

# 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”** 21

Seasonal leaf salads / asparagus vinaigrette / Culatello IT)

**Green salad** 13

Granola / spring herbs / French or Italian dressing

**Caramelized goat's cheese** 20

Asparagus salad / wild garlic vinaigrette

**Smoked fillet of Swiss alpine salmon** 22

Green pea crème brûlée / marinated frisée salad

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

Mixed pickles / brioche main course 34

## Soups

**White asparagus cream soup** 15

Brioche crust / smoked lamb fillet (CH)

**Spicy sweet potato soup (vegan)** 14

Falafel / coriander

**Daily soup** 14

our waiters / waitresses will tell you each day with pleasure

## Vegetarian

**Wild garlic risotto** 34

Asparagus ragout / Pecorino Sardo

**Mille-feuille with asparagus (vegan)** 26

Glazed spring vegetables / wild garlic velouté

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

<b>Fried fillet of cod (NO)</b>	48
Braised Endive / Bouillabaisse jus / tomato risotto	
<b>Poached fillet of brook trout (CH)</b>	46
Cucumber salad with dill / saffron potatoes / beurre noisette	

## Meat

<b>Manzo Brasato (CH)</b>	45
Wild garlic Polenta / glazed spring vegetables	
<b>Breast of ribbel corn feed chicken (CH)</b>	46
Pommes Anna / asparagus ragout / Madeira jus	
<b>Tandoori lamb cutlets (NZ)</b>	48
Coriander panisse / barberry jus / oriental oven vegetables	
<b>Fillet beef “Stroganoff” (CH)</b>	51
butter noodles / glazed spring vegetables	
<b>Regional Steak of veal (CH)</b>	53
morel sauce / fried potatoes / asparagus ragout	

## Desserts

<b>Deep fried Thai banana</b>	15
Stracciatella / banana chutney	
<b>Gâteau chocolat et beurre salé</b>	15
Confit of rhubarb / Fior di Latte ice-cream	
<b>Passion fruit mille-feuille</b>	15
Passion fruit and peach sorbet / passion fruit curd	
<b>Swiss caramel flan</b>	15
Whipped cream / fresh fruits	
<b>Amalfi lemon sorbet (vegan)</b>	15
Limoncello / citrus fruits	

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