



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

STARTERS

Bruschetta with Asparagus and Tomato

Green asparagus | tomato | ricotta | focaccia | 19

Veal Tartar (CH)

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

SUMMER AFTERNOON MENU

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

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

Pasta “Stad”

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

FISH

Fitness plate with pike-perch crispies

Mixed salad of the day | crème fraîche | 29

MEAT

Bündner Fleischplättli to share

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

Fitness plate with chicken breast ‘Rusterholz’ from Cazis (CH)

Mixed salad of the day | Alpine herb butter | 31

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

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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

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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