

**Food**



**SEE  
BAR**

# LAKE VIEW | APÉRO | CULTURE

## ORIGIN | PLEASURE | SEA BREEZE

... under this motto we warmly welcome you to the Seebar. Whether at the bar counter with the striking textile cover from Jakob Schläpfer, St. Gallen or at one of our loungy tables, enjoy our gastrobar and the offer that has been carefully selected for you.

You will find many great products from Swiss producers. Go on a journey of discovery about what Switzerland has to offer in terms of gin, vodka, rum, and whiskey.

Discover the large selection of aperitifs, spritzes and cocktails, especially non-alcoholic alternatives. Perhaps you fancy an alcohol-free Negroni?

Accompanied by bar snack favorites such as beef tartare or club sandwich? Or else our popular vintage sardines straight from the can with rolls from «Kreuzbäckerei» Stans and pickled vegetables?

Have a good time,

Paolo Boldini and the entire Seebar team

More information at [seebar-luzern.ch](https://www.seebar-luzern.ch)

# Bar Food

## Classics & Favorites

### Seebar Platter

Graubünden raw ham | Engelbergerli | hay bacon | Nidwalden dried meat | «Usbrecher» raw milk cheese | pickled vegetables marinated olives 32.–

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### Tartare

beef tartare 140g | condiments | cone rolls 34.–

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### Pinsa Rouge

Graubünden raw ham | pulled burrata | grilled artichoke hearts cherry tomatoes | cranberries 23.–

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### Pinsa Bleu

cheese “Fourme d’Ambert” | pear «Good Louise» | tree nuts forest honey 23.–

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### Raviolone Melanzane

basil pesto | cherry tomatoes | taggiasca olives | baby eggplant 23.50

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**Raviolotto Vitello & Salvia**  
tomato sauce | veal stock | peperoni | sbrinz 24.50

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**Homemade Cured Salmon**  
cucumber chutney | sauce rouille | olive oil caviar | frisée 24.–

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**Spring Salad**   
Asparagus | Feta | Spinach salad | Hazelnut 25.–

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**Minestrone**   
Tomato | noodles | Parmesan cheese | herbal oil 14.–

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**Seebar Club**  
toast bread | pulled chicken | egg yolk cream | smoked bacon  
lettuce 27.–

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## Cans & Snacks

Served with cone rolls from Kreuzbäckerei, Stans

**Canned Vintage Sardines 2019**  
Sardines de Garde Millèsime  
pickled vegetables | lemon 19.–

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**Dip Dip Dip**   
hummus | muhammara | mutabbal | olive oil 16.–

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## Bites

artichoke hearts | grilled eggplant | sun-dried cherry tomatoes 18.–

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## Sweets

### Strawberry tartlet

White chocolate mousse | Elderberry | mint 12.–

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### Café Gourmand

coffee or espresso with a small freshly made dessert  
from our pastry 8.50

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### «Kalte Lust» Ice Cream Cup

6.–

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 Vegetarian |  Vegan

Meat: Switzerland, Fish: France, Norway

We would be happy to inform you individually about ingredients in our dishes that can trigger allergies or intolerances.