

ATRIUM-HOTEL·BLUME



RESTAURANT · JUGENDSTILSAAL · RÖMERBAD

The “Blume-kitchen’s” recommendation...

Vitello tonnato the wrong way
Carpaccio of grilled veal with a cream of tuna

Asparagus cream soup
with a crostini of smoked trout

Homemade potato waffle
served with a ragout of snails and herbs

Grilled filet steak (120gr) on asparagus vegetable
and a brioche casserole

Duet of strawberries
tartlet and sorbet

3 courses CHF 62 (starter or soup/snails or meat/dessert)

4 courses CHF 79 (starter or soup/snails/meat/dessert)

5 courses 95 CHF

All our prices are included with 7,7% VAT

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Starters

Ceviche of marinated mackerel (IS)		14
on pumpernickel with cucumber and crème fraiche		
Duet of stockfish (PT) and octopus (ES)		16
Goat cheese and compote of figs		16
baked in swirl pastry served on leaf salads		
Carpaccio of Swiss beef fillet		18
with arugula salad, parmesan cheese and olive oil		
Salad of green and white asparagus		18
with tomato concasse and dried ham (CH) in a vinaigrette of chervil		
Salad Blume		19
spring like bouquet of leaf salads with deep-fried fillets of zander		
Tartar from local beef	starter (70gr)	19
classic garnished	main course (130gr)	32

Soups

Consommé of duck (FR)		11
with slices of pancake and vegetables		
Cappuccino		12
of curry and lemongrass with skewer of shrimps		
Foamy wild garlic cream soup		12
with a skewer of chicken		
Soup of the day		10

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Fish

Fillet from Skrei (winter cod) 42
baked in swirl pastry, roasted root

Swiss fillet of zander 46
on morel and asparagus ragout served with stuffed potato

Vegetarian

Seasonal vegetable stew 32
with new potatoes in chives butter

Braised cœur de bœuf tomato 32
filled with barley and vegetables on a basil sauce

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Meat

Breast of Swiss free range chicken	39
served on seasonal vegetable stew in a chive sauce and with new potatoes	
Duet of Swiss rabbit	42
grilled ribeye steak and ragout of leg on tomato and asparagus melange served with creamy polenta	
Tender Ribeye steak (CH) and prawn (VE)	44
with baked potato and seasonal spring vegetables	
Pink Entrecote of Swiss lamb	46
gratinated with wild garlic crust, served with a potato tartelette and braised peppers	
Juicy grilled cutlet of veal (CH)	46
with spicy pasta and green asparagus	
Pink roasted fillet of Swiss beef	48
served with white asparagus, sauce béarnaise and spring potatoes	

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Desert

Iced foam of chocolate candy with caramelised banana	12
“Baked Alaska” Ice cream on your choice on bisquit soaked with Cointreau gratinated with meringue	12
Homemade ice cream of black sesame on a salad of mango and pomegranate with fresh lemon balm	14
Coupe Romanoff vanilla ice cream with fresh strawberries, strawberry sauce and whipped cream	14
Cremeux of white chocolate with fresh strawberries and sorbet of passion fruit	14
Our ice-creams vanilla/chocolate/pistachio/black sesame/poppy seed and sorbets passion fruit/apple/lemon/strawberry/mango/raspberry + whipped cream	3 1
Or rather a liquid dessert? Fits very well also as a dessert companion... Aagne Oro dolce, Family Gysel, Hallau (CH), 2016 (1 dl)	 14

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