



BANQUET - MENU SUGGESTIONS

Celebrate and enjoy!
a unique atmosphere at Blausee





Dear Blausee guest

Welcome to the Blausee!

We are delighted to present our suggestions for an enjoyable visit to the Blausee on the following pages. All of the dishes in our 13-point Gault Millau restaurant are prepared with great care using regional produce and, of course, organic trout from our own farm. Our wine list offers everything you need for an unforgettable occasion.

Our menu suggestions apply to groups of 15 or more people. Please book your event at least 14 days in advance and let us know your choice of menu (we offer a standardised menu for the whole party, with vegetarian alternatives and options for allergy sufferers available upon request). The number of guests 72 hours before the event will be used for invoicing purposes. Our general terms and conditions can be viewed at blausee.ch and are binding.

The park and our stylish restaurant rooms, which can accommodate up to 130 people, are available for your event, as are our 21 romantic hotel rooms. A personal consultation on site allows us to respond even better to your culinary wishes and the supporting programme.

We look forward to welcoming you!

Your hosts

Lena & Janis Buergi
and the whole Blausee team



APERITIF SUGGESTIONS

Stand, chat and enjoy food and drink. Create your own personalised aperitif buffet and enjoy a selection of delicious treats.

Aperitif buffet comprising four items	CHF 19.00
Aperitif buffet comprising six items	CHF 28.50
Aperitif buffet comprising eight items	CHF 38.00

Possible components:

- Sliced cheese from the Bernese Oberland
- Sliced beef from Kandertal
- Smoked Blausee organic trout
- Blausee smoked trout mousse
- Homemade puff pastry sticks
- Sun-dried tomatoes
- Grilled mixed vegetables
- Rocket - goat's cheese salad with olive oil
- Blausee organic trout ceviche
- Refreshing gazpacho
- Crostini topped with Blausee trout, meat or vegetarian / vegan
- Kandertaler cream cheese
- Kandertaler pepper salami
- Smoked Blausee organic salmon trout
- Roasted nut mix
- Cornichons and silver onions
- Green & black olives
- Tomato and mozzarella salad with pesto
- Spicy couscous salad
- Meatballs in a spicy tomato sauce
- Skewers of melon and raw ham
- Various vegetable sticks with two different dips

Why not enjoy our seasonal punch as an aperitif?

Non-alcoholic seasonal fruit punch	1 liter	CHF 23.00
Alcoholic seasonal fruit punch	1 liter	CHF 35.00

For information on other drinks, please refer to our wine or drinks menu.



BANQUET MENU SUGGESTIONS

Enjoy the favourite Blausee classics in four courses!

Blausee Menu 1

Smoked Blausee organic trout
with herb salad, pickled red onions, candied lemon and caper crackers

Carrot and orange soup
with ginger foam and roasted hazelnuts

Swiss beef entrecôte with herb crust,
potato gratin, seasonal vegetables and butter jus

White chocolate mille-feuilles
with white chocolate ganache, caramel & cookie crumble
and dark chocolate ice cream

4-course menu at CHF 102.20 per person



Blausee Menu 2

Goat's cheese terrine in a crispy coating
with red onion confit and herb salad

Cream of celeriac soup
with apple, leek and smoked Blausee organic trout

Sautéed Blausee organic trout fillet
with fennel vegetables, dried tomato
and Venere rice

Lemon tartelettes
with Italian meringues
and seasonal fruits

4-course menu at CHF 93.80 per person



MENU TO CREATE YOURSELF

Dishes can always be customised. We would be delighted to put together a bespoke menu for you.

Cold starters

All year round

Leaf salad with seeds and strips of vegetables	CHF 12.40
Goat's cheese terrine in a crispy coating with red onion confit and herb salad	CHF 16.80
Smoked Blausee organic trout with herb salad, pickled red onions, candied lemon and caper crackers	CHF 21.50
Ceviche from the Blausee organic trout with shallot, lime, coriander, wasabi mayo and bread chip	CHF 23.90
Vitello Forello Tender roast veal with pickled red onions, smoked trout cream and capers	CHF 21.50



Summer (March-September)

Raw fennel salad CHF 17.80
with green apple, raspberry, pomegranate
and raspberry vinaigrette (vegan)

Swiss burrata CHF 18.80
served with colourful tomatoes, aged balsamic vinegar,
basil oil and pistachio crunch.

