



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 many local products, especially trout from our own organic farm. 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>                    | 10 cl | 11.20 |
| Merlot<br>V & D A. Delea SA                    |       |       |
| <b>Hot Wine Spritz</b>                         |       | 14.50 |
| Homemade hot wine syrup, Prosecco, Tonic Water |       |       |
| <b>Blausee Ingwer-Zotti</b>                    |       | 13.50 |
| Ramazotti Amaro, Ginger Beer                   |       |       |
| <b>¡H! BARCELONA Brut</b>                      | 10 cl | 10.20 |
| non-alcoholic white Cava                       |       |       |
| <b>Virgin Gin &amp; Tonic</b>                  |       | 15.50 |
| Siegfried alcohol free, Tonic Water            |       |       |

## Menu Blausee

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### 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

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|   |       |
|---|-------|
| <b>Mixed leaf salad</b>                           | 13.80 |
| Blausee dressing                                  |       |
| Croûtons  |       |
| Roasted seeds                                     |       |
| <b>Variation on beetroot</b>                      | 18.90 |
| With salt-baked beetroot                          |       |
| La Cotta, orange and wild herb salad              |       |
| Caramelised walnuts                               |       |
| <b>Smoked organic Blausee trout</b>               | 23.60 |
| Wild herb salad, trout caviar                     |       |
| Candied lemon, pear chutney                       |       |
| Capers crackers                                   |       |
| <b>Confit Blausee organic trout fillet</b>        | 25.90 |
| Herbal oil, lemon pepper                          |       |
| Pickled beer radish                               |       |
| Avocado purée, purslane                           |       |
| Potato straws                                     |       |
| <b>Beef tartare from Valais Hérens beef</b>       | 27.50 |
| Mixed pickles, pickled egg, Belper Knolle cheese, |       |
| Chive oil, quail egg                              |       |
| Brown bread                                       |       |
| <b>Parsnip cream soup</b>                         | 17.50 |
| Roasted sunflower seeds                           |       |
| Herbal oil  |       |
| <b>Blausee smoked trout cream soup</b>            | 21.50 |
| Ravioli from Blausee organic salmon trout         |       |
| Chive oil, Noilly Prat                            |       |

# Intermediate Course

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|  |       |
|--|-------|
| <b>Parsnip cream soup</b>                            | 17.50 |
| Roasted sunflower seeds                              |       |
| Herbal oil   |       |
| <b>Blausee smoked trout cream soup</b>               | 21.50 |
| Ravioli from Blausee organic salmon trout            |       |
| Chive oil, Noilly Prat                               |       |
| <b>Crispy-coated tofu from Frutigen</b>              | 24.40 |
| Red onion confit, sweet potato purée                 |       |
| Braised leek   |       |
| Pickled beer radish                                  |       |
| <b>Ravioli from the Blausee organic salmon trout</b> | 27.30 |
| Velouté and scamorza                                 |       |
| Pickled onion and onion crumble                      |       |
| Pernod foam  |       |

## 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  |       |
| <b>Whole organic Blausee trout fried</b>             | 44.80 |
| Melted butter  |       |
| Parsley potatoes                                     |       |
| Seasonal vegetables                                  |       |
| <b>Poached roulade of Blausee organic trout</b>      | 47.00 |
| Palm kale  |       |
| Parsnip purée and beetroot                           |       |
| Trout caviar and lime foam                           |       |
| <b>Sautéed Blausee organic trout fillet</b>          | 47.00 |
| Palatinate carrot purée                              |       |
| Colourful Swiss chard                                |       |
| Roasted garlic                                       |       |
| Nut butter foam                                      |       |

# Main Courses

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|   |       |
|---|-------|
| <b>Crispy-coated tofu from Frutigen</b>                                     | 32.40 |
| Red onion confit, sweet potato purée<br>Braised leek<br>Pickled beer radish |       |
| <b>Ricotta gnocchi</b>  | 34.70 |
| Colourful Swiss chard<br>beetroot<br>Roasted pine nuts                      |       |
| <b>Chicken supreme</b>  | 36.60 |
| Filled with corn<br>Sweet potato purée, fermented lettuce<br>Chimichurri    |       |
| <b>Braised wild boar cheeks</b>   | 42.10 |
| Spätzle and red cabbage<br>Poached pear                                     |       |
| <b>Zurich-style veal stew</b>   | 44.80 |
| Mushroom cream sauce<br>Roesti<br>Seasonal vegetables                       |       |
| <b>Swiss beef tenderloin</b>  | 51.20 |
| Parsnip purée<br>Green beans, candy bacon<br>Braised leeks<br>Morel sauce   |       |

# Desserts

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|---|-------|
| <b>Cheese specialties</b>   | 21.30 |
| From dairy factory in Kandersteg<br>With fruit bread, Ticino fig mustard and pear chutney |       |
| <b>Pumpkin seed and vanilla parfait</b>   | 16.70 |
| Chocolate sponge cake<br>Caramelised pumpkin seeds  |       |
| <b>White chocolate and poppy seed mousse</b>  | 15.30 |
| Red wine figs<br>Oat crumble  |       |
| <b>Vegan quinoa tartelette</b>  | 16.30 |
| Cherry gel and coconut gel<br>Mandarin sorbet   |       |
| <b>Iced specialties from our patisserie</b>   | 5.50  |
| 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" 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 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.