

ATRIUM-HOTEL·BLUME



RESTAURANT · JUGENDSTILSAAL · RÖMERBAD

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

Swiss alpine salmon Tatar  
braised onion / fennel / brioche

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Pumpkin cream soup  
Sot y laisse (FR) / seeds oil

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Sautéed fillet of pikeperch (CH)  
leaf spinach / chives potatoes / saffron velouté

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Grilled fillet beef medallion (CH)  
morel crust / potato ravioli / savoy cabbage

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Gâteau au chocolat salé  
passion fruit / yogourt ice-cream

3 courses CHF 68 (starter or soup/scallop or meat/dessert)

4 courses CHF 83 (starter or soup/scallop/meat/dessert)

5 courses 98 CHF

Dear Guest

About ingredients in our courts, which can cause allergies or intolerances, inform our staff on request

All our prices are included with 7,7% VAT



## Starters

<b>Lamb's lettuce Grandma style</b>		<b>15</b>
Brioche croutons / egg / crispy bacon (CH)		
<b>Fried mountain vacherin</b>		<b>18</b>
Pumpkin ragout / herb salad / sauce pistou		
<b>Cabbage lettuce (vegan)</b>		<b>15</b>
Pickled vegetables / sesame-wasabi dressing		
<b>Salad Blume</b>		<b>19</b>
Seasonal salads / home smoked trout (NO) / horseradish cream		
<b>Tatar from Angus beef (CH)</b>	<b>starter (70gr)</b>	<b>19</b>
Mixed pickled / brioche	<b>main course (130gr)</b>	<b>32</b>

## Soups

<b>Soup of the day</b>	<b>10</b>
<b>Pumpkin cream soup</b>	<b>12</b>
Spicy pumpkin chutney / seeds oil / pumpkin seeds with wasabi	
<b>French onion soup</b>	<b>12</b>
with brioche and cheese gratin	

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**Fish**

**Sautéed pikeperch (CH)** 44

Champagne sauerkraut / chive potatoes / veal jus

**Confited Swiss alpine salmon** 46

Chorizo risotto / leaf spinach / garlic foam

**Fried sea bass** 48

Lardo collonata / caponata / pommes nouvelles

**Vegetarian**

**Cheese spaetzli** 26

mountain cheese / melted onions

**spicy pumpkin curry (vegan)** 29

with coconut and coriander / basmati rice / Roti

**Spaghetti alla chitarra** 36

Fresh boletus / leaf parsley / garlic

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**Meat**

**Fried breast of Alpstein poulard (CH)** 39  
Creamy polenta / boletus cream sauce / savoy cabbage

**Stew of regional venison** 41  
Spaetzli / red cabbage / glazed chestnuts

**Medallion regional deer** 44  
Potato ravioli / red cabbage / sautéed leafs of Brussel sprouts

**Coq au vin rouge** 44  
Mashed potatoes / pearl onions / root vegetables

**Scallops of venison "Mirza" (CH)** 46  
Spaetzli / leafs of Brussel sprouts with bacon / marinated pear

**Grilled Ribeye-Steak (CH)** 48  
Morel crust / savoy potatoes / black salsify

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## Desserts

<b>Profiteroles</b>	<b>13</b>
Dark chocolat ganache / banana ice-cream	
<b>Vermicelle</b>	<b>13</b>
caramelized apples / meringue / Cream	
<b>Tarte Tatin</b>	<b>14</b>
Vanilla ice-cream / double cream	
<b>Grilled pineapple</b>	<b>14</b>
Salted caramel ice-cream	
<b>Fruit roll</b>	<b>14</b>
Fruit cream cheese from Jumi with black pepper served with dried fruit bread	
<b>Baked banana (vegan)</b>	<b>14</b>
Banana chutney / coconut espuma	
<b>Our ice-creams</b>	<b>3</b>
coffee / chocolate / vanilla / strawberry / salted caramel	
<b>and sorbets</b>	
mango / raspberry / passion fruit	
<b>+ whipped cream</b>	<b>1</b>
<b>Or rather a liquid dessert?</b> Fits very well also as a dessert companion...	
Aagne Oro dolce, Family Gysel, Hallau (CH), 2018 (1 dl)	<b>14</b>

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