



BANQUET - MENU SUGGESTIONS

Celebrate and enjoy
in unique ambience at the Blausee





Dear Blausee guest

Welcome to Blausee

We are pleased to present you on the following pages our suggestions for enjoyable hours at Blausee. We prepare all dishes from our 13-point Gault Millau cuisine with great love, products from the region and of course the organic trout from our own breeding. The wine list also includes everything you need for an unforgettable event.

Our menu suggestions are valid for groups of 12 persons or more. Please reserve your event and let us know at least 7 days in advance your choice of menu (a unified menu for the whole company - vegetarian alternative or option for allergy sufferers possible at any time) and the number of guests. The number of guests 48 hours prior to the event is binding for invoicing. The general terms and conditions can be viewed and are binding at www.blausee.ch.

The park, stylish rooms for up to 130 people and 21 romantic hotel rooms are available for your event. With a personal consultation on site we can even better cater to your culinary wishes and the supporting programme. If you book an event with us, you will of course receive free admission to the Blausee Nature Park for all invited persons.

We look forward to seeing you! Your hosts at Blausee

Lena Goosmann & Janis Buergi
sowie das ganze Blausee-Team



APÉRO SUGGESTIONS

Chatting, eating and drinking standing up. Put together your individual aperitif buffet and enjoy small delicacies to your taste.

Apéro appetizers - served on plates

The prices include bread or butter plait.

Bernese Oberland Hobelkäse AOP	40g	CHF 2.50
Aarewasser - strong spicy cream cheese sticks	40g	CHF 2.50
«Oberländer Hobelfleisch» from beef	20g	CHF 4.00
Salami from sheep	20g	CHF 3.50
Frutigtaler salami from beef	20g	CHF 3.50
Smoked Blausee organic trout	20g	CHF 3.50
Smoked Blausee organic salmon trout	20g	CHF 4.00
Blausee smoked trout mousse	20g	CHF 2.50
Various vegetable sticks with two different dips	50g	CHF 3.00
Homemade puff pastry sticks	pcs.	CHF 1.00
Cornichons and silver onions	30g	CHF 1.50
Dried tomatoes	40g	CHF 2.50
Olives green & black	40g	CHF 4.00
Grilled mixed vegetables	30g	CHF 3.50



aperitifs - served in small glasses & cups

The prices are per piece.

Tomato-mozzarella salad with pesto		CHF 3.00
Rocket-goat cheese salad with olive oil		CHF 3.50
Racy couscous salad		CHF 3.00
Blause organic trout Ceviche		CHF 5.00
Meatballs in spicy tomato sauce		CHF 2.50
Refreshing Gazpacho		CHF 2.50
Tomato soup with basil cream		CHF 2.50
Chicken satay with peanut sauce		CHF 2.00
Melon parma ham skewers		CHF 2.50
Crostini topped with blue lake trout, meat or vegetarian		CHF 2.50
In-house roasted nut mixture	130g	CHF 5.00

Enjoy our seasonal punch with your aperitif:

Seasonal fruit punch without alcohol	1 liter	CHF 23.00
Seasonal fruit punch with alcohol	1 liter	CHF 35.00

For further drinks please refer to our wine or beverage list.



BANKETTMENUS

Adjustments of the meals are basically possible. We would also be happy to put together a seasonal menu for you.

Cold appetizers

Lamb's lettuce with bacon chips, onsen egg and bread cubes	CHF 12.00
Leaf salad with seeds and vegetable strips	CHF 10.00
Tomato and bread salad with herbs	CHF 13.00
Goat cheese terrine in crispy coating with confit of red onions and herb salad	CHF 16.00
Pepperoni mousse in a spinach coat with young salads	CHF 18.00
Blausee trout ceviche with avocado lime cream, sesame, onions and coriander	CHF 19.00
Vitello Forello	CHF 21.00
Tender roast veal with Blausee smoked trout sauce and capers	
Variation of smoked blue lake organic trout with pumpernickel and sour cream	CHF 23.00



Soups

Cream of wild garlic soup with bread cubes	CHF 11.00
Tomato soup with basil cream	CHF 12.00
Carrot cream soup with ginger foam and roasted hazelnuts	CHF 12.00
Cream of spinach soup with Taleggio tortellini	CHF 14.00
Refreshing gazpacho with baked blue lake trout fillet	CHF 15.00
Apple and horseradish cream soup	CHF 17.00
with tartar of the stained Blausee trout	
Smoked trout cream soup with Blausee trout fillet in pumpkin seed coat	CHF 17.00



Warm appetizers / intermediate courses

Onsen egg on leaf spinach with potato espuma	CHF 12.00
Spinach-Ricotta-Ravioli with basil pesto	CHF 15.00
Grilled eggplant and pepperoni with eggplant caviar and parmesan foam	CHF 16.00
Roulade of chicken breast filled with nuts and sweet potato	CHF 19.00
Roasted Blausee trout fillet on sautéed spring cabbage with wormwood foam	CHF 20.00
Smoked trout ravioli with sage butter and pine nuts	CHF 22.00
Roasted Blausee salmon trout fillet on sea asparagus with aniseed sauce	CHF 25.00
Homemade sorbets - various types	per scoop CHF 4.50



