

Food



SEE
BAR

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 17.–
Homemade pickled vegetables | Black olives | Oregano |
Warm focaccia

Shrimp cocktail

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

Two kinds of wood-fired Tartine

Oven-baked carrot tartare | walnut pesto |  21.–
orange marmalade | cress
Olive and pumpkin cream | pickled ginger | chestnuts | chervil

Tartare 100g

Swiss beef | Condiments | Focaccia 28.–

Couscous salad | grilled apricots

Fennel | Almonds 17.–

Warm

Mediterranean bisque

Clams | Lemon oil

19.–

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.–

Pulled beef brisket

Corn galette | Mixed salad | Sour cream

31.–

Ravioli with oven-baked vegetables

Olives | Ratatouille | melted datterini | Tofu al forno

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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FOU-Glacé from «Gelateria di Berna» Cup : • Salted Dulce de Coco • Caffè d'Orzo • Black Sesame	6.–
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 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.