



**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 many local products, especially Blausee trout from our own organic farm. 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

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**Cream of parsnip soup**  
with roasted sunflower seeds  
and herb oil



**Sautéed Blausee organic trout fillet**  
with Palatinate carrot purée,  
colourful Swiss chard,  
roasted garlic and nut butter foam



**Pumpkin seed and vanilla parfait**  
with chocolate sponge cake  
and caramelised pumpkin seeds

**Menu per person CHF 65.00**

# Dips for bread

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## «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

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<b>Cream of parsnip soup</b>	15.50
with roasted sunflower seeds and herb oil	
<b>Blausee smoked trout cream soup</b>	19.50
with Blausee organic salmon trout ravioli, chive oil and Noilly Prat (alcohol)	

# Starters

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<b>Mixed leaf salad</b>	11.80
with Blausee dressing, croutons and roasted seeds	
... with smoked organic Blausee trout	+ 5.60
<b>Variation on beetroot</b>	16.90
salt-baked beetroot with La Cotta, orange, wild herb salad and caramelised walnuts	
<b>Smoked organic Blausee trout</b>	21.60
with wild herb salad, trout caviar, candied lemon, pear chutney and caper crackers	
<b>Confit Blausee organic trout fillet</b>	23.90
with herb oil, lemon pepper, pickled beer radish, avocado purée, purslane and potato straws	
<b>Tartare of Valais Hérens beef</b>	25.50
classic marinated raw beef, spicy on request, served with mixed pickles, pickled egg, Belper Knolle cheese, chive oil, quail egg and brown bread	

# Blausee trout specialties

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<b>Ravioli from Blausee organic salmon trout</b>	32.30
with velouté, scamorza, pickled onion, onion crumble and Pernod foam (alcohol)	
<b>Nuggets of Blausee organic trout</b>	40.80
with tartar sauce, Cajun wedges and seasonal vegetables	
<b>Whole Blausee organic trout fried</b>	41.80
with melted butter, parsley potatoes and seasonal vegetables	
<b>Poached roulade of Blausee organic trout</b>	44.00
with palm kale, parsnip purée, beetroot, trout caviar and lime foam	
<b>Sautéed Blausee organic trout fillet</b>	44.00
with Palatinate carrot purée, colourful Swiss chard, roasted garlic and nut butter foam	

# Vegetarian Dishes

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<b>Macaroni's alp style</b>	28.50
with fried onions and apple puree	
<b>Crispy-coated tofu from Frutigen</b>	30.40
with red onion confit, sweet potato purée, braised leek and pickled beer radish	

# Meat Dishes

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<b>Marinated chicken wings</b>	31.20
with BBQ dip Cajun potato wedges and seasonal vegetables	
<b>Sous-vide cooked boiled beef</b>	39.10
with green beans, candy bacon, boiled potatoes, horseradish sauce and chives	
<b>Tartare of Valais Hérens beef</b>	37.80
classic marinated raw beef, spicy on request, served with mixed pickles, pickled egg, Belper Knolle cheese, chive oil, quail egg and brown bread	
<b>Sliced veal</b>	41.80
with mushroom cream sauce, Rösti and seasonal vegetables	
<b>Swiss beef fillet</b>	53.20
with parsnip purée, green beans, candy bacon, braised leeks and morel sauce	

# 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

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