauce, cashews and wakame seaweed
- Roasted smoked tofu medallions** ✓ ✘ 28
on pumpkin sauce, risotto cakes, fig slices and apple balls

FISH & SEAFOOD

- Fried black tiger prawns** ✘ 44
Lobster sauce, basmati rice and glazed celery stalks
- Fried Swiss brown trout fillet « Mürset »** ✘ ✘ 39
Artichoke slices, dried tomatoes,
pumpkin puree and spinach leaves
- Perch filets meunière** 41
Melted butter, almonds, parsley potatoes and leaf spinach

vegetarian ✓

vegan ✓

glutenfree ✘

lactose free ✘

Our prices are in CHF including VAT



SEASONAL & CLASSIC

Roe deer escalope « Mirza » 47
Grape-mushroom sauce, homemade spaetzle, chestnuts, apple-red cabbage and Mirza apple

Medium roasted deer entrecôte ✘ 49
Calvados sauce, pumpkin puree and apple red cabbage

Sliced veal liver ✘ 39
Shallot and sage butter and hash browns

Veal slices « Zurich style » 45
Mushroom and white wine sauce and hash browns

Filet of saddle of lamb from Graubünden 47
Herb crust, rosemary potato gratin, coco bean and carrots

Beef tenderloin cubes « Stroganoff » 47
Pepper and mushroom sauce, beetroot, pickle, tagliatelle and vegetables

« Baby Mürset » 48
Roasted beef filet medallions 140gr
Herb olive oil butter, leaf spinach and vegetables

Side dishes ▼

Hash browns ✘, Basmati rice ✓✘, Rosemary potato gratin ✘
Parsley potatoes ✘, Tagliatelle, French fries ✘
Spaetzle , Pumpkin puree ✓✘, risotto cakes ✓✘

vegetarian ▼

vegan ✓

glutenfree ✘

lactose free ✘

Our prices are in CHF including VAT



THE CLASSIC WITH TRADITION

For two people

In the «guten Stube» we serve the «Chateaubriand» for 2 people or more according to the old school in 2 courses. Up to 3 people we carve the Chateaubriand in front of the guest.

Chateaubriand « Mürset » per person 69
Beef fillet roasted in one piece, béarnaise sauce,
rosemary potato gratin, vegetables

**We are happy to serve you the saddle of venison
if ordered at least 48 hours in advance**

Medium roasted saddle of venison « Mürset » per person 67
Calvados sauce, spaetzle, sautéed mushrooms, grapes, glazed chestnuts
pumpkin balls, apple-red cabbage and Mirza apple

NAME OF ORIGIN

Our meat and fish are Swiss Origin.

Exceptions are:

Beef	Ireland
Deer and roe deer	Germany / Austria
Duck	France
King prawns	Vietnam
Perch	Estonia
Snails	France
Oysters	France

vegetarian 

vegan 

glutenfree 

lactose free 

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