



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

## Aperitif

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<b>Charme Brut IGT Rosé</b> Merlot V & D A. Delea SA	10 cl	11.20
<b>Old Fashioned</b> Whisky, Sugar sirup, Angostura		15.50
<b>Aperol Spritz</b> Aperol, Prosecco, soda		14.50
<b>Blausee Ingwer-Zotti</b> Ramazotti Amaro, Ginger Beer		13.50
<b>¡H! BARCELONA Brut</b> non-alcoholic white Cava	10 cl	10.20
<b>Virgin Gin &amp; Tonic</b> Siegfried alcohol free, Tonic		14.50

## Menu Blausee

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### 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

# Starters

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<b>Mixed leaf salad</b>	12.40
Blausee dressing	
Croûtons	
Roasted seeds	
<b>Raw fennel salad</b>	17.80
Green apple	
Raspberries and pomegranate	
Raspberry vinaigrette	
<b>Swiss burrata</b>	16.80
Colourful tomatoes	
Aged balsamic vinegar	
Basil oil and pistachio crunch	
<b>Ceviche from Blausee organic trout</b>	25.90
Shallot, lime, coriander and chilli,	
Candied lemon, wasabi mayo and bread chip	
<b>Beef tartare from Valais Hérens beef</b>	27.50
Mixed pickles	
Mustard caviar	
Quail egg and grey bread	
<b>Melon cold soup</b>	16.80
Honey, mint and lime	
Crème fraîche	
Pickled melon	
<b>Blausee smoked trout cream soup</b>	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	

# Intermediate Course

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<b>Melon cold soup</b>	16.80
Honey, mint and lime	
Crème fraîche	
Pickled melon	
<b>Blausee smoked trout cream soup</b>	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	
<b>Lukewarm marinated tofu</b>	26.70
Quinoa	
Cucumber, sesame and soya	
Spring onions and wakame	
<b>Ravioli from the Blausee organic salmon trout</b>	27.30
Velouté and scamorza	
Pickled onion and onion crumble	
Pernod foam (alcohol)	

## Main Courses – from Blausee

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<b>Ravioli from the Blausee organic salmon trout</b>	35.30
Velouté and scamorza	
Pickled onion and onion crumble	
Pernod foam (alcohol)	
<b>Whole organic Blausee trout - blue OR fried</b>	44.80
Melted butter	
Parsley potatoes	
Seasonal vegetables	
<b>Sautéed Blausee organic trout fillet</b>	47.00
Mascarpone polenta	
Grilled vegetables	
Pernod foam (alcohol)	
<b>Blausee organic salmon trout fillet à la Bordelaise</b>	47.00
Venere rice	
Spinach leaves	
Sweet and sour date tomatoes	
Pernod foam (alcohol)	

# Main Courses

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<b>Lukewarm marinated tofu</b>	34.70
Quinoa	
Cucumber, sesame and soya	
Spring onions and wakame	
<b>Saffron arancini filled with scamorza</b>	32.40
Wild broccoli	
Roasted almonds and tomato chutney	
Basil oil and white tomato foam	
<b>Turkey Involtni from Gygerhof, Kandergrund</b>	36.60
Mushroom duxelle with black truffle and cream cheese	
Venere rice	
Grilled vegetables	
<b>Veal ossobuco</b>	42.10
Mascarpone polenta	
Grilled vegetables	
Pine nut gremolata	
<b>Zurich-style veal stew</b>	44.80
Mushroom cream sauce	
Roesti	
Seasonal vegetables	
<b>Swiss saddle of beef</b>	51.20
Truffled celeriac puree	
Grilled vegetables and rosemary jus	

# Desserts

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<b>Cheese specialties</b>	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and pear chutney	
<b>Rosemary and apricot parfait</b>	16.30
Chocolate crumble Vanilla gel	
<b>Brownie</b>	16.70
Raspberry gel White chocolate ganache Raspberry brittle and dried raspberries	
<b>Vegan quinoa tartelette</b>	15.60
Cherry gel and coconut gel Mandarin sorbet	
<b>Iced specialties from our patisserie</b>	5.00
Ice cream or sorbet, per scoop	

# Blausee Organic trout

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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

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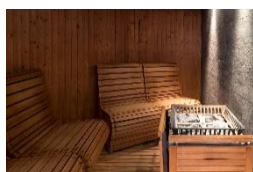
### Hot food

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.