

# 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

**Salad “Blume”** 20

Seasonal leaf salads / marinated Feta / strawberry vinaigrette

**Green salad** 13

Blossoms / seeds / French or Italian dressing (vegan)

**Marinated Burrata** 20

Mix of cherry tomatoes / basil / old balm vinegar

**Smoked regional fillet of trout** 22

horseradish cream / cucumber salad with dill

**Tatar of Eringer beef (CH)** starter 23

Stracciatella / balm vinegar onions / brioche main course 34

## Soups

**Cold mango soup** 14

Szechuan pepper / Thai basil (vegan)

**Tomato cream soup** 14

Focaccia crusts / basil oil

**Daily soup** 14

our waiters / waitresses will tell you each day with pleasure

## Vegetarian

**Green pea risotto with chanterelles** 32

Stracciatella die Burrata / herbal cream

**Miso aubergine (vegan)** 29

Basmati rice / coriander / pomegranate / raisins

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 8.1% VAT.

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## Fish

- Sautéed zander of Lago Maggiore (CH)** 45  
Green asparagus / Fregola Sarda / saffron foam
- Poached Lostallo salmon (CH)** 48  
Provençal vegetables / herbal risotto

## Meat

- Fried Alpstein chicken breast (CH) with yellow curry** 42  
Okra pods / basmati rice
- Fried cutlet of apple feed pork (CH)** 43  
Chimi Churri / leaf spinach / pommes lyonnaise
- Grilled lamb chops (NZ)** 45  
Sott `ogli vegetables / hummus fries / Portwine jus
- Swiss prime beef Tagliata** 46  
Safron risotto / arugula / Parmesan

## Desserts

- Caramel flan** 15  
whipped cream / fresh fruits
- Coupe Romanoff** 15  
Marinated strawberries / vanilla ice-cream / whipped cream
- Pavlova with exotic fruits** 15  
Passionfruit- and peach-sorbet / double cream
- Sorbet Colonel** 15  
Wodka / Amalfi-lemon sorbet (vegan)
- Gâteau au chocolat salée** 15  
Caramel / fresh forest berries

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