



Dear guest

An icy winter's day, snowflakes dancing outside the window...
curious squirrels and sparrows leaving their tracks in the snow.

The Swiss Alps still characterise our cuisine today.
With tradition and pride, people cooked over an open fire, created a feast
from just a few ingredients and told stories by the tiled stove in the warm
parlour.

Mountain dishes delight young and old alike. After all, who doesn't want to
be spoilt with a hearty dinner after a day in the snow?

We bring you closer to our region and spoil you with the best products from
the area.

You may look forward to enjoy a natural mountain cuisine from regional
sourcing, Swiss favourites and homemade Seehof classics.

We are pleased to serve you exquisite wines,
which round off your culinary stay.

Nice to have you with us!
Enjoy and "an guäta!"

SALADS

Leafly winter salad with roasted seeds | 9

Mixed salad of the day | 12

Lamb's lettuce with fermented fruits and pumpkin seeds | 12
with spiced mushrooms | +1
with bacon | +2

Choice of salad dressing:
French, italian or apple-elderflower dressing

SOUPS

Homemade essence of winter vegetables
with dumplings and garden lovage oil | 12 

Beetroot soup with orange and sour cream | 13

Grisons barley soup with «Bündlerfleisch» air-dried Grisons beef | 14 

STARTERS

Beetroot and radish carpaccio
with endive salad, roasted pine nuts, cream cheese,
and raspberry-vanilla vinaigrette | 14 

Homemade quiche with leek and mountain cheese from Parpan,
served with alpine herb crème fraîche
and leafly winter salad | 16

Homemade wild liver pâté,
caramelised, served in a glass, with brioche | 19

Tartare of the Grisons beef
with homemade anchovy mayonnaise,
capers, onions and brioche | 26 /34 

WINTER MENU EVENING


The prices are in CHF and include sales tax (VAT).

VEGETARIAN

Winter ratatouille
with roasted polenta from Puschlav and sour cream | 24 

Freshly made «Chässpätzli» Davos Lai
with Lenzerheide mountain cheese, apple sauce and roasted onions | 24

White wine risotto with black salsify,
roasted winter cabbage and almond-honey breadcrumbs | 26

Pizzoccheri
with potatoes, cream, savoy cabbage,
Lenzerheide mountain cheese and apricot chutney | 26 

Handmade potato gnoggi
with chard, seasonal mushrooms and hazelnut butter | 28 

MEAT

Boiled Grisons beef
with bouillon potatoes, carrots and celery
jus and horseradish | 34

Stroganoff "Rusterholz" with chicken from Cazis
buttered tagliatelle and winter vegetables | 36

Saltimbocca of organic alpine pork
with jus, white wine risotto and bacon beans | 39 

Sliced Grisons veal
with creamy mushroom sauce and homemade «Butterröschi» | 46

Entrecôte of Grisons beef with bone marrow butter,
served with potato and leek gratin and winter vegetables | 48

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OUR CLASSICS

Classic capuns
filled with «spaetzli» dough and bacon
gratinated with Parpaner alpine cheese | 28

Classic Wiener schnitzel of the Grisons veal
with French fries, cowberries and lemon | 49

Cordon Bleu Davos Lai of Grisons veal
with «Bündnerfleisch» air-dried Grisons meat
and Lenzerheide mountain cheese
Truffle mayonnaise and winter vegetables
with French fries | 52

Chateaubriand of Grisons beef, served from two people  
with winter vegetables, béarnaise sauce and jus | 69 per person
Choice of side dishes:
French fries, potato and leek gratin, white wine risotto

FISH

Pan-fried catch of the day (freswater fish)
with apple cider jus, lemon, roasted potatoes
and Brussels sprouts à la crème | 39

CHEESE

Regional cheese variation with pear bread,
apricot chutney & fermented fruit | 22 

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DESSERT AND CAKE

Homemade cake of the day | 9

Classic homemade Grisons nut cake | 10 

Rosemary panna cotta
with kumquats and white chocolate | 13 

Coupe Denmark
Vanilla ice cream, chocolate sauce, almonds and cream | 13

Gingerbread and egg liqueur mousse
with «Röteli» plums, roasted hazelnuts and cream | 14

Apple fritters
with vanilla sauce and cinnamon | 15


Affogato al caffè | 9
with amaretto | 12

You're never too full for a scoop of Glatsch...

ICEA CREAM

Vanilla 
Sour cream 
Chocolate 
Coffee
Cinnamon
Strawberry

SORBET

Cassis (blackcurrant) 
Rasperry
Lemon
Pear
Plum

Per scoop | 4.60
+ whipped cream | 1.60

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ORIGIN AND ALLERGENS

We source our meat exclusively from Switzerland and maintain partnerships in the region.

All veal is from the Grisons area.

We serve freshwater fish only, mainly from Swiss waters.

Our service team will be happy to provide you with information on allergens and additives.

GLATSCH FROM SURAVA

As many regional ingredients as possible are processed in the small production facility in Surava. The organic milk is delivered fresh every day by farmer Andri Devonas from Surava in traditional milk tans and the cream comes from the Puracenter in Lenzerheide. Whenever possible, fruit from Swiss producers is used.

LEGEND



Preparation approx. 20 min



Regional speciality



Recommended by the chef

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