

ATRIUM-HOTEL·BLUME



RESTAURANT · JUGENDSTILSAAL · RÖMERBAD

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

Tartar of venison with a homemade Parmesan muffin  
and seasonal salads

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White wine cream soup  
with a little strudel of chicken

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Sautéed prawns  
on Venere rice and a velouté of saffron

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Grilled filet steak of beef on tasty gravy  
with a mosaic of vegetables and potato tart with herbs

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Trio of creme brulee of  
tonka bean, coffee and pistachio with marinated figs

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

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

5 courses 95 CHF

All our prices are included with 7,7% VAT



## Starters

<b>Fresh Lamb's lettuce</b> with chopped egg, bread crusts and crispy bacon		<b>14</b>
<b>Terrine of guinea-fowl</b> with apricot chutney and seasonal leaf salads		<b>15</b>
<b>Gratinated goat cheese</b> on rocket leaf salads with dried cranberries, roasted pine nuts and onion marmalade		<b>16</b>
<b>Panna cotta of cauliflower</b> on tomato compote and served with homemade curry bread		<b>16</b>
<b>Salad Blume</b> winterly bouquet of leaf salads on a dressing of mustard, honey and dill with home smoked rainbow trout		<b>18</b>
<b>Tartar from local beef</b> classic garnished	<b>starter</b>	<b>18</b>
	<b>main course</b>	<b>32</b>

## Soups

<b>Consommé of beef</b> with slices of pancake and vegetables		<b>12</b>
<b>Vichyssoise</b> potato and leek cream soup with hot smoked fillet of trout		<b>12</b>
<b>Soup of the day</b>		<b>10</b>

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## **Fish**

- Fillet from Swiss pike-perch** 42  
on truffeld savoy cabbage and with roasted potatoes
- Scottish scampi and scallop** 44  
on saffron risotto, with glazed vegetables and white-wine sauce

## **Vegetarian**

- Colourful risotto of roll barley** 36  
with fried mini beetroot
- “Forester plate”** 39  
Brussel sprouts, red cabbage, mushrooms and homemade spaetzli  
glazed chestnuts and a stuffed pear

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## Meat

<b>“Quadriolini” of wild duck</b>	<b>38</b>
with oranges in a red cabbage jus and celery puree	
<b>Juicy breast of free range poularde</b>	<b>39</b>
sautéed with truffles, served on blueberry risotto and glazed romanesco	
<b>The classical “Zürcher Geschnetzeltes”</b>	<b>39</b>
slices of veal in a champignon cream sauce and with crunchy butter roesti	
<b>Cordon bleu from swiss pork</b>	<b>39</b>
served with lyons potatoes, glazed carrots and a light cream sauce	
<b>Tender fillet of pork “Wellington”</b>	<b>42</b>
with porcini mushrooms and air-dried ham in a coat of puff pastry	
<b>Duet of beef</b>	<b>45</b>
grilled fillet steak and gratinated bone marrow served with roasted potato cubes and beans with bacon	

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**Desert**

<b>White chocolate mousse</b> with poppy seed and marinated plums	<b>12</b>
<b>Duet of pears</b> crumble and sorbet	<b>12</b>
<b>Sweet polenta</b> with vanilla and cacao on beery compote (vegan)	<b>13</b>
<b>Dumplings of apricot</b> with butter crumble and cinnamon-vanilla sauce	<b>14</b>
<b>Semolina pudding</b> with blueberry compote	<b>14</b>
<b>Delicious Vermicelle</b> with pickled caramel apples, meringue and whipped cream	<b>14</b>
<b>Our ice-creams and sorbets</b>	<b>3</b>
vanilla/chocolat/pistachio/mocha/cinnamon/hazelnut black currant/lemon/apricot/plum	
<b>+ whipped cream</b>	<b>1</b>
<b>Or rather a liquid dessert?</b> Fits very well also as a dessert companion... NIVES, Assemblage doux Würenlingen, 2016 (1 dl)	<b>14</b>

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