Winter (October-February)

Vegan parsnip tartlet CHF 16.30
with oats, carrot, dried tomato, sesame and mocha

Sweet lamb's lettuce CHF 17.60
with onsene egg, bacon chips and croutons

Beetroot carpaccio CHF 19.70
with salad bouquet, black walnuts, celery cream,
chive oil and celery chip



Soups

All year round

Carrot and orange soup with ginger foam and roasted hazelnuts	CHF 14.20
Cream of celeriac soup with apple, leek and smoked Blausee trout	CHF 17.50
Smoked trout cream soup with Blausee trout ravioli and chive oil	CHF 19.30

Summer (March-September)

Watercress foam soup with sliced old goat's cheese and bread chips	CHF 17.40
Gazpacho Andaluz with aubergine crostini	CHF 15.40

Winter (October-February)

Pumpkin soup with pumpkin seeds and oil	CHF 16.40
Wild mushroom consommé with root vegetables and porcini ravioli	CHF 17.60



Hot starters / intermediate courses

All year round

Homemade sorbets - various flavours	per scoop	CHF 5.50
Vegan organic ravioli with lemon and thyme with pine nut gremolata		CHF 17.50
Fried Blausee trout fillet Grenoble style on sautéed spinach		CHF 20.40
Smoked trout ravioli with sage butter and pine nuts		CHF 23.40

Summer (March-September)

Crispy rocket and potato pockets with wild broccoli, almond foam and chive oil		CHF 19.40
Fried Blausee salmon trout fillet on sea asparagus with Pernod foam		CHF 25.30



Winter (October-February)

Roasted pumpkin with sautéed mushrooms, Amarettini crunch, kale and porcini mushroom foam	CHF 18.40
Saffron risotto with parmesan chips, two kinds of beetroot and sage crunch	CHF 22.80



Main courses containing meat

All year round

Chicken breast suprême with Venere rice and grilled vegetables with butter jus	CHF 34.80
12 hours sous-vide cooked veal shoulder steak served with mashed potatoes, Vichy carrots and red wine jus	CHF 36.50
Roast pork fillet mignon, pink in the middle with a mushroom cream sauce, creamy polenta and seasonal vegetables	CHF 41.60
Swiss beef entrecôte with herb crust, potato gratin, seasonal vegetables and butter jus	CHF 48.50
Saddle of veal, cooked in one piece, served with Café de Paris sauce, cauliflower duet and Pont-Neuf fries	CHF 59.50



Main courses with fish

All year round

Sautéed Blausee organic trout fillet 'Grenoble style' CHF 44.00
with Hasselback sweet potatoes and seasonal vegetables

Roasted Blausee organic trout fillet CHF 44.00
with mascarpone polenta, sautéed spinach leaves and Pernod foam

Poached Blausee organic trout fillet CHF 44.00
with Dijon mustard sauce, parsley potatoes and root vegetables

Summer (March-September)

Sautéed Blausee organic salmon trout fillet CHF 46.00
with fregola sarda, pakchoi, apple and Pernod foam

Blausee organic salmon trout fillet Bordelaise CHF 46.00
with fennel vegetables, dried tomato, Venere rice and saffron sauce



Vegetarian main courses

All year round

Vegan chickpea and vegetable ragout
with coconut and herb mashed potatoes CHF 27.80

White truffle rondelles
with sautéed mushrooms, leek, parmesan and black truffle pearls CHF 33.80

Summer (March-September)

Lukewarm and marinated tofu
on quinoa, cucumber, sesame, soya, spring onion and wakamè CHF 31.70

