



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

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	10.20
Merlot V & D A. Delea SA		
<b>Old Fashioned</b>		14.50
Whisky, Sugar sirup, Angostura		
<b>Aperol Spritz</b>		13.00
Aperol, Prosecco, soda		
<b>Ingwerer Spritz</b>		13.00
Ingwerer, Prosecco, soda		
<b>Vertschi</b>	10 cl	8.50
non-alcoholic white wine		
<b>Virgin Gin and Tonic</b>		12.50
Tanqueray alcohol free, Tonic		

## Menu Blausee

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### 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

# Starters

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<b>Mixed leaf salad</b>	14.40
Blausee dressing	
Croûtons	
Roasted seeds	
<b>Vegan parsnip tartlet</b>	17.80
Oats and carrot	
Dried tomato	
Sesame and mocha	
<b>Smoked Blausee organic trout</b>	23.60
Herb salad	
Caper crackers and pear chutney	
Red onion and trout caviar	
<b>Tartare of pickled organic salmon trout</b>	25.90
Green apple, shallot and celery	
Smoked trout cream	
Caramelised walnuts	
<b>Beef tartare from Valais Hérens beef</b>	27.50
Mixed pickles	
Mustard caviar	
Quail egg and grey bread	
<b>Hokkaido pumpkin soup</b>	15.40
Pumpkin seeds and oil	
Pumpkin gnocchi	
<b>Blausee smoked trout cream soup</b>	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	

# Intermediate Course

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<b>Hokkaido pumpkin soup</b>	15.40
Pumpkin seeds and oil	
Pumpkin gnocchi	
<b>Blausee smoked trout cream soup</b>	21.50
Ravioli from Blausee organic salmon trout	
Chive oil, Noilly Prat (alcohol)	
<b>Vegan porcini mushroom strudel</b>	26.70
Porcini mushroom sauce	
Pumpkin wedges and kale	
Black walnuts and chive oil	
<b>Ravioli from the Blausee organic salmon trout</b>	27.30
Velouté and scamorza	
pickled onion and onion crumble	

## 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	
<b>Whole organic Blausee trout - blue OR fried</b>	44.60
Melted butter Parsley potatoes Seasonal vegetables	
<b>Sautéed Blausee organic trout fillet</b>	47.00
Truffled mascarpone polenta Apple glaze Sautéed Brussels sprout leaves with apple	
<b>Sautéed Blausee organic trout fillet</b>	47.00
Duo of cauliflower (roasted and puree) Hazelnut Pumpkin wedges	

# Main Courses

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<b>Vegan porcini mushroom strudel</b>	34.70
Porcini mushroom sauce Pumpkin wedges and kale Black walnuts and chive oil	
<b>Pumpkin gnocchi</b>	32.40
Sage butter and hazelnut Sautéed autumn mushrooms and porcini mushroom foam Amarettini and kale	
<b>Turkey Involtini from Gygerhof, Kandergrund</b>	36.60
Mushroom duxelle with black truffle and cream cheese Pumpkin gnocchi Sautéed Brussels sprout leaves with apple	
<b>Braised wild boar cheeks</b>	42.10
Spaetzle Red cabbage Poached pears and plum chutney	
<b>Zurich-style veal stew</b>	44.80
Mushroom cream sauce Roesti Seasonal vegetables	
<b>Flank steak from hand-selected Swiss Black Angus</b>	51.20
Plum chutney Cauliflower and hazelnut Sweet potato fries Pont Neuf and BBQ sauce	

# Desserts

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<b>Cheese specialties</b>	21.30
From dairy factory in Kandersteg With fruit bread, Ticino fig mustard and apple chutney	
<b>White chocolate mille-feuilles</b>	16.30
White chocolate ganache Caramel and cookie crumble Dark chocolate ice cream	
<b>Pastel de Nata</b>	13.50
Yoghurt ice cream Caramelised banana	
<b>Cheesecake tart</b>	15.60
Plum Mascarpone-amaretto mousse Plum ice cream	
<b>Iced specialties from our patisserie</b>	5.00
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" (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

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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.