

Food



**SEES
BAR**

Bar Food

Cold

Seebar Platter

Grisons air-dried ham | Engelbergerli | hay-cured bacon |
Nidwalden dried beef | «Usbrecher» raw milk cheese |
pickled vegetables | marinated olives

Dip Dip Dip

Hummus | Muhammara | Salsa verde | Focaccia | Grissini

Vintage Sardines from Brittany

Sardines de Garde Millèsime
Homemade pickled vegetables | Black olives | Oregano |
Warm focaccia

Salmon Trout marinated with Juniper

Cucumber chutney | Fresh cream | Olive oil caviar |
Frisée lettuce

Grilled Vegetables with Burrata

Artichoke hearts | Eggplant | Bell pepper | Zucchini |
Baby burrata | Focaccia

Tartare 70g / 140g

Swiss beef | Condiments | Focaccia

Summer Salad with Bufala 

Buffalo mozzarella | Oxheart tomato | Baby lettuce |
Balsamico pearls

23.–

Gazpacho 

Olive oil | Basil

16.–

Warm

Ravioli Vitello

Veal | Ossobuco sauce | Herbs | Parmigiano

26.–

Raviolone Melanzane 

Basil pesto | Cherry tomatoes | Taggiasca olives |
Baby eggplant

24.50

Seebar Club Sandwich

Buttered toast | Pulled BBQ chicken | Egg yolk cream |
Crispy bacon | Lettuce

28.–

Pinsa Mortadella

Mortadella | Burrata | Pistacchio | Cherry tomatoes | Arugula

23.–

Pinsa Vegetariana 

Sliced cauliflower | Artichoke hearts | Burrata | Pesto

23.–

Desserts

Strawberry Tartlet 14.–
White chocolate mousse | Elderberry | Mint

Homemade Tiramisù 12.–
Espresso | Mascarpone | Ladyfingers | Cocoa

Café Gourmand 8.50
Coffee or espresso with a sweet delight from our pastry

Cakes & Tarts, daily specials 7.50

«Kalte Lust» Ice Cream Cup

Vanilla
Chocolate

Strawberry sorbet  6.–
Mango sorbet 

Hazelnut 

 Vegetarian |  Vegan

Meat: Switzerland, Fish: France, Norway

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