



Menu

Restaurant Blausee

Welcome

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

Nico Krükel & Stefan Jungo, heads of kitchen & Team

Elke Hannweber, restaurant manager & Team

Ute Richter, management assistant & Team

Menu Blausee

Tartare of pickled organic salmon trout
with green apple, shallots, celery,
smoked trout cream and caramelised walnuts



Sautéed Blausee organic trout fillet
with truffled mascarpone polenta, apple glaze
and sautéed Brussels sprout leaves with apple



Pastel de Nata
with yoghurt ice cream
and caramelised banana

Menu per person CHF 65.00

Starters

Mixed leaf salad	10.40
with Blausee dressing	
... with smoked organic Blausee trout	+ 5.60
Vegan parsnip tartlet	15.80
with oats, carrot, dried tomato, sesame and mocha	
Smoked Blausee organic trout	21.60
with herb salad, caper crackers, pear chutney, red onion and trout caviar	
Tartare of pickled organic salmon trout	23.90
with green apple, shallots, celery, smoked trout cream and caramelised walnuts	
Tartare of Valais Hérens beef	25.50
classic marinated raw beef, spicy on request, served with grey bread and butter	
Hokkaido pumpkin soup	13.40
with pumpkin seeds, oil and pumpkin gnocchi	
Blausee smoked trout cream soup	18.50
with Blausee organic salmon trout ravioli, chive oil and Noilly Prat (alcohol)	

Blausee trout specialties

Ravioli from Blausee organic salmon trout	32.30
with velouté, scamorza, pickled onion and onion crumble	
Nuggets of Blausee trout	40.80
with tartar sauce, Cajun wedges and seasonal vegetables	
Whole Blausee organic trout - blue OR fried	41.60
with melted butter, parsley potatoes and seasonal vegetables	
Sautéed Blausee organic trout fillet	44.00
with truffled mascarpone polenta, apple glaze, sautéed Brussels sprout leaves and apple	
Sautéed Blausee organic salmon trout fillet	44.00
with cauliflower duo (roasted and mashed), hazelnut and pumpkin wedges	

Vegetarian Dishes

Macaroni's alp style	28.50
with fried onions and apple puree	
Vegan porcini mushroom strudel	31.70
with porcini mushroom sauce, pumpkin wedges, kale, black walnut and chive oil	

Meat Dishes

Marinated chicken wings	31.20
with BBQ dip Cajun potato wedges and seasonal vegetables	
Braised wild boar cheeks	39.10
with spaetzli, red cabbage poached pears and plum chutney	
Tartare of Valais Hérens beef	37.80
classic marinated raw beef, spicy on request, served with grey bread and butter	
Sliced veal	41.80
with mushroom cream sauce, Rösti and vegetables	
Flank steak from Swiss Black Angus	48.20
with plum chutney, cauliflower, hazelnut and sweet potato Pont Neuf fries and BBQ sauce	

This and that



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

Workshop, retreat, seminar are your requirements. We do the rest, including supporting program.