



Winter magic right by Lake Heidsee

Dear Seehof guest,

Outside, snow swirls through the air,
covering the mountains and forests,
while squirrels and sparrows curiously leave their tracks behind.
A winter's day full of magic, inviting you to come and warm up with us.

Our regional, seasonal mountain cuisine delights young and old alike.
Whether for lunch, afternoon tea or dinner, we are happy to spoil you in
our chic Arven restaurant.

We invite you to discover the culinary diversity of our region:
with carefully selected regional products, tried-and-tested Swiss classics
and our homemade Seehof specialities.
We also serve exquisite wines to perfectly round off your dining experience
with us.

We are delighted to have you as our guest!

‘An guätä!’

Wishes your Seehof team

SEASONAL BREAD

Focaccia with Rosemary | 5

SALADS

Mixed Salad of the Day | 15

Leafly Winter Salad

Portulak | Radicchio | Cottage Cheese | Croûtons | Walnuts | 15

Dressings

French | Italian | House Dressing of the Day

Beetroot Salad

Yellow Beetroot | Lamb's Lettuce | Fresh Goat's Cheese | Sunflower Seeds | Beetroot Dressing | 18

SOUPS

Grisons Barley Soup

Homemade Vegetable Broth | Air-Dried Beef | Root Vegetables | Cream | 15

Saffron Vegetable Broth

Homemade Vegetable Broth | Handmade Spinach Crêpe Rolls | Chives | 15

Creamy White Cabbage Soup

Homemade Vegetable Broth | Mustard Seeds | White Wine | Cream | Honey | Mustard Foam | 16

STARTERS

Pointed Cabbage

White Wine | Sbrinz Cheese | Beurre Blanc | Pumpkin Seed Oil |
Alpine Herbs | 18

Veal Trotato Seehof Style (CH)

Veal | Smoked Trout | Gherkins | Capers | Radishes | 20

Organic Beef Tartare (CH)

Crème Fraîche | Mushrooms | Mustard Seeds | Capers | Black Garlic |
Mayonnaise | Rosemary Toast | 29 / 36

VEGETARIAN

Potato-Pumpkin Rösti

Fried Egg | Grisons Mountain Cheese | Winter Vegetables |
Truffle Mayonnaise | 27

Homemade Cheese “Spätzli”

Grisons Mountain Cheese | Fried Onions | Applesauce | Chives | 28

Saffron Risotto

Wild Mushrooms | Parmesan | Gremolata | 29
(vegan option available on request)

Gnocchi

Beetroot | Béchamel Sauce | Herb Oil | Horseradish Foam | 29

FISH

Freshwater Fish of the Day

Potato | Brussels Sprouts | Chickpeas | Honey | Tarragon |
Butter | Lemon | 39

MEAT

Mountain Chicken Breast «Family Rusterholz» (Cazis)

Polenta | Winter Vegetables | Mushrooms | Paprika Sauce | 36

Wild Boar Ragout (AT)

Homemade Quark Spätzli | Root Vegetables |
Red Wine Braising Sauce | 36

Veal Liver (CH)

Potato and Pumpkin Rösti | Lardo | Mushrooms | Onion |
Rosemary | Jus | 38

Herb Tomahawk (CH)

Herb-Fed Pork | Saffron Risotto | Oven-roasted Tomatoes |
Alpine Herbs | Gravy | 44

SEEHOF CLASSICS

Classic Wiener Schnitzel (CH)

Potato Salad | Lemon | Lingonberries on Request | 49

Ribeye steak from Grass-Fed Beef (CH)

Potato Croquettes | Bone Marrow | Winter Vegetables | Gravy | 56

Chateaubriand (CH) (for 2 people)

with Béarnaise Sauce and Jus | 76 per Person

Choice of Sides: French Fries, Truffel French Fries, Homemade Quark Spätzli, Potato
Croquettes, saffron Risotto

WINTER EVENING MENU

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

DESSERTS

Homemade Cakes of the Day | 9

Homemade Grisons Nut Cake | 12  

Seehof Denmark Coupe

Vanilla Ice Cream | Chocolate Sauce | Almonds | Cream | 14

Vanilla-Pear Dessert

Butter Crumble | Vanilla Cream | Mascarpone | Cinnamon | Honey | 15

Semolina Cake

Wheat Semolina | Cherry | Chocolate | Pistachio Ice Cream | 16

Yeast Cake Davos Lai

Quark | Plum | Cinnamon | 16

Affogato al caffè | 9

With Baileys | 13

Ice Cream from Gletsch in Surava | 4.60 per Scoop

White chocolate | Mocha | Vanilla | Swiss Stone Pine | Pistachio

Sorbet from Gletsch in Surava | 4.60 per Scoop

Sea Buckthorn | Blackcurrant | Sour Cherry | Peach | Strawberry

Cream | 1.60

ORIGIN AND 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 & Bread

We source our meat and bread from Switzerland and maintain partnerships with farmers and producers from the region, such as the Rusterholz family from Cazis and the Künzli butcher's shop in Chur, who spoil us with their specialities.

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 and additives

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

On request, we can also offer selected dishes in vegan, gluten-free or lactose-free versions.



Küchenchef`s recommendation



Preparation time approx. 20 minutes



From our own bakery