

Food



**SEES
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.–

Three kinds of wood-fired tartine

Vegan ricotta | grilled zucchini | smoked apricots 9.–

Cottage cheese | Garden cress |  Braised tomatoes 9.– 29.–
Tomatoes | Long pepper

Roast beef | Tartar sauce | Garden cress 15.–

Tartare 100g

Swiss beef |  Condiments | Focaccia 28.–

Spring salad

Cress | Radishes | Snow peas | Baby spinach | Lemon dressing

15.–

Warm

Cream of asparagus soup

Chive oil | Croutons

16.–

Seebar Club Sandwich

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

28.–

Pinsa Bianca

Chive cream | Arugula | Pickled vegetables

18.–

Pinsa Prosciutto di Parma

Grapes | Mozzarella | Pecorino | mint

24.–

Pulled beef brisket

Corn galette | Mixed salad | Sour cream

31.–

Asparagus ravioli

Garden peas | Almonds | Lemon sauce

23.–

Desserts

Pistachio and pear tarts 12.–

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 | 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.