



## ***Mountain Summer***

The local farmers are at work in the fields and meadows,  
the cows graze on lush pastures,  
fresh mountain milk is turned into exquisite cheese, and the meat couldn't  
be more tender.

At Hotel Seehof, we serve these products along with other regional  
delicacies, thereby providing you with the highest quality on your plate.  
The Seehof "Bergsommer" delights with refined starters, enchants with  
creative main courses while the dessert melts on your tongue.

Enjoy a nature-oriented mountain cuisine made from regional ingredients,  
beloved Swiss classics, and homemade Seehof favourites.  
To perfectly round off your culinary experience, we serve a selection of fine  
wines.

Have a good time and "an guäta!"  
wishes you our Seehof team.

Head Chef Jakub Puda  
Chef de Service David Parenz  
Host Simon Mafli

## SALADS

### ***Mixed Salad***

according to daily offer | 14

### ***Caesar Salad***

Romaine lettuce | iceberg lettuce | parmesan | anchovies |  
croutons | bacon | 15

### ***Summer Salad "Davos Lai"***

Mixed leaf salad | seasonal fruits | almonds | garden cress |  
feta | buckwheat | 16

### ***Salad Dressings***

French, Italian or housedressing

## SEASONAL BREAD

***Focaccia*** with rosemary | 5

## SOUPS

### ***Homemade Vegetable Bouillon***

Vegetable tartare | wild garlic | 13

### ***Carrot–Sbrinz Cream Soup***

Carrots | sbrinz cheese | pistachios | root vegetable chip | 14

### ***Seehof-Style Minestrone***

Tomato | summer vegetables | beans | basil | homemade pasta | 15

## SUMMER EVENING MENU

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

## STARTERS

### **Bruschetta with Asparagus and Tomato**

Green asparagus | tomato | ricotta | focaccia | 19

### **Smoked Trout (CH)**

Radish | garden radish | tartar sauce | watercress | focaccia | 21

### **Chicken Liver (CH) Crème Brûlée**

Apple chutney | elderberry | balsamic vinegar | focaccia | 21

### **Veal Tartar (CH)**

Bell pepper | olive oil | wild garlic | kadayif | rosemary toast | 28/ 36

## VEGETARIAN

### **Homemade “Chässpätzli” Davos Lai**

Grisons mountain cheese | crispy onions | apple purée | chives | 24

### **Potato “Rösti”**

Grisons mountain cheese | fried egg | parsley mayonnaise | garden cress | 25

### **Creamy Lentil Ragout**

Swiss chard | carrots | herb oil | leek | 26

On request with a poached egg from Cazis | +3

### **Risotto “Stad”**

Peas | spinach | zucchini | parmesan | 26

### **Pasta “Stad”**

Bell pepper & eggplant pesto | cream cheese | chervil | olive oil | parmesan | 27

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## FISH

### ***Freshwater Fish of the Day (CH)***

Mashed potatoes | summer vegetables | lemon & wild garlic foam | fresh herbs | 39

## MEAT

### ***Rolled Turkey Breast (CH)***

Gnocchi | morels | carrots | sugar peas | jus | 36

### ***24-Hour Sous-Vide Pork Belly (CH)***

Buckwheat pasta | asparagus | white cabbage | dark beer | 39

### ***Creamy Veal Goulash (CH)***

Butter spätzle | summer vegetables | bell pepper | sour cream | 44

### ***Ribeye from Grass-fed Beef (CH)***

Twist potatoes | ratatouille | sour cream dip | fleur de sel | 54

## SEEHOF CLASSICS

### ***Capuns***

Filled with “spätzle dough”, Swiss chard and bacon | mountain cheese | 32

### ***Wiener Schnitzel of the Swiss Veal***

Potato salad | lovage | yogurt | cucumber | lemon | cranberries on request | 49

### ***Cordon Bleu “Davos Lai” from Swiss Veal***

Smoked ham | raclette cheese | french fries | summer vegetables | lemon | 52

### ***Chateaubriand*** from Swiss Premium Beef (for two or more people)

Summer vegetables | béarnaise sauce | jus | 79 per person  
Choice of sides: french fries, truffle fries, spätzle, twist potatoes

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## DESSERTS AND CAKES

Homemade **Cake** of the Day | 9

Homemade **Grisons classic Nut Tart** | 10 

### **Lemon Tartle**

Shortcrust pastry | lemon cream | 11

### **Coupe Pavlova**

Sour cherries | tonka bean ice cream | meringues | whipped cream | 14

### **Chocolate Crèmeux**

Financier cake | wild berry gel | röteli liqueur | 14

### **Davos Lai Iced Coffee**

Vanilla ice cream | coffee | whipped cream | 14

### **Affogato al caffè**

Vanilla ice cream | espresso | 9  
with baileys | 12

### **Ice Cream by Glatsch from Surava**



Tonka bean | hazelnut | yogurt & lemon | coffee | 4.60 per scoop

### **Sorbet by Glatsch from Surava**



Strawberry | blueberry | peach | blood orange | mango | 4.60 per scoop

### **Ice cream of the week from Glatsch in Surava**

Ask our service team about our current ice cream offer. | 4.60 per scoop

+ whipped cream | 1.60

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## ORIGIN & ALLERGENS

### ***Eggs and dairy products***

We serve cheese from the Parpaner alpine cheese factory.

The farmer in Cazis supplies us with regional eggs and the Grisons ice-cream supplier “Glatsch” from Surava provides us with high-quality ice-cream, made from organic swiss milk and, where possible, Swiss fruits.

### ***Meat and bread***

We source our meat and bread from Switzerland and maintain partnerships with farmers and producers in the region, such as the local Rusterholz family.

### ***Fish***

We are happy to provide you with information about the origin of our fish according to daily offer. For reasons of sustainability, at 1500 m.a.s.l we mainly serve freshwater fish, preferably from Switzerland.

### ***Allergies, intolerances & additives***

Please inform us of any food allergies or intolerances so that we can inform our kitchen to serve you suitable alternatives.

## LEGEND



Recommended by the chef



Regional speciality



Preparation approx. 30 minutes



“Summer” in local language Rhaeto-Romanic

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