

# BLUME.

Dear Guest,

nice that we can welcome you to the Blume!

Would you like to learn something about the 600 years of history of the hotel? Then we recommend our digital hotel tour [www.hoteltour.org](http://www.hoteltour.org) Have fun exploring and enjoying yourself!

## Starters

<b>Salad Blume</b>		19
Lambs lettuce / marinated asparagus / wild garlic dressing (vegan)		
<b>Panna Cotta of goat cheese</b>		19
Beetroot carpaccio / black walnuts		
<b>Shrimp cocktail “Calypso” (DK)</b>		22
Avocado		
<b>Tatar of Chianina beef (IT)</b>	starter	22
pickled vegetables / brioche	main course	33

## Soup

<b>Sweet potato soup</b>		12
Coconut / curry / lentil falafel (vegan)		
<b>Poultry cream soup</b>		12
baked sot-l'y-laisse		
<b>Daily soup</b>		12
our waiters / waitresses will tell you each day with pleasure		

## Vegetarian

<b>Peas risotto</b>		29
Asparagus ragout / morels / Peccorino Sardo		
<b>Confit of leak</b>		29
Jerusalem artichoke / truffle / potatoes (vegan)		

About ingredients in our dishes that can trigger allergies or intolerances,  
please inform our employees on request.

All our prices are in CHF and include 7.7% VAT.

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## Fish

<b>Poached cod fillet “Dugléré” (NO)</b>	<b>43</b>
Artichoke / tomato / capers / pommes mousseline	
<b>Fried plaice fillet (NL)</b>	<b>44</b>
Sautéed mini lettuce / Chorizzo foam / Champagne risotto	

## Meat

<b>Coq au vin rouge (CH)</b>	<b>41</b>
Wild garlic mousseline / glazed root vegetables	
<b>Pink saddle of lamb (NZ)</b>	<b>43</b>
Madeira jus / wild garlic risotto / spring vegetables	
<b>Grilled Ribeye of veal (CH)</b>	<b>46</b>
Pepper sauce / green asparagus / new potatoes	
<b>Grilled fillet of beef (CH)</b>	<b>48</b>
Portwine jus / chard / gnocchi romaine	

## Desserts

<b>Appel fritters</b>	<b>14</b>
Vanilla sauce	
<b>Parfait glacé Grand Marnier</b>	<b>14</b>
Citrus fruits	
<b>Mousse of Felchlin Grand Cru chocolate</b>	<b>14</b>
Double cream of Gruyère	
<b>Pear sorbet</b>	<b>14</b>
Pear-tonka chutney / Williams (vegan)	
<b>Or do you prefer a liquid Dessert?</b>	
<b>Elixir, Hammel S.A., VD, 2018 (1dl)</b>	<b>14</b>
Voted on the Grand Prix du Vin Suisse for the best swiss dessert wine!	

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