Main courses with meat

Braised beef with mashed potatoes and carrot vegetables	CHF 36.00
Sous Vide cooked shoulder of veal with red wine jus, Tagliatelle and bean bundles	CHF 40.00
Chicken roll with chilli sauce, Duchesse potatoes and Romanesco	CHF 41.00
Duet of the duck (France) with breast and club crisp with port wine jus, potato cookie and savoy cabbage	CHF 45.00
Pork tenderloin with bacon in herb crêpes coat with Marsala Jus, potato gratin and seasonal vegetables	CHF 46.00
Saddle of lamb (Ireland or Wales) in bread coat with paprika coulis, eggplant and pea puree	CHF 47.00
Swiss beef entrecôte, roasted in one piece in the oven, with Bramata and green asparagus	CHF 56.00
Calf kidney piece, roasted in one piece in the oven with red wine jus, Potato mousseline and colourful seasonal vegetables	CHF 65.00



Main courses with fish

Fried Blausee trout fillets	CHF 39.00
with sweet potato puree, broad beans and caper sauce	
Roasted Blausee salmon trout fillet	CHF 41.00
with venere rice, leaf spinach and saffron sauce	
Poached trout rolls with Weizotto and Pak Choi	CHF 41.00
Fried trout fillets	CHF 41.00
with couscous, fennel vegetables and tomato salsa	
Poached Blausee salmon trout	CHF 45.00
with potato flan, sea asparagus and bacon	

Vegetarian main courses

Potato stuffed with ratatouille with parmesan espuma	CHF 29.00
Sweet mashed potatoes with confit of red onions, sautéed mushrooms and asparagus in a crispy coating	CHF 30.00
Vegetable tartlet with roasted vegetables and feta foam	CHF 31.00
Seasonal vegetable strudel with almond milk-potato espuma	CHF 32.00
Artichoke base filled with tofu and spinach with vegetable salsa	CHF 34.00
Porcini mushroom ravioli with walnuts and fried mushrooms	CHF 35.00



Desserts

Yoghurt mousse with seasonal sorbet and fresh fruits	CHF 9.00
Lemon tart with meringue and fresh berries	CHF 13.00
Two chocolate mousse with pineapple	CHF 13.00
Chocolate cake with liquid core with Salted Caramel Crunch and cranberry	CHF 16.00

Dessert buffet (from 20 persons)

Sweet creations from our pâtisserie with seasonal creams, mousses, pastries, icecream and other sweets presented in small glasses and bowls.

Dessert buffet Balmhorn with four components	CHF 17.00
Dessert buffet Blüemlisalp with eight components	CHF 25.00
Dessert buffet Blausee with eleven components	CHF 30.00



Midnight snacks

The prices are per piece.

Wienerli in dough	CHF 5.00
Mini ham croissant	CHF 2.00
cake with cheese	CHF 3.50
Curry sausage with bread	CHF 4.00
Mini cheeseburger	CHF 5.00
Spring Rolls	CHF 1.50



GENERAL TERMS AND CONDITIONS

We are very pleased that you have chosen the Hotel Restaurant Blausee for your stay and thank you very much for your reservation. We are pleased to inform you about our general terms and conditions of business and cancellation, which apply to a definite reservation.

RESERVATIONS

The Hotel Restaurant Blausee confirms all booked services in writing.

Hotel

The reservation confirmation sent by us in writing is binding.

Seminars and banquets

The written reservation confirmation must be signed and returned. Afterwards the reservation is considered binding.

We reserve the right to record your credit card information (credit card number and security number) to guarantee the booking.

ADVANCE PAYMENTS

We reserve the right to demand an advance payment.

OPTION

A reservation expires after the option expires, unless we receive a signed confirmation copy.

PAYMENT

Hotel

The invoice is to be paid at the latest on departure. The following means of payment are accepted: Cash, Maestro, Postcard, Visa, MasterCard, American Express.

Seminars and banquets

As a rule, we issue an invoice for this, which is to be paid within 15 days of receipt. We reserve the right to demand payment of the invoice directly after the event.

CANCELLATION CONDITIONS

Hotel

In case of prevention or not use applies:

20% of the total amount is due for cancellations, 14 to 8 days before arrival

50% of the total amount is due for cancellations, 7 to 4 days before arrival

100% of the total amount is due for cancellations, from 3 days before arrival or not used

Seminars*

If the number of participants is reduced by more than 20% compared to the reservation confirmation, the following costs will be charged for each participant who does not appear:

until 11 days before the event, no costs

10 to 3 days before the event, 50% of the agreed service

2 and less days before the event, 100% of the agreed service

Banquets*

In case of cancellation of a banquet the following costs will be charged:

30-15 days before the event, 50% of the agreed service

14-7 days before the event, 70% of the agreed service

6 and less days to the event, 100% of the agreed service

The basis for calculation is the number of persons booked x all-inclusive price.

* BINDING NUMBER OF PARTICIPANTS FOR SEMINARS AND BANQUETS

We ask you to inform us in writing of the exact number of participants at least 48 hours before arrival. This number is binding and will be invoiced as the minimum number of participants. If there are more participants, please inform us accordingly.