



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

Ceviche from Blausee organic trout

with shallot, lime, coriander, chilli,
candied lemon, wasabi mayo and bread chip



Blausee organic salmon trout fillet à la Bordelaise

with Venere rice, leaf spinach
and sweet and sour date tomatoes



Carrot cake

with homemade yoghurt ice cream
and caramelised walnuts

Menu per person CHF 65.00

Starters

Mixed leaf salad	10.40
with Blausee dressing	
... with smoked organic Blausee trout	+ 5.60
Raw fennel salad	15.80
with green apple, raspberries, pomegranate and raspberry vinaigrette	
Smoked Blausee organic trout	21.60
with herb salad, caper crackers, pear chutney, red onion and trout caviar	
Ceviche from Blausee organic trout	23.90
with shallot, lime, coriander, chilli, candied lemon, wasabi mayo and bread chip	
Tartare of Valais Hérens beef	25.50
classic marinated raw beef, spicy on request, served with grey bread and butter	
Cabbage and pear soup	13.40
with onion crumble and chive oil	
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 mascarpone polenta and glazed honey carrots	
Blausee organic salmon trout fillet à la Bordelaise	44.00
with Venere rice, leaf spinach and sweet and sour date tomatoes	

Vegetarian Dishes

Macaroni's alp style	28.50
with fried onions and apple puree	
Lukewarm marinated tofu	31.70
on quinoa, with cucumber, sesame, soya, spring onions and wakamé	

Meat Dishes

Marinated chicken wings	31.20
with BBQ dip Cajun potato wedges and seasonal vegetables	
Veal ossobuco	39.10
with mascarpone polenta, glazed honey carrots, butter shallots and pine nut gremolata	
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 seasonal vegetables	
Swiss Grand Cru fillet of beef	58.20
with celery and wild garlic puree, Pont Neuf fries and grilled vegetables	

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.