

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” 21

Seasonal leaf salads / pickled pumpkin / marinated saddle of venison

Field salad “grandma style” 20

Bacon / brioche crusts / egg

Baked cattle marrow 20

Sauce Robert / pickled onions

Fried Vacherin from the mountain 22

Red cabbage salad / green apple chutney

Tatar of Angus beef (CH) starter 23

Crème fraiche / tropea onions confiture / brioche main course 34

Soups

Spicy pumpkin cream soup 14

Caramelized pumpkin seeds / pumpkin oil

Forest mushroom essence 14

Marinated shitake / coriander (vegan)

Daily soup 14

our waiters / waitresses will tell you each day with pleasure

Vegetarian

Forester's platter 32

Spaetzli / red cabbage / leaf of brussels sprout / chestnuts / boletus

Forest mushroom Mezzelune 29

Sautéed boletus / watercress (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 8.1% VAT.

BLUME.

Fish

Sautéed fillet of Lago Maggiore zander (CH/IT) 45
champagne cabbage / chive potatoes

Grilled fillet of cod (ISL) 48
Crayfish (NL) / Pommes nature / leaf spinach

Meat

Medallion of deer saddle (CH/D) with figs 49
Butter spaetzli / red cabbage / glazed chestnuts

Oven baked young chicken (CH) 47
Spaetzli / cranberry jus / leafs of brussels sprout with bacon

In red wine braised deer (CH/D) 44
Spaetzli / red cabbage / brussels sprout / chestnuts

Fried breast of corn feed chicken “Alsace style” (F) 42
Sauerkraut with cider / glazed grapes / Pommes nature

Grilled Swiss Prime ribeye steak (CH) 48
leaf spinach / café de Paris / port wine risotto

Desserts

Coupe Nesselrode 15
Chestnut puree / vanilla ice-cream / meringue / cream

Tempura of Thai banana 15
Dark chocolate / mango sorbet

Compote of prunes with Vieille Prune 15
Prune sorbet (vegan)

Caramel cream « grandma style » 15
Whipped cream / fresh fruits

Mousse of grand cru chocolate with double cream 15

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.