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 / cured deer (AT)

Lamb's lettuce "Grandma style" **20**
Bacon of apple pork (CH) / brioche crusts

Swiss alpine salmon sashimi **22**
Apple-beetroot relish / pickled onions

Fried mountain Vacherin **22**
Red cabbage salad / caramelized apples

Tatar of Eringer beef (CH) starter **23**
Crème fraîche / Tropea onions jam / butter brioche main course **34**

Soups

Spicy pumpkin soup **14**
Cured lamb (IRL) / caramelized pumpkin seeds / pumpkin oil

Wild mushroom broth (vegan) **14**
Marinated shiitake / coriander

Daily soup **14**
our waiters / waitresses will tell you each day with pleasure

Vegetarian

"Forester plate" **32**
Fresh spaetzle / red cabbage / glazed brussels sprout / chestnuts / porcini mushrooms

Wild mushroom Mezzelune (vegan) **29**
Sautéed porcini mushrooms / watercress

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

Fried fillet from cod (ISL) **48**
Pumpkin gnocchi / creamy red cabbage / confit of shallots

Poached fillet of char (CH) **45**
Champagne cabbage / chive potatoes

Meat

Grilled saddle of venison (CH/D) **53**
Butter spaetzle / red cabbage / glazed chestnuts / brussels sprouts

Tender medallions of deer "Mirza" (CH/D) **51**
Spaetzle / cranberry sauce / brussels sprouts with bacon /red cabbage

Ragout of venison (CH/D) **46**
Spaetzle / red cabbage / brussels sprouts with bacon / chestnuts

Fried breast of sweetcorn feed chicken "Alsace style" (F) **45**
Sauerkraut with cider / glazed grapes / mash potatoes

Grilled fillet steak (CH) **56**
Sauce Périgueux / leaf spinach / buttered Tagliolini

Desserts

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

Deep fried apple fritters **15**
Vanilla sauce

Compote of prunes (vegan) **15**
Vieille Prune / prune sorbet

Swiss style flan caramel **15**
Whipped cream / fresh fruits

Slightly salted chocolate cake **15**
Passion fruit sorbet / Tatar of exotic fruits

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.