Crispy rocket and potato pockets
with wild broccoli, almond foam and chive oil CHF 28.40

Winter (October-February)

Saffron risotto with parmesan chips,
two kinds of beetroot and sage crunch CHF 32.80

Roasted pumpkin with sautéed mushrooms,
Amarettini crunch, kale, porcini mushroom foam
and lukewarm beluga lentil salad CHF 29.40



Desserts

Yoghurt mousse with seasonal sorbet and fresh fruit	CHF 12.30
Lemon tart with Italian meringue and seasonal fruit	CHF 14.50
Vegan quinoa tartlet with coconut filling and mandarin sorbet	CHF 16.80
Chocolate cake with liquid centre with salted caramel crunch and berry sorbet	CHF 17.00
White chocolate mille-feuilles with white chocolate ganache, caramel & cookie crumble and dark chocolate ice cream	CHF 18.00



Dessert buffet (from 20 persons)

Create your own dessert buffet:

Dessert buffet with four components	CHF 17.00
Dessert buffet with eight components	CHF 25.00

Possible components:

- Kandersteg yoghurt and vanilla parfait with honey apricots
- Lemon tartelettes with Italian meringue
- Apple crumble cakes
- White chocolate mini mille-feuilles
- Panna cotta with fruit coulis
- Classic crème brûlée
- Cheesecake tartelettes with caramelised walnuts
- Cream cheese and wild berry mousse
- Vegan white chocolate mousse
- Dark chocolate mousse
- Brownies
- Blondies
- Ice cream / sorbet



Midnight snacks (from 20 persons)

The prices are per piece:

Mini ham croissants	CHF 2.50
Meatballs in spicy tomato sauce	CHF 3.50
Cheese and leek quiche	CHF 3.50
Pizza rolls Margherita / Prosciutto	CHF 3.50
Pretzel with butter	CHF 5.50
Pretzel sandwich with meat or cheese	CHF 8.50
Wrap with avocado, tomato, salad and yoghurt sauce	CHF 6.50
Wrap with chicken breast, tomato, salad and yoghurt sauce	CHF 8.50

Prices are per person, meals are served in the chafing dish:

Currywurst with bread	CHF 7.50
Chilli sin Carne with crème fraîche and bread	CHF 7.50
Chilli con carne with crème fraîche and bread	CHF 9.50
Goulash soup with bread	CHF 11.50



GENERAL TERMS AND CONDITIONS

We are delighted that you have chosen the Hotel Restaurant Blausee for your stay, and we would like to thank you for your reservation. Please see below for details of our general terms and conditions of business and cancellation, which apply to confirmed reservations.

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

You must confirm the reservation confirmation sent to you in writing. The reservation will then be considered binding.

We reserve the right to request your credit card details (card number and security code) to guarantee the booking.

PREPAYMENTS

We reserve the right to demand payment in advance.

OPTION

A reservation will lapse if we do not receive written confirmation before the option expires.

PAYMENT

Hotel

The invoice must be settled by the time of departure at the latest. The following payment methods are accepted: Cash, Maestro, Postcard, Visa, Mastercard and American Express.

Seminars and banquets

As a general rule, we will issue you with an invoice for this, which must be paid within 15 days of receipt. However, we reserve the right to request payment immediately after the event.

CANCELLATION POLICY

Hotel rooms (for group bookings such as yoga retreats, weddings, seminars, etc.)

up to 30 days before the event, no costs

29 to 15 days before the event, 50% of the agreed service

14 and fewer days before the event, 100% of the agreed service

Seminars and banquets

We accept deviations of up to 10% of the agreed number of participants free of charge up to 72 hours before arrival. If the 10% limit is exceeded, the following costs* will be incurred:

up to 30 days before the event, no costs

29 to 15 days before the event, 50% of the agreed service

14 and fewer days before the event, 100% of the agreed service

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

*BINDING NUMBER OF PARTICIPANTS FOR SEMINARS AND BANQUETS

We kindly ask you to inform us in writing of the exact number of participants at least 72 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.