



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.

Please let our service team know if you have any allergies or food incompatibilities.

Your hosts

Lena & Janis Buergi

Peter Zühlke, head of kitchen & Team

Elke Hannweber, restaurant manager & team

Ute Richter, management assistant & team

Aperitif

| | | |
|---|-------|-------|
| Charme Brut IGT Rosé | 10 cl | 10.20 |
| Merlot V & D A. Delea SA | | |
| Classic Daiquiri | | 12.50 |
| Bacardi Rum, Lim, Sugar sirup | | |
| Negroni | | 14.50 |
| Gin, Campari, Antica Formula, Angostura | | |
| White Port Tonic | | 14.50 |
| Sandeman Fine White Porto, Tonic | | |
| Vertschi | 10 cl | 8.50 |
| non-alcoholic white wine | | |
| Virgin Gin and Tonic | | 12.50 |
| Tanqueray alcohol free, Tonic | | |

Menu Blausee

Let us spoil you!

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

Menu with meat and / or fish

4-course menu per person CHF 79.--

Menu completely vegetarian

4-course menu per person CHF 65.--

Order possible until 8.30 pm

Prices in CHF, VAT included

Starters

| | |
|---|-------|
| Mixed leaf salad | 14.40 |
| Blausee dressing | |
| Croûtons | |
| Roasted seeds and parmesan crackers | |
| Swiss burrata | 17.80 |
| Colourful tomatoes | |
| Old balsamic vinegar | |
| Pistachio caramel | |
| Ceviche from the Blausee organic trout | 23.60 |
| Pomegranate | |
| Celery | |
| Fennel and coriander | |
| Smoked Blausee organic salmon trout | 25.90 |
| Avocado cream | |
| Candied lemon | |
| Tomato relish | |
| Beef tartare from Valais Eringer beef | 27.50 |
| Mixed pickles | |
| Mustard caviar | |
| Confit of red onions | |
| Gazpacho Andaluz | 15.40 |
| Cold Andalusian vegetable soup | |
| Aubergine crostini | |
| Smoked trout cream soup | 21.50 |
| Blausee smoked trout ravioli | |
| Noilly Prat (alcohol) | |

Intermediate Course

| | |
|--|-------|
| Gazpacho Andaluz | 15.40 |
| Cold Andalusian vegetable soup Aubergine crostini | |
| Smoked trout cream soup | 21.50 |
| Blausee smoked trout ravioli Noilly Prat (alcohol) | |
| Vegan arancini | 26.70 |
| Filled with smoked tofu Wild broccoli Tomato chutney & saffron sauce | |
| Ravioli from the Blausee organic salmon trout | 27.30 |
| Smoked mozzarella Sautéed spring onions | |

Main Courses – from Blausee

| | |
|--|-------|
| Ravioli from the Blausee organic salmon trout | 35.30 |
| Smoked mozzarella | |
| Sautéed spring onions | |
| Whole organic Blausee trout - blue OR fried | 44.60 |
| Melted butter | |
| Parsley potatoes | |
| Oven vegetables | |
| Poached Blausee organic trout rolls | 47.00 |
| Dijon mustard sauce | |
| Buttered potatoes | |
| Vegetable strips | |
| Roasted Blausee organic salmon trout fillet | 47.00 |
| Venere risotto | |
| Pak Choi | |
| Apple | |

Main Courses

| | |
|--|-------|
| Vegan arancini | 34.70 |
| Filled with smoked tofu Wild broccoli Tomato chutney & saffron sauce | |
| Black tagliatelle | 32.40 |
| Onion and thyme sauce Semi-dried date tomatoes Grilled courgette, spinach and leek | |
| Sous Vide boiled beef | 36.60 |
| Bouillon vegetables Pretzel dumplings Apple-horseradish Chive sauce | |
| Chicken supreme | 42.10 |
| Ticino risotto Sautéed spring onions Tarragon jus | |
| Zurich-style veal stew | 44.80 |
| Mushroom cream sauce Roesti Oven vegetables | |
| Chuk Flap from Handselected Swiss Beef | 51.20 |
| Rocket and celery puree Herb mushrooms Butter jus | |

Desserts

| | |
|--|-------|
| Cheese specialties | 21.30 |
| From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and apple chutney | |
| yoghurt mousse | 9.90 |
| Fresh berries Vanilla Honey | |
| Pastel de Nata | 13.50 |
| Black sesame ice cream Caramelised banana | |
| Raspberry parfait | 15.60 |
| Hazelnut sponge cake Rosemary Lemon verbena | |
| Iced specialties from our patisserie | 5.00 |
| Homemade 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.