

Food



**SEES
BAR**

Bar Food

Cold

Seebar Platter

Grisons air-dried ham | Engelbergerli | hay-cured bacon | Air cured beef meat | «Usbrecher» raw milk cheese | pickled vegetables | marinated olives 32.–

Dip Dip Dip

Hummus | Muhammara | Salsa verde | Focaccia | Grissini 18.–

Vintage Sardines from Brittany

Sardines de Garde Millèsime
Homemade pickled vegetables | Black olives | Oregano | Warm focaccia 17.–

Salmon Trout marinated with Juniper

Cucumber chutney | Crème fraîche | Olive oil caviar | Frisée lettuce 29.–

Grilled Vegetables with Burrata

Artichoke hearts | Eggplant | Bell pepper | Zucchini | Baby burrata | Focaccia 21.–

Tartare 70g / 140g

Swiss beef | Condiments | Focaccia 26.- / 36.–

Winter salad 

Lamb's lettuce | Cherry tomato | Arugula | Pear & Apple
pine nuts | pumpkin seeds | Quince French dressing

23.–

Warm

Chestnut soup 

Truffles | Port Wine | Cinnamon Croutons

18.–

Ravioli horseradish 

Rande | Parsnip | Cream cheese

24.50

Veal Tortellini

Rosemary | Braised jus

26.–

Seebar Club Sandwich

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

28.–

Pinsa Salsiccia

Italian sausage | Broccoli Rabe | Scamorza Cheese

23.–

Pinsa Vegetariana 

Pumpkin Cream | Porcini mushrooms | Gorgonzola | Burrata |
Pesto

21.–

Desserts

Walnut Caramel Tart 14.–
Fior di Latte Ice Cream

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 
 - Mango sorbet 
 - Hazelnut 
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 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.