

BLUME.

Hotel BLUME. has existed since 1421.

You can find fascinating information at: www.hoteltour.org

There you will learn that there was even a murder here at the BLUME.

You are welcome to take the postcard on your table with you—or even better, write to your loved ones straight away and drop it into the mailbox at reception. Postage is already paid 😊

Starters

Blume Salad

mixed summer salads / marinated feta cheese / strawberry vinaigrette 20

Melon and raw ham

Cavaillon melon / Serrano ham (ESP) 20

Marinated Stracciatella

tasty tomatoes / basil / old balm vinegar 21

Swiss Alpine Sashimi (CH)

Lostallo salmon / pickled ginger / Ponzu-vinaigrette 22

Tartar of Eringer beef (CH)

Burrata / marinated tropea onion / butter brioche Starter 23

Main course 34

Soups

Cold mango soup (vegan)

Szechuan pepper / Thai basil 15

Tomato cream soup

gin / sour cream 15

Soup of the Day

Our service staff will be happy to provide information 14

Vegetarian

Aquarello saffron risotto

Sautéed chanterelles / Stracciatella 32

Roasted Miso eggfruit (vegan)

pomegranate seeds / oriental pilaw rice 29

Fish

Pan fried fillet of Lago Maggiore zander (CH)

Fried mini lettuce / boiled potatoes / saffron beurre blanc 45

Poached fillet of turbot (F)

Fregola Sarda / olives / Datterini / tomato-vinaigrette 52

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können,
informieren Sie unsere Mitarbeitenden auf Anfrage gerne.

Alle unsere Preise sind in CHF und inkl. 8,1% MwSt.

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Meat

Oven baked Poussin (young chicken, CH) (20 min. waiting time)
Leaf spinach / Country fries 42

Grilled lamb entrecote (NZ)
Chimi Churri / mediterranean Ratatouille/ saffron risotto 48

Cold Roastbeef thinly sliced
Slices of Swiss prime Beef / fried potatoes / sauce Tartar 38

Sautéed breast of corn feed chicken (F)
Creamy chanterelles sauce / herbal panisse / green asparagus 46

“Fitness plate”

Mixed salads with

- Fillet steak Tournedos (CH, 180gr) 49
- Simmentaler veal rib eye (CH, 180gr) 48
- Fried fillet of Lostallo salmon 41

Desserts

Coupe Romanoff
Local strawberries / strawberry sauce / vanilla ice-cream / cream 15

Swiss flan caramel
Cream / local strawberries 15

Gâteau au chocolat salée
Peach and passionfruit sorbet / exotic fruit tartar 15

Sorbet Colonel (vegan)
Amalfi lemon sorbet / wodka 15

Mille feuille with fresh berries
Grand cru chocolat mousse / berries sorbet 15

Sorbet: lemon, wild berries, mango, passionfruit-peach 4 pro Kugel

Rahmglacé: Fior di latte, vanilla, chocolat, stracciatella 4 pro Kugel

additionally cream 1