

Food



**SEES
BAR**

Bar Food

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 | Salsa verde | Focaccia | Grissini 18.–

Vintage Sardines from Brittany

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

Salmon Trout marinated with Juniper

Cucumber chutney | Crème fraîche | Olive oil caviar | Frisée lettuce 29.–

Grilled Vegetables with Burrata

Artichoke hearts | Eggplant | Bell pepper | Zucchini | Baby burrata | Focaccia 21.–

Tartare 70g / 140g

Swiss beef | Condiments | Focaccia 26.- / 36.–

Autumn salad 

Nut salad | Cherry tomato | Arugula | Pear & Apple
Tree nuts | pumpkin seeds | Quince French dressing

Pumpkin soup 

pumpkin seeds | Pumpkin oil | croutons

Warm

Ravioli Vitello

Veal | Ossobuco sauce | Herbs | Parmigiano

Raviolone Melanzane 

Basil pesto | Cherry tomatoes | Taggiasca olives |
Baby eggplant

Seebar Club Sandwich

Buttered toast | Pulled BBQ chicken | Egg yolk cream |
Crispy bacon | Lettuce

Pinsa Mortadella

Mortadella | Burrata | Pistacchio | Cherry tomatoes | Arugula

Pinsa Vegetariana 

Sliced cauliflower | Artichoke hearts | Burrata | Pesto

Desserts

Fig tartlet

White chocolate mousse | Figs | Apricot confit | Grenadine soup 14.–

Homemade Tiramisù

Espresso | Mascarpone | Ladyfingers | Cocoa 12.–

Café Gourmand


Coffee or espresso with a sweet delight from our pastry 8.50

Cakes & Tarts, daily specials

7.50

«Kalte Lust» Ice Cream Cup

- Vanilla
 - Chocolate

 - Strawberry sorbet 
 - Mango sorbet 
 - Hazelnut 
-

 Vegetarian |  Vegan

Meat: Switzerland, Fish: France, Norway

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