



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

Smoked Blausee organic trout

with pumpkin chutney, wild herb salad,
trout caviar, pickled pumpkin and caper bread chip



Blausee organic salmon trout filet à la Bordelaise

with white wine risotto, braised red chicory, orange,
black walnuts and Pernod foam (alcohol)



Pastel de Nata

with yoghurt ice cream

Menu per person CHF 65.00

Dips for bread

«Before the starter»

We will serve you bread before your meal.

Would you like something from our selection of dips to go with it?

herbal curd cheese from the Kandertal valley	1.50
Hummus	1.50
Olives	2.00
homemade smoked trout mousse	3.00
homemade trout terrine	3.00

Soups

Pumpkin cream soup	15.50
with pumpkin seeds, pumpkin seed oil and pumpkin chutney	
Blausee smoked trout cream soup	19.50
with Blausee organic salmon trout ravioli, chive oil and Noilly Prat (alcohol)	

Starters

Mixed leaf salad	11.80
with Blausee dressing, croutons and roasted seeds	
... with smoked organic Blausee trout	+ 5.60
Variation on beetroot	16.90
salt-baked beetroot with La Cotta, orange, wild herb salad and caramelised walnuts	
Smoked organic Blausee trout	21.60
with pumpkin chutney, trout caviar, wild herb salad, pickled pumpkin and caper bread chips	
Blausee organic salmon trout tataki	23.90
with red cabbage salad, green apple, lemon gel and sesame praline	
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	

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 organic trout	40.80
with tartar sauce, Cajun wedges and seasonal vegetables	
Whole Blausee organic trout - blue OR fried	41.80
with melted butter, parsley potatoes and seasonal vegetables	
Poached roulade of Blausee organic trout	44.00
with palm kale, parsnip purée, beetroot, trout caviar and lime foam	
Blausee organic salmon trout filet à la Bordelaise	44.00
with white wine risotto, braised red chicory, orange, black walnuts and Pernod foam (alcohol)	

Vegetarian Dishes

Macaroni's alp style	28.50
with fried onions and apple puree	
Pumpkin and mushroom variation	30.40
with pumpkin purée, Cajun pumpkin wedges, sautéed autumn mushrooms, black walnuts and porcini mushroom foam	

Meat Dishes

Marinated chicken wings	31.20
with BBQ dip Cajun potato wedges and seasonal vegetables	
Braised wild boar cheeks	39.10
with spaetzle, red cabbage, and poached pear	
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 beef tenderloin	53.20
with parsnip purée, Cajun pumpkin wedges, braised onions and gravy	

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.