

COLD STARTERS

18.00 – 21.30

Garden salad with mountain flowers and pumpkin seed oil	11
Beetroot Salad with vanilla vinegar	13
Seehof Beef tartar with «Belper» cheese	small 26 big 34

WARM STARTERS

Puff pastry pillows with sauerkraut and mushrooms	18
Lambs lettuce with avocado sauce and lamb fillet	23
Porcini mushroom Bramata with mountain cheese	26

SOUPS

Chervil foam soup with saffron	14
Forest mushroom essence with own tartar, tomatoes and thyme	14
Pumpkin soup with lemongrass and coconut milk	15
Smoked tomato soup with basil Chantilly	15

GUEST AT FRIENDS

The prices are in swiss francs and include value added tax.

VEGETARIAN

Potato dumplings «Pizokel» with brown butter and curly mint	22
Vegetable Capuns with regional cheese with hay from leek and carrots	23
Tagliatelle with truffle Creamy truffle sauce with tagliatelle	32
additional Perigord truffle	per gram plus 11

MEAT

Cordon bleu Grischuna with swiss dried beef and mountain cheese	33
Pork Schnitzel Viennese style	29
Sliced veal Zurich Style	38
Grand Cru Entrecôte «Cafe de Paris»	43
Beef tenderloin «Grand Cru»	53
Duck breast with mandarin jus	44
Corn fed chicken breast filled with smoked trout	34

Side Dishes

Spätzle, french fries, butter noodles, tomato basil gnocchi, truffled mashed potatoes, basmati rice with herbs	5
Butter rösti, baby vegetables	8
Truffle fries Seehof with Bündner mountain cheese	14

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FISH

Cold smoked char filet	29
Cohiba perfumed pike-perch fillet	31
Fried trout fillets on oven leek	29

Side Dishes

Spätzle, french fries, butter noodles, tomato basil gnocchi, truffled mashed potatoes, basmati rice with herbs	5
Butter rösti, baby vegetables	8
Truffle fries Seehof with Bündner mountain cheese	14

FROM TWO PERSONS

Chateaubriand Seehof per person 67
Mille-feuille of mountain potatoes and baby vegetables

Fondue Chinoise per person 55
Beef • Veal • Turkey
with homemade sauces and side dishes

Pre Order (minimum 24 hours in advance)
Entrecote Double "Bündner Herrschaft" per person 79
Grand Cru Entrecôte Sous Vide cooked over 6 hours
in the Graubünden dominion red wine from Lipp
served with Mille-feuille of mountain potatoes
and baby vegetables

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DESSERTS

Seehof apple strudel with vanilla sauce	16
Almond amaretto mousse with caramel decoration	16
Plum ragout with cinnamon ice cream	18
Sour cream ice with local flower syrup	16
Sea buckthorn sorbet with dill oil	16
Selection of regional cheese with pear bread	29

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DECLARATION AND ORIGIN OF OUR PRODUCTS

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Lamb	New Zealand
Crustaceans	Canada
Salmon	Norway

All our freshwater fish are from swiss waters.

As far as possible from Graubünden waters, although there may be deviations depending on the season and water temperatures.

Our vegetables are mainly also from Switzerland.

The exotic fruits come from Asia, Africa or the Caribbean depending on the season.

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