

ATRIUM-HOTEL·BLUME



RESTAURANT · JUGENDSTILSAAL · RÖMERBAD

Starters

Ceviche of marinated mackerel (IS) 14
on pumpernickel with cucumber and crème fraiche

Vitello tonnato the wrong way 17
Carpaccio of grilled veal with a cream of tuna

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

All our prices are included with 7,7% VAT

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Fish

Fillet from Skrei (winter cod) baked in swirl pastry, roasted root	42
Swiss fillet of zander on morel and asparagus ragout served with stuffed potato	46

Vegetarian

Seasonal vegetable stew with new potatoes in chives butter	32
Braised cœur de bœuf tomato filled with barley and vegetables on a basil sauce	32

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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 12
with caramelised banana

Duet of strawberries 14
tartlet and sorbet

Homemade ice cream of black sesame 14
on a salad of mango and pomegranate with fresh lemon balm

Coupe Romanoff 14
vanilla ice cream with fresh strawberries, strawberry sauce and whipped cream

Cremeux of white chocolate 14
with fresh strawberries and sorbet of passion fruit

Our ice-creams 3

vanilla/chocolate/pistachio/black sesame/poppy seed

and sorbets

passion fruit/apple/lemon/strawberry/mango/raspberry

+ whipped cream 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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