

# BLUME.

Hotel BLUME. has existed since 1421.

You can find fascinating information at: [www.hoteltour.org](http://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 spring salads / pickled Tropea onion / Culatello di Zibello (IT) 21

### **Homemade Falafel (Vegan)**

baba ganoush/ parsley salad 20

### **Caramelized Fresh Goat Cheese**

green asparagus salad / wild garlic vinaigrette 20

### **Crayfish Cocktail (CHN)**

avocado / pink grapefruit 22

### **Angus Beef Tartar (CH)**

pickled stachys / butter brioche 23

Starter

Main course 34

## Soups

### **Beetroot Cream Soup** with Horseradish and Orange

brioche croutons / smoked lamb loin (CH) 15

### **Asian Carrot–Coconut Soup**

fried tofu / coriander 15

### **Soup of the Day**

Our service staff will be happy to provide information 13

## Vegetarian

**Cavatelli** with wild garlic / green asparagus / Straciatella di burrata 34

### **Spicy lentil stew (VEGAN)**

cauliflower tempura / mango-coriander chutney 26

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.

# BLUME.

## Fish

**Pan-fried pikeperch fillet (CH/IT)** / beetroot mousseline / fresh leaf spinach 46

**Pan-fried Skrei (Winter cod) (NOR)**  
chorizo / puntarelle / pea risotto 48

## Meat

**Seetal rabbit ragout (CH)** / young vegetables / herb pappardelle 46

**Zwiebelrostbraten (CH)**  
grilled Angus ribeye steak (CH) / fried onions / wild garlic spaetzli 49

**Guinea fowl breast (F)**  
morel cream sauce / pommes Anna / glazed spring vegetables 46

**Zurich-style veal sliced (CH)** / buttered noodles 54

**Grilled lamb cutlets (NZ)**  
caponata / romesco / champagne risotto 47

## Desserts

**Baked apple fritters**  
warm vanilla sauce 15

**Crème brûlée**  
Tahiti vanilla / passion fruit 15

**White chocolate mousse**  
candied rhubarb / chocolate crumble 15

**Mango panna cotta**  
tonka bean / exotic fruit tartare 15

**Amalfi lemon sorbet (vegan)**  
Limoncello / Yuzu 15