

Food



SEE
BAR

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 | Spring turnip | Focaccia | Grissini 18.–

Vintage Sardines from Brittany

Sardines de Garde Millèsime 17.–
Homemade pickled vegetables | Black olives | Oregano | 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  21.–
Fourme d` Ambert | Watercress | Beetroot humus | peach 

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 | Tofu 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
+ Burrata 4.– 

24.–

Desserts

Caramel Popcorn Eclair 14.–
Tonka bean chocolate sauce

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

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

Chocolate mousse in a glass  7.50

FOU-Glacé from «Gelateria di Berna»
Cup :

- Salted Dulce de Coco 6.–
- Caffè d'Orzo
- Black Sesame

 Vegetarian |  Vegan

Meat: Switzerland, Italy | Fish: France, Northwest Atlantic

Bread and pastries: Switzerland, Italy

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