



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

Roasted cauliflower cream soup

with caramelised hazelnuts
and herb oil

Sautéed Blausee organic trout fillet

with yellow carrot purée, pak choi, apple,
mustard seeds 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

Roasted cauliflower cream soup	15.50
with caramelised hazelnuts and herb oil	
Blausee smoked trout cream soup	19.50
with 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
Beetroot carpaccio	16.90
made from salt-baked beetroot with apple jelly, horseradish mousse, black walnuts, herb oil and bread crisps	
Smoked organic Blausee trout	21.60
with celery salad, green apple, saffron gel, black walnuts and dill oil	
Blausee organic trout ceviche	23.90
with candied lemon, chilli, coriander mayonnaise and pumpernickel	
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 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 trout	41.80
with melted butter, parsley potatoes and seasonal vegetables	
Sautéed Blausee organic trout fillet	44.00
with yellow carrot purée, pak choi, apple, mustard seeds and nut butter foam	

Vegetarian Dishes

Macaroni's alp style	28.50
with fried onions and apple puree	
Crispy-coated tofu from Frutigen	30.40
with parsnip purée, wild broccoli, almonds, apricot chutney and pickled chanterelles	

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 parsnip purée, wild broccoli, almonds, 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
with potato gratin, pickled chanterelles, 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.