



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

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

Menu Blausee

Let us spoil you!

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

Menu

4-course menu per person CHF 79.00

Order possible until 8.30 pm

Starters

Mixed leaf salad	13.80
Blausee dressing	
Croûtons	
Roasted seeds	
Variation on beetroot	18.90
With salt-baked beetroot	
La Cotta, orange and wild herb salad	
Caramelised walnuts	
Smoked organic Blausee trout	23.60
Pumpkin chutney and trout caviar	
Wild herb salad and pickled pumpkin	
Capers bread chip	
Blausee organic salmon trout tataki	25.90
Red cabbage salad	
Green apple	
Lemon gel and sesame praline	
Beef tartare from Valais Hérens beef	27.50
Mixed pickles	
Mustard caviar	
Quail egg and grey bread	
Pumpkin cream soup	17.50
Pumpkin seeds	
Pumpkin seed oil	
Pumpkin chutney	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat	

Intermediate Course

Pumpkin cream soup	17.50
Pumpkin seeds	
Pumpkin seed oil	
Pumpkin chutney	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat	
Pumpkin and mushroom variation	24.40
Pumpkin purée and Cajun pumpkin wedges	
Sautéed autumn mushrooms, black walnuts	
Porcini mushroom foam	
Ravioli from the Blausee organic salmon trout	27.30
Velouté and scamorza	
Pickled onion and onion crumble	
Pernod foam	

Main Courses – from Blausee

Ravioli from the Blausee organic salmon trout	35.30
Velouté and scamorza	
Pickled onion and onion crumble	
Pernod foam	
Whole organic Blausee trout - blue OR fried	44.80
Melted butter	
Parsley potatoes	
Seasonal vegetables	
Poached roulade of Blausee organic trout	47.00
Palm kale	
Parsnip purée and beetroot	
Trout caviar and lime foam	
Blausee organic salmon trout filet à la Bordelaise	47.00
White wine risotto	
Braised red chicory	
Orange and black walnuts	
Pernod foam	

Main Courses

Pumpkin and mushroom variation	32.40
Pumpkin purée and Cajun pumpkin wedges Sautéed autumn mushrooms, black walnuts Porcini mushroom foam	
Sweet potato gnocchi	34.70
Braised shallots Wild broccoli Chive oil and sauce béarnaise espuma	
Chicken supreme	36.60
Stuffed with pumpkin Herb oyster mushrooms and corn cream Salted caramel popcorn	
Braised wild boar cheeks	42.10
Spätzle and red cabbage Poached pear	
Zurich-style veal stew	44.80
Mushroom cream sauce Roesti Seasonal vegetables	
Swiss beef tenderloin	51.20
Parsnip purée Cajun pumpkin wedges Braised onion and wild broccoli Sauce béarnaise espuma	

Desserts

Cheese specialties	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and pear chutney	
Pear variation	16.70
Grilled pear, pear sorbet Pear gel and sponge cake	
Pastel de Nata	15.30
Port wine-plum ice cream	
Vegan quinoa tartelette	16.30
Cherry gel and coconut gel Mandarin sorbet	
Cheese dessert	18.60
Cheese cream, honey Fig and quince Caramelised walnuts	
Iced specialties from our patisserie	5.50
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.