



Summer enjoyment right on Lake Heidsee

Dear Seehof Guest

The sun sparkles on the surface of Lake Heidsee,
a gentle breeze rustles through the trees,
and the majestic Lenzerhorn provides a unique backdrop.
At Seehof, you can experience this natural spectacle every day up close.

Our kitchen spoils you with regional and seasonal mountain cuisine
whether at lunch, a hearty dinner, or a cozy evening.
Enjoy relaxing hours in our Arven-Chic restaurant
or on our sunny terrace.

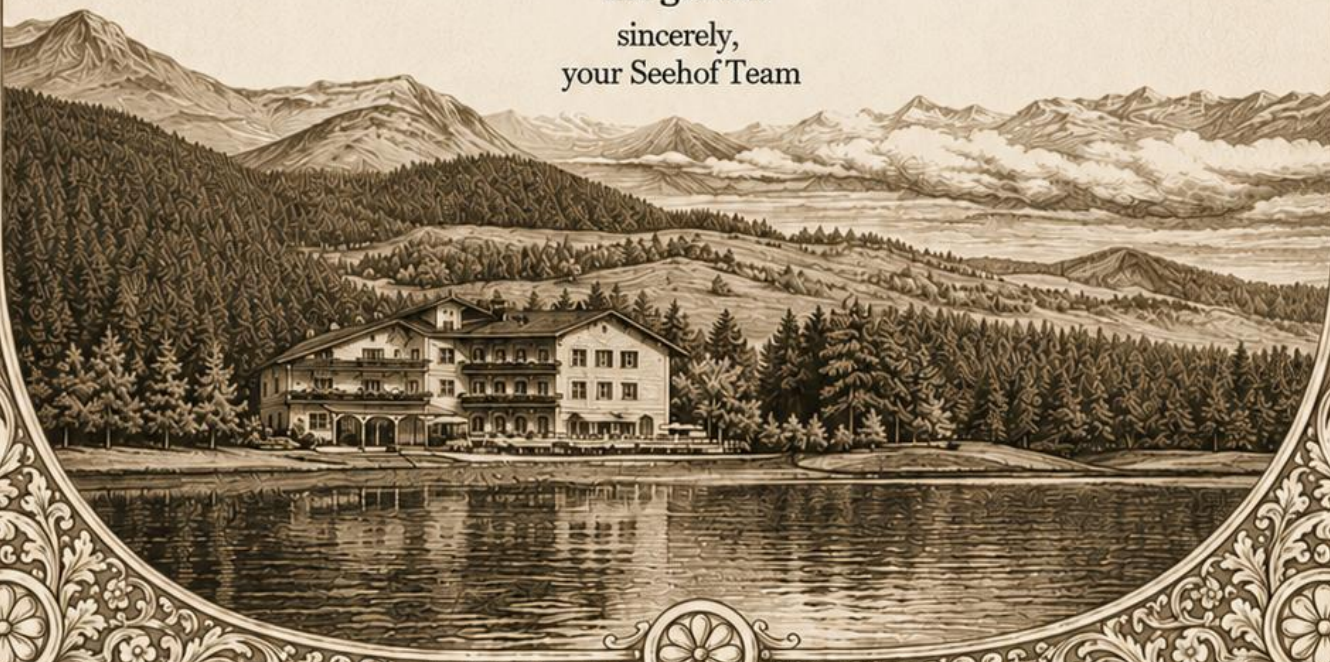
We invite you to discover the culinary diversity of the Bündner summer:
carefully selected regional products, creative
summer dishes, and our homemade Seehof specialties.

To accompany your experience, we serve exquisite wines
and refreshing summer drinks
that perfectly complete your enjoyment.

We look forward to welcoming you!

