



Dear guest,

We warmly welcome you to our restaurant and wish you a pleasant and enjoyable stay.

If you have food allergies, kindly ask our service staff for our allergen list.

The Müller family and employees.

Blume-Gourmet Menu

Euro 59,00

*Lamb's lettuce with house-dressing,
Bacon & crackers*

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*Orange pumpkin cream soup  
with pumpkin seed oil*

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*Beef fillet, roasted pink on a vegetable bed
with Pommes Dauphine & truffle-jus
as a main course 36,00€*

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*Creme brulee with raspberry sorbet & fruits*

**Drink Accompaniment**

**Euro 16,00 each 0,1l**

*Uhl Pils  
Brewery Franz, Rastatt*

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*2021 Sauvignon Blanc dry,
Winery Martin Waßmer, Baden*

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*2020 Réserve Spéciale Merlot dry,  
Gérard Bertrand, France*

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Espresso

Our business lunch

Monday to Friday from 11:30 to 14:00 p.m

12,50 €

*The daily lunch menu is published in the BT newspaper every Monday.
Please also find the weekly menu on our homepage: www.hotel-blume.de*



Starters

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*Spicy mango-avocado-cucumber salad  
with 3 fried king prawns & chili* 18,00

*Lamb's lettuce with bacon & crackers* 12,00  
• *with caramelized goat cheese & walnuts* 16,00

*Fine slices of veal with BBQ tuna cream, wild herbs & caper popcorn* 18,00

*“Heaven & Earth“  
Fried black pudding on mashed potatoes with glazed apples & red wine jus* 18,00

*We will be happy to serve our appetizers as a main course. (+ € 5.00)*

## **Soups**

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Beef broth with marrow dumplings, diced vegetables & chives 7,00

Orange pumpkin cream soup 7,50
• *with 1 fried king prawn* 9,00

Fish dishes

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*5 fried king prawns on saffron risotto with tomato coulis & wild herbs* 22,00

*Grilled trout fillets „Müllerin style“ with parsley potatoes & lettuce* 22,00

*Medaillon of Scottish salmon on tagliatelle in herb cream  
with peas & spring onions* 24,00

*Fried zander on cream cabbage with “Bube-Spitzle“* 26,00

*Fried fillet of monkfish “Grenobler-Style“  
With parsley potatoes & lettuce* 32,00



## **Meat dishes**

|                                                                                                                                 |              |
|---------------------------------------------------------------------------------------------------------------------------------|--------------|
| <i>Half roasted duck on apple-red cabbage<br/>with potato dumplings &amp; red wine jus</i>                                      | <i>24,00</i> |
| <i>Braised ox cheeks in port wine jus<br/>with "Bube Spitzle" &amp; lamb's lettuce</i>                                          | <i>26,00</i> |
| <i>Wiener Schnitzel with French fries, cranberries &amp; side salad</i>                                                         | <i>26,50</i> |
| <i>Pork medallions with porcini mushroom cream sauce<br/>plus hand-scraped spaetzle &amp; side salad</i>                        | <i>28,00</i> |
| <i>Rump steak medium on pumpkin vegetables,<br/>with Pommes Dauphine &amp; red wine jus</i>                                     | <i>28,00</i> |
| <i>Lamb rack, roasted pink<br/>on yellow lentil curry with sugar snap peas &amp; Grenaille potatoes</i>                         | <i>30,00</i> |
| <i>Slices of venison saddle, roasted pink<br/>with porcini mushroom cream sauce, hand-scraped spaetzle &amp; lamb's lettuce</i> | <i>32,00</i> |



## Vegetarian & vegan dishes

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| <i>Baden cheese spaetzle with roasted onions &amp; mixed salad</i>                | 15,00 |
| <i>Quinoa Ratatouille Wrap with tomato coulis and salad garnish (vegan)</i>       | 16,00 |
| <i>Tagliatelle with Hokkaido pumpkin, cherry tomatoes &amp; spring onions</i>     | 17,00 |
| <i>Yellow lentil curry with peppers, sugar snap peas &amp; Grenaille potatoes</i> | 17,00 |

## Snacks & salads

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <i>Sausage salad "Strasbourg style", generously garnished, with bread (*) (**)</i> | 12,00 |
| <i>Spicy devil salad, generously garnished, with bread</i>                         | 14,00 |
| <i>Large mixed gourmet salad with:</i>                                             |       |
| • <i>Turkey strips &amp; curry dip</i>                                             | 16,00 |
| • <i>Fried salmon &amp; tomato coulis</i>                                          | 16,00 |
| <i>Matjes fillets with onion rings,<br/>Bacon beans &amp; fried potatoes</i>       | 18,00 |

(\*) contains preservative

(\*\*) contains phosphate



## Desserts

*Mixed ice cream per scoop*

1,80 €

*Affogato al caffè*

4,00 €

*Vanilla meets Pumpkin*

*Vanilla ice cream with pumpkin seed oil & caramelized pumpkin seeds*

5,50 €

*The classic from the black forest*

*Black forest mug with cherry schnapps*

7,50 €

*A real Blume-Hit!*

*Crème Brûlée with fresh berries & raspberry sorbet*

9,50 €

*The autumn blast*

*Marinated plums with walnut ice cream & butter crumble*

9,50 €

*Banana splitt with a difference...*

*Banana parfait with chocolate sauce*

9,50 €

*You can't have more chocolate!*

*Mousse au chocolate with fresh fruits*

9,50 €

*Mini-Dessert: 1 Espresso with surprise mini dessert*

5,20 €

*Say Cheeeeeeeessse ...*

*Cheese selection from Affineur Waltmann from Erlangen*

*with homemade fig chutney, grapes & baguette*

12,00 €