



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 & croutons

~ ~ ~

Pea cream soup with cream topping & cress

~ ~ ~

*Beef fillet, roasted pink
on wok vegetables with Pommes dauphines & truffle jus
as a main course 36,00€*

~ ~ ~

Orange²

Grand Marnier parfait on marinated orange fillets

Our business lunch

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

14,00 €

The daily lunch menu is published in the BNN newspaper every Monday.

Please also find the weekly menu on our homepage: www.hotel-blume.de



Starters

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|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| <i>Lamb's lettuce with house-dressing, bacon &amp; croutons</i>                                        | 12,00 |
| <i>Lamb's lettuce with house-dressing, smoked trout fillet &amp; horseradish dip</i>                   | 18,00 |
| <i>3 fried scallops on lentil salad with wild herbs &amp; wasabi dip</i>                               | 18,00 |
| <i>Wild terrine with wild herb salad,<br/>homemade cherry pepper chutney &amp; caramelized walnuts</i> | 18,00 |

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

## **Soups**

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<i>Beef broth with pistachio dumplings, diced vegetables & chives</i>	7,00
<i>Pea cream soup with cream topping & cress</i>	7,50
• <i>with one fried scallop</i>	9,50

Fish

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|                                                                                                                                          |       |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <i>5 fried king prawns<br/>with tagliatelle in crustacean sauce &amp; wild herbs</i>                                                     | 24,00 |
| <i>Grilled trout fillets „Müllerin style“ with parsley potatoes &amp; lettuce</i>                                                        | 24,00 |
| <i>Medaillon of Scottish salmon under the horseradish crust<br/>on yellow bell pepper sauce with parsley potatoes &amp; leaf lettuce</i> | 26,00 |
| <i>Zander dumplings with crustacean cream sauce, spinach &amp; tagliatelle</i>                                                           | 26,00 |






## **Meat**

|                                                                                                                                 |              |
|---------------------------------------------------------------------------------------------------------------------------------|--------------|
| <i>Braised ox cheeks in port wine jus<br/>with homemade "Bube Spitzle" &amp; lamb's lettuce</i>                                 | <i>26,00</i> |
| <i>House chicks on wok vegetables<br/>with soy jus, Grenaille potatoes &amp; sesame</i>                                         | <i>26,00</i> |
| <i>Wiener Schnitzel with French fries, cranberries &amp; side salad</i>                                                         | <i>26,50</i> |
| <i>Pork medallions with morel cream sauce<br/>plus hand-scraped spaetzle &amp; side salad</i>                                   | <i>28,00</i> |
| <i>Barbarie duck breast, roasted pink<br/>with caramelized cream sauce, homemade "Bube Spitzle" &amp; stewed chicory</i>        | <i>28,00</i> |
| <i>Rump steak medium with herb butter, Pommes Frites &amp; green beans</i>                                                      | <i>28,00</i> |
| <i>Slices of venison saddle, roasted pink with porcini mushroom cream sauce,<br/>hand-scraped spaetzle &amp; lamb's lettuce</i> | <i>32,00</i> |




## Vegetarian & vegan kitchen

### Starters

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
|  Pea cream soup with cress                     | 7,50  |
|  Mixed salad with vegan dressing               | 10,00 |
|  Lamb's lettuce with vegan dressing & croutons | 12,00 |

### Main courses

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Baden cheese spaetzle with roasted onions & mixed salad                                                                                        | 16,00 |
|  Quinoa Ratatouille Wrap with tomato coulis and salad garnish | 17,00 |
| Truffle-Pasta<br>Tagliatelle with parmesan & fresh truffle                                                                                     | 22,00 |

### Dessert

|                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------|------|
|  Sorbet variation with fresh fruits | 9,50 |
|-----------------------------------------------------------------------------------------------------------------------|------|

## Snacks & salads

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| Sausage salad "Strasbourg style", generously garnished, with bread (*) (**) | 12,00 |
| Beef salad, generously garnished, with bread                                | 14,00 |
| Large mixed gourmet salad with:                                             |       |
| • Turkey strips & curry dip                                                 | 16,00 |
| • Fried king prawns & tomato coulis                                         | 19,50 |
| Matjes fillets "Housewives type" with potatoes & salad garnish              | 18,00 |

(\*) contains preservative

(\*\*) contains phosphate



## *dessert*

***Mixed ice cream per scoop***  
1,80 €

***Affogato al caffè***  
4,00 €

***Eggnog... after all, life must go on! – Hape Kerkeeling***  
*2 scoops of chocolate ice cream with cream topping & advocaat*  
6,00 €

***The classic from the black forest***  
*Black forest mug with cherry schnapps*  
7,50 €

***Nice & sexy***  
*1 scoop of lemon sorbet with mint & sparkling wine on top*  
7,50 €

***A real Blume-Hit!***  
*Crème Brûlée with fresh berries & raspberry sorbet*  
9,50 €

***You can't have more chocolate!***  
*Mousse au chocolate with fresh fruits*  
9,50 €

***Orange<sup>2</sup>***  
*Grand Marnier parfait on marinated orange fillets*  
9,50 €

***Mini-Dessert: 1 Espresso with surprise mini dessert***  
5,20 €