

#### 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

## Seehof-Style Minestrone

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

#### **SUMMER LUNCH MENU**



#### **STARTERS**

Bruschetta with Asparagus and Tomato



Green asparagus | tomato | ricotta | focaccia | 19

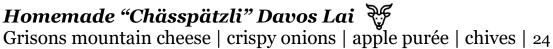
**Smoked Trout (CH)** 

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

Veal Tartar (CH)

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

#### VEGETARIAN



Potato "Rösti" 👸

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

Risotto "Stad" 💥

Peas | spinach | zucchini | parmesan | 26

Pasta "Stad"

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



#### **FISH**

## Freshwater Fish of the Day (CH)

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

## Alpine Cuppa (Alpine Poké Bowl)

Rice | fish of the day | courgette flower | beans | alpine herbs | summer vegetables | house dip | 36

#### **MEAT**

## Bündner Fleischplättli to share 🥞

Assorted meat specialities from the region | Lenzerheide mountain cheese | Pickled vegetables | 27 / 35

Fitness plate with n chicken breast 'Rusterholz' from Cazis (CH) Wixed salad of the day | Alpine herb butter | 31

## 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

## **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

#### SUMMER LUNCH MENU

#### **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

## 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



#### **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 icecream supplier "Glatsch" from Surava provides us with high-quality icecream, made from organic swiss milk and, where possible, Swiss fruits.

#### Meat and bread

We source our meat and breat 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