



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 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

Chilled Cucumber soup

with dill oil, mustard caviar, mascarpone
and crispy croutons



Sautéed Blausee organic trout fillet

with yellow carrot purée,
colourful Swiss chard,
roasted garlic and nut butter foam



Brownie

with salted caramel ice cream,
vanilla gel and pistachio crunch

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
Butter	1.50
Olive oil	1.50
homemade smoked trout mousse	3.00
homemade trout terrine	3.00

Soups

Chilled Cucumber soup	15.50
with dill oil, mustard caviar, mascarpone and crispy croutons	
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
Carrot tartare	16.90
with shallots, orange, thyme, chervil, chive oil, Belper Knolle cheese and pumpernickel	
Smoked organic Blausee trout	21.60
with herb salad, lemon vinaigrette, dill oil and pumpernickel	
Trout mosaic	23.90
Trout in nori sheet with cucumber, radishes, and apple and chervil espuma	
Tartare of Valais Hérens beef	25.50
classic or spicy marinated raw beef, with mixed pickles, pickled egg, Belper Knolle cheese, chive oil, quail egg and multigrain toast	

Blausee trout specialties

Ravioli from Blausee organic salmon trout	32.30
with lemon and thyme sauce, toasted pine nuts and brown butter foam	
Nuggets of Blausee organic trout	40.80
with tartar sauce, Cajun wedges and seasonal vegetables	
Whole fried organic Blausee trout	41.80
with melted butter, parsley potatoes and seasonal vegetables	
Sautéed Blausee organic trout fillet	44.00
with yellow carrot purée, colourful Swiss chard, roasted garlic and brown butter foam	

Vegetarian Dishes

Macaroni's alp style	28.50
with fried onions and apple puree	
Crispy-coated tofu from Frutigen	30.40
with pea purée, baby carrots, spring onions and pickled beer radish	

Meat Dishes

Marinated chicken wings with BBQ dip Cajun potato wedges and seasonal vegetables	31.20
Veal shoulder steak, cooked sous-vide with pea purée, baby carrots, homemade Pont-Neuf-style chips and rosemary jus	39.10
Tartare of Valais Hérens beef Classic or spicy marinated raw beef, served with mixed pickles, pickled egg, Belper Knolle cheese, chive oil, quail egg and multigrain toast	37.80
Sliced veal Zurich-style with mushroom cream sauce, Rösti and seasonal vegetables	41.80
Swiss beef tenderloin served with potato gratin, green beans, candy bacon and Café de Paris butter	53.20

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.