

FOR 2 OR MORE PERSONS

«Chez Nous» per person CHF 49.00

Beef Entrecôte gratinated with homemade herb butter, to finish grilling yourself with French fries and vegetables

Rack of Lamb roasted in one piece per person CHF 54.00

On a Provençale sauce with vegetables and your choice of side dishes*

Chateaubriand per person CHF 63.00

Double fillet of beef 500g with Béarnaise and pepper sauce, vegetables and your choice of side dishes*

*French fries, croquette potatoes, rice, sliced fried potatoes or pasta

VEGETARIAN

Ricotta-Ravioli CHF 23.50

Filled with quark and herbs on a creamy sauce with Parmesan cheese

Penne Giardiniera CHF 24.50

With vegetable strips, garlic, chili peppers on a cream sauce

Vegetable Lasagne CHF 24.50

Homemade lasagne with vegetables

Vegetarian Schnitzel CHF 27.50

Fried Quorn escalope on a tomato sauce with spaghetti

GAME SPECIALITIES

Penne alla Cacciatore «Hunter Style» CHF 32.00

Diced venison, bacon strips, chestnut cream sauce, chili peppers and garlic

Venison Entrecôte CHF 44.00 (180g)

Red cabbage, Brussels sprouts and spätzli on a creamy game sauce, garnished with stuffed apple grapes and chestnuts

Venison Strips «Blumental» CHF 39.00

On a creamy game sauce with mountain cranberries, chestnuts, grapes, Brussels sprouts and homemade spätzli

Venison Escalope CHF 42.00

Creamy game sauce, red cabbage, Brussels sprouts, homemade spätzli, garnished with stuffed apple and grapes



We are a creative and passionate team that lives
and breathes gastronomy.
Welcome to the Hotel Blumental!



MENU



SALADS & STARTERS

Green Leaf Salad  CHF 9.00

Mixed Salad  CHF 12.00

Antipasto all Italiana CHF 18.50

Coppa, dry-cured ham, salami, Parmesan and pickled vegetables

Bresaola Carpaccio CHF 19.50

With olive oil, lemon, freshly sautéed cep mushrooms and Parmesan shavings

Seafood Salad CHF 19.50

Marinated in olive oil, garlic, herbs and a lemon balsamic vinaigrette

SOUPS

Tomato  CHF 12.00

Fresh tomato soup with mascarpone and cream

Minestrone «Home-Style»  CHF 12.00

Homemade vegetable soup with borlotti beans and pasta

FISH

Fillet of pikeperch pan-fried in butter CHF 38.00

Boiled potatoes and vegetables

Fillet of whitefish meunière or deep-fried CHF 36.00

Rice and vegetables

King Prawns «Provençale» CHF 43.50


King prawns with garlic, herbs, onions, hot chili peppers and rice


Homemade fish fritters with tartare sauce

Small portion CHF 24.00 Large portion CHF 29.50

As a «fitness» plate with a mixed salad CHF 32.50

Small side dish (French fries/fried sliced potatoes/rice) CHF 5.00

Vegetarian: 

Vegan: 

Prices are in CHF and include service and VAT. Declaration of meat origin as displayed.



PASTAGERICHTE

Spaghetti Aglio Olio e Peperoncino  CHF 17.00

Olive oil, garlic, parsley and chili

Spaghetti Napoli  CHF 18.00

Homemade tomato sauce

Spaghetti alla Bolognese CHF 18.50

Homemade tomato sauce with minced beef

Penne Arrabbiata  CHF 19.00

Spicy tomato sauce with onions, chili peppers and olive oil

Spaghetti alla Carbonara CHF 23.50

Pancetta, egg yolk, cream and Parmesan

Penne Pastore  CHF 29.50

Cep mushrooms, onions, garlic, chili peppers, cream and Parmesan

Penne dello Chef CHF 34.50

Diced fillet of beef with onions, tomato sauce, cream and Parmesan

RISOTTO

Alla Milanese  CHF 28.50

With saffron, white wine, onions and Parmesan

Cep Mushroom Risotto  CHF 32.50

With cep mushrooms, onions, white wine, cream and Parmesan

Extra diced fillet of beef CHF 10.00

HOUSE SPECIALITIES

Lasagne al Forno CHF 25.00

Homemade beef lasagne

Ravioli della Nonna CHF 34.50

Filled with braised Mürren beef, with cream sauce, cep mushrooms and Parmesan



MEAT

Veal Escalope CHF 36.50

On a marsala sauce, served with pappardelle and vegetables

Piccata alla Milanese CHF 29.50

Pork escalope coated in egg and Parmesan, served with tomato spaghetti

Breaded Pork Escalope CHF 29.00

With vegetables and French fries

Saltimbocca alla Romana CHF 39.50

Veal escalope with dry-cured ham and sage, served with saffron risotto and vegetables

Veal Escalope with Creamy Mushroom Sauce CHF 36.50

With vegetables and pappardelle

Beef Fillet Medallions CHF 39.00

Croquette potatoes, vegetables and homemade herb butter

Fillet of Beef CHF 43.00 (160g) CHF 51.00 (220g)

Pink-roasted fillet of beef on a Béarnaise sauce, served with croquette potatoes and vegetables

Beef Entrecôte CHF 39.50 (160g) CHF 44.50 (220g)

With homemade herb butter, served with French fries and vegetables

Lamb Chops CHF 38.50

On a fresh Provençale sauce, served with sliced fried potatoes and vegetables

FITNESS PLATES (MEAT/FISH AND SALAD)

A lighter option; served with colourful leaf salads and fresh fruit.

Salad dressing: Homemade Italian, French or elderflower & orange dressing.

Served with homemade herb butter.

Spring rolls with sweet & sour sauce CHF 25.50

Pan-fried chicken breast CHF 28.00

Breaded pork escalope CHF 28.50

Homemade fish fritters with tartare sauce CHF 32.50

Pikeperch fillets pan-fried in butter with tartare sauce CHF 34.00

Beef fillet medallions CHF 38.00

Side dishes plus CHF 5.00

French fries, croquette potatoes, sliced fried potatoes or pasta