



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.

In our kitchen, we use many local produce.
We also generally use Swiss fish, meat and baked goods.
Any exceptions are clearly indicated.

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	

Trout specialties

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

Vegetarian Dishes

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

Meat Dishes

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

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.