



HALF BOARD

You are welcome to put together your own half-board menu from the menu below.

Salad or starter or soup

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Main course

Dessert

We are happy to serve you some specialities for an additional charge; these are marked as follows:

Specialities

Seasonal bread | 6

Starter | 12

Main course | 18

Additional side dish | 9

For those with a smaller appetite

Have you booked our half-board option but would prefer to skip the 4-course menu and eat à la carte?

Please let us know before placing your order.

3 courses

If you only eat 3 courses, we will be happy to accommodate you with the speciality surcharges. Please note that there will be no refund for courses not consumed.

Last-minute half board

If you would like to book our half board spontaneously on site, please notify reception by 4 p.m.

SEASONAL BREAD

Focaccia with Rosemary 

SALADS

Mixed Salad of the Day

Leafly Winter Salad

Portulak | Radicchio | Cottage Cheese | Croûtons | Walnuts

Dressings

French | Italian | House Dressing of the Day

Beetroot Salad

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

SOUPS

Grisons Barley Soup (CH)

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

Saffron Vegetable Broth

Homemade Vegetable Broth | Handmade Spinach Crêpe Rolls | Chives

Creamy White Cabbage Soup

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

WINTER HALFBOARD MENU

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

STARTERS

Pointed Cabbage

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

Veal Trotato Seehof Style (CH)

Veal | Smoked Trout | Gherkins | Capers | Radishes

Organic Beef Tartare (CH)

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

VEGETARIAN

Homemade Cheese “Spätzli”

Grisons Mountain Cheese | Fried Onions | Applesauce | Chives

Capuns

Graubünden mountain cheese | Leek | White wine | Vegetable stock |
Butter

Saffron Risotto

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

Gnocchi

Beetroot | Béchamel Sauce | Herb Oil | Horseradish Foam

FISH

Freshwater Fish of the Day

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

MEAT

Mountain Chicken Breast «Family Rusterholz» (Cazis)

Polenta | Winter Vegetables | Mushrooms | Paprika Sauce

Wild Boar Ragout (AT)

Homemade Quark Spätzli | Root Vegetables | Red Wine Braising Sauce

Veal Liver (CH)

Potato Gratin | Lardo | Mushrooms | Onion | Rosemary | Jus

Herb Tomahawk (CH)

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

SEEHOF CLASSICS

Classic Wiener Schnitzel (CH)

Potato Salad | Lemon | Lingonberries on Request

Ribeye Steak from Grass-Fed Beef (CH)

Potato Croquettes | Bone Marrow | Winter Vegetab  | Gravy

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DESSERTS

Homemade Cakes of the Day

Homemade Grisons Nut Cake  

Seehof Denmark Coupe

Vanilla Ice Cream | Chocolate Sauce | Almonds | Cream

Vanilla-Pear Dessert

Butter Crumble | Vanilla Cream | Mascarpone | Cinnamon | Honey

Semolina Panna Cotta

Wheat Semolina | Vanilla | Cherry | Pistachio Ice Cream | Cream

Yeast Cake Davos Lai

Quark | Plum | Cinnamon

Affogato al caffè

Ice Cream from Glatsch in Surava

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

Sorbet from Glatsch in Surava

Sea Buckthorn | Blood orange | Sour Cherry | Strawberry

WINTER HALFBOARD MENU

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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