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 Have fun exploring and enjoying yourself!

Starters

Salad "Blume"		20
Seasonal leaf salads / fried sot-l'y-laisse / raspberr	y vinaigrette	
Green salad		13
Blossoms / seeds / French or Italian dressing (vega	an)	
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
<u>Soups</u>		
Asparagus cream soup		15
Crayfish (CHN) / brioche bread crusts		
Asian vegetable consomme		14
Seitan / coriander (vegan)		
Daily soup		
our waiters / waitresses will tell you each day with	pleasure	
<u>Vegetarian</u>		
Red lentil Daal		29
Basmati rice / mango chutney / coriander cream (vegan)	
Wild garlic dumplings		32
Stracciatella di Burrata / melted tomatoes		

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