



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 locally sourced products.
We also use Swiss fish, meat and baked goods.
Any exceptions are clearly indicated.

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
White Port Tonic White port, Tonic Water		13.50
Dark'n Stormy Dark rum, Ginger Beer, lime		16.00
¡H! BARCELONA Brut Non-alcoholic cava	10 cl	10.20
Bitter Glitter Spritz (non-alcoholic) Glitter Spritz, ¡H! BARCELONA Brut, water		11.50

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	
Beetroot carpaccio	17.90
Salt-baked beetroot, apple jelly	
Horseradish mousse, black walnuts	
Herb oil and bread crisps	
Smoked organic Blausee trout	23.60
Celery salad, green apple	
Saffron, black walnuts	
Dill oil	
Blausee Organic Trout Ceviche	25.90
Candied lemon, chili	
Coriander mayonnaise, pumpernickel	
Beef tartare from Valais Hérens beef	27.50
Mixed pickles, pickled egg, Belper Knolle cheese,	
Chive oil, quail egg	
Multigrain toast	
Roasted cauliflower cream soup	17.50
Caramelised hazelnuts	
Herb oil	
Blausee smoked trout cream soup	21.50
Salmon trout ravioli	
Chive oil, Noilly Prat	

Intermediate Course

Roasted cauliflower cream soup	17.50
Caramelised hazelnuts	
Herb oil	
Blausee smoked trout cream soup	21.50
Salmon trout ravioli	
Chive oil, Noilly Prat	
Crispy-coated Frutiger tofu	24.40
Parsnip purée, wild broccoli	
Almond and apricot chutney	
Pickled chanterelles	
Salmon trout ravioli	27.30
Lemon and thyme sauce	
Toasted pine nuts	
Nut butter foam	

Trout main courses

Salmon trout ravioli	35.30
Lemon and thyme sauce	
Toasted pine nuts	
Nut butter foam	
Nuggets of Blausee organic trout	42.80
Homemade Pont-Neuf-style chips	
Seasonal vegetables	
Tartar sauce	
Whole fried organic 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
Palatinate carrot purée	
Pak choi, apple, mustard seeds	
Nut butter foam	

Main Courses

Crispy-coated Frutiger tofu	32.40
Parsnip purée, wild broccoli	
Almond and apricot chutney	
Pickled chanterelles	
Gnocchi stuffed with nutmeg squash	34.70
Sage butter	
Caramelised pumpkin seeds	
Chicken supreme	36.60
Stuffed with chanterelles	
Pumpkin purée, glazed chestnuts	
Kale	
Sous-vide cooked veal shoulder	42.10
Parsnip purée, wild broccoli, almonds	
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, pickled chanterelles	
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	
Plum mousse	15.30
Mascarpone Chocolate crumble	
Vegan lime cheesecake	16.30
Cherry sorbet	
Ice cream and sorbet	5.50
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.

Trout will have a strong impact on our menu. We are happy to present you 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.