

Food



SEE
BAR

Bar Food

Cold

Seebar Platter

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

Dip Dip Dip

Hummus | Muhammara | Spring turnip| Focaccia | Grissini 18.–

Vintage Sardines from Brittany

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

Shrimp cocktail

Citrus | dill | Nori | Olive oil caviar | Frisée 27.–

Two kinds of wood-fired bread Bruschetta

Pear | Tahini | Vegan Ricotta | Garden cress 
Fourme d` Ambert | Watercress | Beetroot humus | peach  21.–

Tartare 100g

Swiss beef | Condiments | Focaccia 28.–

Fattoush salad

Cucumber | Tomato | Radish | Lettuce | Flatbread |
Lemon dressing

23.–

Gazpacho Andaluz

Smoked paprika | Bread chips | Gremolata

21.–

Couscous salad | grilled apricots

Fennel | Almonds

17.–

Warm

Ravioli with oven-baked vegetables

Olives | Ratatouille | melted datterini | Ricotta al forno

24.–

Seebar Club Sandwich

Brioche toast | Chicken breast | Free-range egg | Tomato
Crispy bacon | Lettuce salad | Cocktail sauce | Cooked ham

28.–

Pinsa Bianca

Sour cream | Rosemary | Lardo di Colonnata | Pea | Potato |
Pickled onion

26.–

Pinsa Tricolore

Pesto | Tomatoes | Arugula | basil | Balsamic

24.–

Desserts

Caramel Popcorn Eclair Tonka bean chocolate sauce	14.–
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Homemade Tiramisù Espresso Mascarpone Ladyfingers Cocoa	12.–
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Café Gourmand Coffee or espresso with a sweet delight from our pastry	8.50
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Chocolate mousse in a glass 	7.50
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Gelati Different varieties on request	
• 1 ball • 2 balls • 3 balls	4.50/7.50/9.50

 Vegetarian |  Vegan

Meat: Switzerland, Italy | Fish: France, Switzerland

Bread and pastries: Switzerland, Italy

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