



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, contact our service staff regarding allergens and food intolerances. Please note that we use allergens such as gluten, lactose and nuts in our kitchen. Therefore, traces of these allergens may be present.

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, sweet and sour date tomatoes
and Pernod foam (alcohol)



Brownie

with raspberry gel, white chocolate ganache,
raspberry brittle and dried raspberries

Menu per person CHF 65.00

Starters

Mixed leaf salad	10.40
with Blausee dressing, croutons and roasted seeds	
... with smoked organic Blausee trout	+ 5.60
Raw fennel salad	15.80
with green apple, raspberries, pomegranate and raspberry vinaigrette	
Swiss burrata	16.80
with colourful tomatoes, aged balsamic vinegar, basil oil and pistachio crunch	
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 mixed pickles, mustard caviar, quail egg, grey bread and butter	
Cold melon soup	16.80
with honey, mint, lime and crème fraîche, served with pickled melon	
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, onion crumble and Pernod foam (alcohol)	
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, grilled vegetables and Pernod foam (alcohol)	
Blausee organic salmon trout fillet à la Bordelaise	44.00
with Venere rice, leaf spinach, sweet and sour date tomatoes and Pernod foam (alcohol)	

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 wakame	

Meat Dishes

Marinated chicken wings	31.20
with BBQ dip Cajun potato wedges and seasonal vegetables	
Veal ossobuco	39.10
with mascarpone polenta, grilled vegetables and pine nut gremolata	
Tartare of Valais Hérens beef	37.80
classic marinated raw beef, spicy on request, served with mixed pickles, mustard caviar, quail egg, grey bread and butter	
Sliced veal	41.80
with mushroom cream sauce, Rösti and seasonal vegetables	
Swiss saddle of beef	48.20
truffled celeriac puree, grilled vegetables and rosemary jus	

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.