



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

Charme Brut IGT Rosé	10 cl	11.20
Merlot V & D A. Delea SA		
Blausee Chillwein		12.50
Ice-cold mulled wine, gin, orange lemonade		
Blausee Ingwer-Zotti		14.50
Ramazotti Amaro, Ginger Beer		
¡H! BARCELONA Brut	10 cl	10.20
non-alcoholic white Cava		
Virgin Gin & Tonic		15.50
Siegfried alcohol free, Tonic Water		

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	
Carrot tartare	17.90
Shallots, orange, thyme, chervil	
Chive oil, Belper Knolle	
Pumpernickel	
Smoked organic Blausee trout	23.60
Herb salad, lemon vinaigrette	
Dill oil, pumpernickel,	
Trout Mosaic	25.90
Trout in a nori sheet, cucumber, radish	
Apple and chervil espuma	
Beef tartare from Valais Hérens beef	27.50
Mixed pickles, pickled egg, Belper Knolle cheese,	
Chive oil, quail egg	
Multigrain toast	
Chilled Cucumber Soup	17.50
Dill oil, mustard caviar, mascarpone	
Crispy bread croutons	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat	

Intermediate Course

Chilled Cucumber Soup	17.50
Dill oil, mustard caviar, mascarpone Crispy bread croutons	
Blausee smoked trout cream soup	21.50
Ravioli from Blausee organic salmon trout Chive oil, Noilly Prat	
Crispy-coated Frutiger tofu	24.40
Pea purée, baby carrots Spring onion Pickled beer radish	
Ravioli from the Blausee organic salmon trout	27.30
Lemon and thyme sauce Toasted pine nuts Brown butter foam	

Main Courses – from Blausee

Ravioli from the Blausee organic salmon trout	35.30
Lemon and thyme sauce	
Toasted pine nuts	
Brown butter foam	
Nuggets of Blausee organic trout	
Homemade Pont-Neuf-style chips	
Seasonal vegetables	
Tartar sauce	
Whole fried organic Blausee trout	44.80
Melted butter	
Parsley potatoes	
Seasonal vegetables	
Sautéed organic Blausee trout fillet	46.00
Melted butter	
Parsley potatoes	
Seasonal vegetables	
Sautéed Blausee organic trout fillet	47.00
Yellow carrot purée	
Colourful Swiss chard	
Roasted garlic	
Brown butter foam	

Main Courses

Crispy-coated Frutiger tofu	32.40
Pea purée, baby carrots Spring onion Pickled beer radish	
Homemade 'Caramelles' pasta	34.70
Stuffed with wild garlic and ricotta Hazelnut Confit of mixed cherry tomatoes	
Chicken supreme	36.60
Stuffed with spinach Lukewarm couscous, braised peppers Chimichurri	
Sous-vide cooked veal shoulder	42.10
Pea purée, baby carrots Homemade Pommes Pont Neuf Rosemary jus	
Sliced veal Zurich-style	44.80
Mushroom cream sauce Roesti Seasonal vegetables	
Swiss beef tenderloin	56.10
Potato gratin Green beans, candy bacon Café de Paris butter	

Desserts

Cheese specialties	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and pear chutney	
Brownie	16.70
Salted caramel ice cream Vanilla gel, pistachio crunch	
White chocolate and poppy seed mousse	15.30
Berry compote Oat crumble	
Vegan lime cheesecake	16.30
Rhubarb sorbet	
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" 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



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.