

ATRIUM-HOTEL·BLUME



RESTAURANT · BELLE EPOQUE SAAL · RÖMERBAD

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 Have fun exploring and enjoying yourself!

Starters

Marinated Goat cream cheese 17
Sauce pistou / Provencal zucchini salad

Salad Blume 19
Summer leaf salads / marinated fennel / water melon / smoked local trout

Angus beef tartare Starter 19
Chipotle mayonnaise / pickled onions / brioche Main course 32

Deer ravioli 21
Cranberries / pumpkin / brussels sprouts

Soup

Spicy Pumpkin cream soup 12
Kernel oil / wasabi pumpkin seeds

Coconut-lemongrass soup 12
Ginger / Chili (vegan)

Daily soup 12
Our waiters / waitresses will tell you each day with pleasure

Vegetarian

Spaghetti alla chitarra 31
Mushroom cream sauce / belpertuber

Smoked tofu 31
Mediterranean vegetable stew / capers / pine nuts (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.



Fish

Fried Lostallo Salmon (CH) 42
Baked saucisson (CH) / Pommes naturees / leave spinach

Fried St. Peters Fishfillet (F) 48
Cima di rappa / risotto with saffron

Meat

Duck breast of Appenzell glazed with honey (CH) 43
Silser dumplings / red cabbage / seasoning jus

Grilled saddle of lamb (IRL) 41
Caponata / mushroom gnocchis / rosmarijus

Beef fillet tournedos (IRL) 48
Green pepersauce / Gratin dauphinois

Desserts

Trilogy from the Fellenberg Plum 14

Quince crêpes 14
Vanilla ice-cream / quince brandy

Dark chocolate brownie 14
Raspberry / passionfruit (vegan)

Or do you prefer a liquid Dessert?

Elixir, Hammel S.A., VD, 2018 (1dl) 14
Voted on the Grand Prix du Vin Suisse for the best swiss dessert wine!

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