



## **Menu**

**Restaurant Blausee**

# Welcome

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We are boosting up our culinary offer.  
We are pleased to serve you handpicked delights from our kitchen and our cellar in a cultivated ambiance.

You will find newly created dishes and menus for an unforgettable meal, full of care and sensuality. In our kitchen we use a lot of regional products, especially our organic Blausee trout directly from our own ponds. We are using Swiss meat and Swiss baked goods whenever possible, deviations are declared.

We are proud of our dishes made of fresh and healthy ingredients, which we prepare with expert knowledge and high respect for the products and their quality. We are happy to accommodate your wishes, please contact our service staff regarding allergens and food intolerances.

Your Hosts

Lena & Janis Buergi

Peter Zühlke, head of kitchen & Team

Elke Hannweber, restaurant manager & Team

Ute Richter, management assistant & Team

# Menu Fish

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## **Watercress foam soup**

with sliced Chavignol  
and homemade brittle bread



## **Blausee organic trout fillet Grenoble style**

with young spinach leaves  
and Hasselback sweet potatoes



## **Crème caramel**

with roasted pineapple  
and amaretti crunch

**Menu per person CHF 65.00**

# Starters

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<b>Mixed leaf salad</b>	10.40
with Blausee dressing	
... with smoked organic Blausee trout	+ 5.60
<b>Vegan parsley root tartlet</b>	13.80
with oats, dried tomato, sesame and mocha	
<b>Smoked organic Blausee trout</b>	14.80
with purslane, wild garlic cream, saffron jelly and fennel paper	
<b>Tartare of pickled Blausee organic salmon trout</b>	17.80
with smoked trout cream, citrus fruit, apple and cucumber	
<b>Beef tartare</b>	25.50
classic marinated raw beef, spicy on request, served with toast and butter	
<b>Watercress foam soup</b>	13.40
with sliced Chavignol and homemade brittle bread	
<b>Smoked trout cream soup</b>	18.50
with crispy smoked trout rolls, Noilly Prat (alcohol) and wild garlic oil	

# Blausee trout specialties

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<b>Ravioli of organic Blausee salmon trout</b>	32.30
with lemon sauce and salicorns	
<b>Nuggets of organic Blausee trout</b>	40.80
with tartar sauce, Grenailles potatoes and oven vegetables	
<b>Whole Organic Blausee trout blue OR fried</b>	41.60
with horseradish sauce, Grenailles potatoes & oven vegetables	
<b>Blausee organic trout fillet Grenoble style</b>	44.00
with young spinach leaves and Hasselback sweet potatoes	
<b>Roasted organic salmon trout fillet</b>	44.00
with braised chicory, orange, ginger and vitelotte potatoes	

# Vegetarian Dishes

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<b>Macaroni's alp style</b>	28.50
with fried onions and apple puree	
<b>Wild garlic flan</b>	31.40
with roasted cauliflower, hazelnut and parmesan foam	

# Meat Dishes

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<b>Sous vide cooked shoulder of veal</b>	33.30
with honey carrots, confit shallots and Risoni-sotto	
<b>Involtini from the neighbour's turkey</b>	36.60
with wild garlic filling, carrot dukkah puree grilled courgette and pommes Dauphine	
<b>Beef tartare</b>	37.80
classic marinated raw beef, spicy on request, served with toast and butter	
<b>Sliced veal</b>	41.80
with mushroom cream sauce, Rösti and vegetables	
<b>Loin of beef, dry matured</b>	45.20
with grilled ratatouille vegetables, Café de Paris butter and truffled polenta	

# This and that

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## Hot kitchen

11.30 am until 05.00 pm

06.30 pm until 09.00 pm

Let yourself be pampered



## 21 hotel rooms

15 rooms furnished in art nouveau style in the main house, three suites in the chalet and three unique forest houses.



## Spa

Sauna, sanarium, steam grotto, bath garden, sauna barrel and whirlpool  
- pure relaxation



## Banquets

Various premises up to 125 persons.  
We are happy to help



## Meeting room

Written exam, conference, seminar  
are your requirements. We do the  
rest, including supporting program.