



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

Nico Krükel & Stefan Jungo, heads 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		
Old Fashioned		14.50
Whisky, Sugar sirup, Angostura		
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	14.40
Blausee dressing	
Croûtons	
Roasted seeds	
Vegan parsnip tartlet	17.80
Oats and carrot	
Dried tomato	
Sesame and mocha	
Smoked Blausee organic trout	23.60
Herb salad	
Caper crackers and pear chutney	
Red onion and trout caviar	
Tartare of pickled organic salmon trout	25.90
Green apple, shallot and celery	
Smoked trout cream	
Caramelised walnuts	
Beef tartare from Valais Hérens beef	27.50
Mixed pickles	
Mustard caviar	
Quail egg and grey bread	
Hokkaido pumpkin soup	15.40
Pumpkin seeds and oil	
Pumpkin gnocchi	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	

Intermediate Course

Hokkaido pumpkin soup	15.40
Pumpkin seeds and oil	
Pumpkin gnocchi	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	
Vegan porcini mushroom strudel	26.70
Porcini mushroom sauce	
Pumpkin wedges and kale	
Black walnuts and chive oil	
Ravioli from the Blausee organic salmon trout	27.30
Velouté and scamorza	
pickled onion and onion crumble	

Main Courses – from Blausee

Ravioli from the Blausee organic salmon trout	35.30
Velouté and scamorza pickled onion and onion crumble	
Whole organic Blausee trout - blue OR fried	44.60
Melted butter Parsley potatoes Seasonal vegetables	
Sautéed Blausee organic trout fillet	47.00
Truffled mascarpone polenta Apple glaze Sautéed Brussels sprout leaves with apple	
Sautéed Blausee organic salmon trout fillet	47.00
Duo of cauliflower (roasted and puree) Hazelnut Pumpkin wedges	

Main Courses

Vegan porcini mushroom strudel	34.70
Porcini mushroom sauce Pumpkin wedges and kale Black walnuts and chive oil	
Pumpkin gnocchi	32.40
Sage butter and hazelnut Sautéed autumn mushrooms and porcini mushroom foam Amarettini and kale	
Turkey Involtini from Gygerhof, Kandergrund	36.60
Mushroom duxelle with black truffle and cream cheese Pumpkin gnocchi Sautéed Brussels sprout leaves with apple	
Braised wild boar cheeks	42.10
Spaetzle Red cabbage Poached pears and plum chutney	
Zurich-style veal stew	44.80
Mushroom cream sauce Roesti Seasonal vegetables	
Flank steak from hand-selected Swiss Black Angus	51.20
Plum chutney Cauliflower and hazelnut Sweet potato fries Pont Neuf and BBQ sauce	

Desserts

Cheese specialties	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and apple chutney	
White chocolate mille-feuilles	16.30
White chocolate ganache Caramel and cookie crumble Dark chocolate ice cream	
Pastel de Nata	13.50
Yoghurt ice cream Caramelised banana	
Cheesecake tart	15.60
Plum Mascarpone-amaretto mousse Plum ice cream	
Iced specialties from our patisserie	5.00
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 workshop, meeting
or retreat? Let us organize the rest - we take care of
everything.