



**Menu**

**Restaurant Blausee**

# Welcome

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We are boosting up our culinary offer.  
We are pleased to serve you handpicked delights from our kitchen and our cellar in a cultivated ambiance.

You will find newly created dishes and menus for an unforgettable meal, full of care and sensuality. In our kitchen we use a lot of regional products, especially our organic Blausee trout directly from our own ponds. We are using Swiss meat and Swiss baked goods 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. We are happy to accommodate your wishes, please contact our service staff regarding allergens and food intolerances.

Your Hosts

Lena & Janis Buergi

Nico Krükel & Stefan Jungo, heads of kitchen & Team

Elke Hannweber, restaurant manager & Team

Ute Richter, management assistant & Team

# Menu Blausee

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**Tartare of pickled organic salmon trout**  
with green apple, shallots, celery,  
smoked trout cream and caramelised walnuts



**Sautéed Blausee organic trout fillet**  
with truffled mascarpone polenta, apple glaze  
and sautéed Brussels sprout leaves with apple



**Pastel de Nata**  
with yoghurt ice cream  
and caramelised banana

**Menu per person CHF 65.00**

# Starters

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|  |        |
|--|--------|
| <b>Mixed leaf salad</b>  | 10.40  |
| with Blausee dressing  |        |
| ... with smoked organic Blausee trout  | + 5.60 |
| <b>Vegan parsnip tartlet</b>   | 15.80  |
| with oats, carrot, dried tomato, sesame and mocha                                  |        |
| <b>Smoked Blausee organic trout</b>  | 21.60  |
| with herb salad, caper crackers, pear chutney,<br>red onion and trout caviar       |        |
| <b>Tartare of pickled organic salmon trout</b>                                     | 23.90  |
| with green apple, shallots, celery,<br>smoked trout cream and caramelised walnuts  |        |
| <b>Tartare of Valais Hérens beef</b>   | 25.50  |
| classic marinated raw beef, spicy on request,<br>served with grey bread and butter |        |
| <b>Hokkaido pumpkin soup</b>   | 13.40  |
| with pumpkin seeds, oil<br>and pumpkin gnocchi                                     |        |
| <b>Blausee smoked trout cream soup</b>   | 18.50  |
| with Blausee organic salmon trout ravioli,<br>chive oil and Noilly Prat (alcohol)  |        |

## **Blausee trout specialties**

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| <b>Ravioli from Blausee organic salmon trout</b>   | 32.30 |
| with velouté, scamorza,<br>pickled onion and onion crumble                                 |       |
| <b>Nuggets of Blausee trout</b>  | 40.80 |
| with tartar sauce,<br>Cajun wedges and seasonal vegetables                                 |       |
| <b>Whole Blausee organic trout - blue OR fried</b>   | 41.60 |
| with melted butter,<br>parsley potatoes and seasonal vegetables                            |       |
| <b>Sautéed Blausee organic trout fillet</b>  | 44.00 |
| with truffled mascarpone polenta, apple glaze,<br>sautéed Brussels sprout leaves and apple |       |
| <b>Sautéed Blausee organic trout fillet</b>  | 44.00 |
| with cauliflower duo (roasted and mashed),<br>hazelnut and pumpkin wedges                  |       |

## **Vegetarian Dishes**

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|--|-------|
| <b>Macaroni's alp style</b>  | 28.50 |
| with fried onions and apple puree  |       |
| <b>Vegan porcini mushroom strudel</b>  | 31.70 |
| with porcini mushroom sauce, pumpkin wedges,<br>kale, black walnut and chive oil |       |

# Meat Dishes

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|--|-------|
| <b>Marinated chicken wings</b>   | 31.20 |
| with BBQ dip<br>Cajun potato wedges and seasonal vegetables                                |       |
| <b>Braised wild boar cheeks</b>  | 39.10 |
| with spaetzli, red cabbage<br>poached pears and plum chutney                               |       |
| <b>Tartare of Valais Hérens beef</b>   | 37.80 |
| classic marinated raw beef, spicy on request,<br>served with grey bread and butter         |       |
| <b>Sliced veal</b>   | 41.80 |
| with mushroom cream sauce,<br>Rösti and vegetables   |       |
| <b>Flank steak from Swiss Black Angus</b>  | 48.20 |
| with plum chutney, cauliflower, hazelnut<br>and sweet potato Pont Neuf fries and BBQ sauce |       |

# This and that

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## Hot kitchen

11.30 am until 05.00 pm

06.30 pm until 09.00 pm

Let yourself be pampered



## 21 hotel rooms

15 rooms furnished in art nouveau style in the main house, three suites in the chalet and three unique forest houses.



## Spa

Sauna, sanarium, steam grotto, bath garden, sauna barrel and whirlpool  
- pure relaxation



## Banquets

Various premises up to 125 persons.  
We are happy to help



## Meeting room

Workshop, retreat, seminar are your requirements. We do the rest, including supporting program.