

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 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.–

Winter salad

Lamb's lettuce | Fig | Goat's cheese | Walnut | Quince dressing 21.–

Warm

Goulash Soup

Swiss grass-fed beef | Sourdough croutons

21.–

Seebar Club Sandwich

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

28.–

Pinsa Saporita

Pear | Fourme d'Ambert | palm kale | Tree nuts

24.–

Pinsa Porcini

Pumpkin | caramelized onions | porcini mushrooms | bacon |
shaved Parmesan

26.–

Pulled beef brisket

Corn galette | Mixed salad | Sour cream

31.–

Ravioli with oven-baked vegetables

Olives | Ratatouille | melted datterini | Tofu al forno

24.–

Desserts

Cinnamon panna cotta 14.–
Red wine plums | Gingerbread crumble

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 : 6.–

- Salted Dulce de Coco
- Caffè d'Orzo
- Black Sesame

 Vegetarian |  Vegan

Meat: Switzerland | Fish and sardines: France | Prawns: Northwest Atlantic

Bread and focaccia: Switzerland

Pastries: Switzerland

Pinsa: Italy

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