



Welcome

Welcome to Blausee. We are pleased to serve you handpicked delights from our kitchen and our cellar at our unique location.

In our kitchen we use a lot of regional products, especially our Blausee trout directly from our own ponds.

We are using Swiss meat and Swiss bakery products 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.

Please let our service team know if you have any allergies or food incompatibilities.

Your hosts

Lena & Janis Buergi

Peter Zühlke, head of kitchen & Team

Elke Hannweber, restaurant manager & team

Ute Richter, management assistant & team

Aperitif

Charme Brut IGT Rosé	10 cl	10.20
Merlot V & D A. Delea SA		
Classic Daiquiri		12.50
Bacardi Rum, Lim, Sugar sirup		
Negroni		14.50
Gin, Campari, Antica Formula, Angostura		
White Port Tonic		14.50
Sandeman Fine White Porto, Tonic		
Vertschi	10 cl	8.50
non-alcoholic white wine		
Virgin Gin and Tonic		12.50
Tanqueray alcohol free, Tonic		

Menu Blausee

Let us spoil you!

Put together your own desired menu from the menu,
and enjoy four courses.

Menu with meat and / or fish

4-course menu per person CHF 79.--

Menu completely vegetarian

4-course menu per person CHF 65.--

Order possible until 8.30 pm

Prices in CHF, VAT included

Starters

Mixed leaf salad	13.40
Blausee dressing	
Croutons	
Roasted seeds and parmesan ring	
Vegan parsley root tartlet	15.80
Oats	
Sun-dried tomato	
Sesame and mocha	
Smoked organic Blausee trout	16.80
Purslane	
Wild garlic cream	
Saffron jelly and fennel paper	
Tartare of pickled Blausee organic salmon trout	19.80
Smoked trout cream	
Citrus fruit	
Apple and cucumber	
Beef tartare from Valais Eringer beef	27.50
Dijon mustard	
Caper apples	
Pickled egg yolk and baked smoked garlic	
Watercress foam soup	15.40
Sliced chavignol	
Homemade brittle bread	
Smoked trout cream soup	21.50
Crispy smoked trout rolls	
Noilly Prat (alcohol) and wild garlic oil	

Intermediate Course

Watercress foam soup	15.40
Sliced chavignol Homemade brittle bread	
Smoked trout cream soup	21.50
Crispy smoked trout rolls Noilly Prat (alcohol) and wild garlic oil	
Black tagliatelle	26.70
Onion and thyme sauce Semi-dried date tomato Grilled courgette, spinach and leek	
Ravioli from the Blausee organic salmon trout	27.30
Lemon sauce Salicornes	

Main Courses – from Blausee

Ravioli from the Blausee organic salmon trout	35.30
Lemon sauce	
Salicornes	
Whole organic Blausee trout - blue OR fried	44.60
Horseradish sauce	
Grenailles potatoes	
Oven vegetables	
Blausee organic trout fillet Grenoble style	47.00
Baby spinach	
Hasselback sweet potatoes	
Roasted Blausee organic salmon trout fillet	47.00
Chicory	
Ginger and orange	
Vitelotte potatoes	

Main Courses

Wild garlic flan	34.40
Roasted cauliflower Hazelnut and parmesan foam	
Black tagliatelle	34.70
Onion and thyme sauce Semi-dried date tomato Grilled courgette, spinach and leek	
Involtini from neighbour's turkey	39.60
Wild garlic filling Carrot dukkah puree Grilled courgettes Pommes dauphine	
Sous vide cooked veal shoulder	38.20
Honey carrots Confit shallots Risoni-sotto	
Zurich-style veal stew	44.80
Mushroom cream sauce Roesti Oven vegetables	
Hand-selected Swiss beef fillet, dry matured	56.00
Grilled ratatouille vegetables Café de Paris butter Truffle polenta	

Desserts

Cheese specialties	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and apple chutney	
Crème caramel	9.90
Roasted pineapple Amaretti crunch	
Iced chocolate ganache	13.60
Pistachio sponge cake Eggnog Espuma	
Cheesecake tart	16.50
Brandy Snap`s Rhubarb ice cream	
Iced specialties from our patisserie	5.00
homemade ice cream or sorbet, per scoop	

Blausee Organic trout

The Blausee hosts the ideal source of life for our rainbow- and salmon trouts: The mineral-rich water of Blausee, which also feeds the trout farm, is crystal clear, and of excellent quality. The unique slow growth of the fish as well as our breeding philosophy, "quality before quantity" (annual production of approx. 60 tons) makes the Blausee trout a high-value and pure natural product.

The mineral-rich water of the Blausee, which also feeds the trout farm, is crystal clear, clean mountain spring water of excellent quality. The water temperature of the Blausee constantly remains at around 8°C all year-round. Because the Blausee trout grows as slow in our alpine hatchery as it would in the wild, the result is a very solid and tasty meat.

Our trout will have a strong impact on our menu. We are happy to present you our Blausee trout and Blausee salmon trout in all the different variations. Enjoy your meal!

This and that



Hot food

6.30 PM till 9 PM
Let us spoil you.



21 hotel rooms

15 individually furnished rooms in the main building, three modern suites in the chalet and three forest houses



Spa

Unique Spa with sauna, samarium, steam grotto, jacuzzi, sauna barrel and bathtub garden - relaxation at your disposal!



Banquets

Different function rooms for up to 125 persons.
We are happy to advise you.



Events

You are looking for a place to organize an exam, meeting or conference? Let us organize the rest - we take care of everything.