## 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 ourdigital hotel tour www.hoteltour.org Have fun exploring and enjoying yourself!
Starters
Salad "Blume" ..... 20
Seasonal leaf salads / fried sot-l'y-laisse / raspberry vinaigrette
Green salad ..... 13Blossoms / seeds / French or Italian dressing (vegan)
Fried buffalo mozzarella ..... 20
Asparagus salad / Verjus vinaigrette
Smoked salmon (NOR) ..... 22
Green peas Panna Cotta / horseradish
Tatar of Angus beef (CH) starter ..... 23
Tropea onions / asparagus tempura / brioche main course ..... 34
Soups
Asparagus cream soup ..... 15
Crayfish (CHN) / brioche bread crusts
Asian vegetable consomme ..... 14
Seitan / coriander (vegan)
Daily soup ..... 14
our waiters / waitresses will tell you each day with pleasure
Vegetarian
Red lentil Daal ..... 29
Basmati rice / mango chutney / coriander cream (vegan)
Wild garlic dumplings ..... 32
Stracciatella di Burrata / melted tomatoes

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## Fish

Poached regional trout (CH) ..... 45
Asparagus ragout / wild garlic gnocchi
Fried fillet of sea bass (NOR) ..... 48
Leaf spinach with pine seeds / boiled potatoes
Meat
White asparagus ..... 42
Boiled ham / new potatoes / sauce hollandaise
Manzo Brasato (CH) ..... 43
Braised beef / wild garlic polenta / roasted root vegetables
Grilled rack of lamb (NZ) ..... 45
Portwine sauce / wild garlic gnocchi / glazed spring vegetables
Grilled rib eye steak of veal (CH) ..... 51
Morell cream sauce / white asparagus / new potatoes
Desserts
Caramel flan ..... 15
whipped cream / fresh fruits
Banana split ..... 15
Thai banana / vanilla ice-cream / dark chocolat
White chocolate mousse ..... 15
Exotic fruits / coconut
Grand cru chocolat fondant ..... 15Fior di latte ice-cream
Confit of rhubarb ..... 15
Tonka cream / Amalfi-lemon sorbet (vegan)