“En guata!”

sincerely,
your Seehof Team



SEASONAL BREAD

Focaccia with rosemary | 5

SALADS

Mixed salad according to daily specials | 15

Summer salad

Seasonal leaf salads | Mustard cabbage | Arugula | Homemade Antipasti |
Butter Croutons | Pecans | 15

Homemade salad dressings to choose from
French | Italian | House dressing

SOUPS

Asparagus cream soup

Homemade vegetable broth | Asparagus | Cream |
Butter Croutons | 15

Nettle and vegetable broth

Homemade vegetable broth | Nettle spätzli |
Seasonal vegetables | Herbal Oil | 15

Chilled beetroot soup

Seasonal vegetables | Beetroot | Buttermilk | Goat Cheese | Basil | 15

SUMMER EVENING MENU

Prices are in CHF incl. VAT.

STARTERS

Burrata

Tomatoes | Tarragon pesto | Focaccia | 16

Pike-perch-Ceviche Davos Lai (CH)

Cucumber | Fennel | Onions | Spruce Oil | 20

Organic beef tartare (CH)

Dried tomatoes | Capers |
Basil | Egg yolk | Herbal Oil | Parmesan | 29 / 36

VEGETARIAN

Homemade wild garlic cheese spätzli Davos Lai

Lenzerheide Mountain Cheese | caramelized onions |
Apple compote | Chives | 27

Cauliflower steak

Barley risotto | White wine | Butter |
Homemade vegetable broth | Parmesan | 27
(vegan available on request)

Organic spaghetti « Bonetti family » (Bad Ragaz)

Swiss chard | Sbrinz cheese | Truffles | Beurre Blanc | 29

Chicory

Semolina Beetroot Dumplings | Saffron White Wine Espuma |
Gremolata | 29

SUMMER EVENING MENU

Prices are in CHF incl. VAT.

FISH

Pike-perch (CH)

Potatoes | Mustard cabbage | Yoghurt | White wine | Lemon | Mint | 39

MEAT

Capuns (CH)

Lenzerheide Mountain Cheese | Bacon | Béchamel | Radishes |
Alpine Herbs | 32

Mountain chicken breast «Family Rusterholz» (Cazis)

Roasted potatoes | Carrots | Spring onions | Maple syrup |
Mustard | Demi-glace | 36

Saltimbocca (CH)

Homemade butter spätzli | Zucchini | Cherry tomatoes | Demi-glace | 38

Rack of lamb (EU)

Pommes Dauphines | Savoy cabbage | Béchamel | Jus | 44

SEEHOF CLASSICS

Classic Wiener schnitzel made with Swiss veal

Potato Salad | Maggi herb | Cornichons | Lemon |
Lingonberries on request | 49

Rib-eye from pasture-raised beef (CH)

Celery gratin | Summer vegetables | Salsa Verde | Jus | 56

Chateaubriand of Swiss premium beef, for two persons

Summer vegetables | Sauce Béarnaise | Jus | 76 per person

Side dishes of your choice:

French fries, truffle fries, celery gratin, Barley Risotto

SUMMER EVENING MENU

Prices are in CHF incl. VAT.

DESSERTS

Homemade cakes or tarts, according to the daily offer | 9

Homemade Grisons nut tart | 12  

Organic Raspberry Davos Lai

Sorbet from Surava | Buttermilk Espuma | Raspberries | Granola | 13

Romanoff Brownie

Vanilla ice cream | Strawberries | Grand Marnier | Brownies |
Cream | Mint | 14

Lemon Parfait

White Chocolate | Caramel | Almonds | Mint | 15

Strawberry pavlova

Meringue | Vanilla | Pistachios | Strawberry Coulis | 15

Affogato al caffè 9
with Baileys | 13

Ice cream of Glatsch from Surava 

Yoghurt | Tiramisu | Caramel | Vanilla | Mocha | 4.60 per scoop

Sorbet of Glatsch from Surava 

Lemon | Apricot | Blackcurrant | Strawberry | 4.60 per scoop

Whipped cream | 1.60.-

ORIGIN AND ALLERGENS

Eggs and dairy products

We source many types of cheese from the Parpan alpine cheese dairy. The Rusterholz family from Cazis supplies us with regional eggs and the Graubünden ice cream manufactory "Glatsch" from Surava supplies us with high-quality ice creams, made from organic milk and, if possible, from Swiss fruits. We source our spaghetti from the Bonetti family in Bad Ragaz.

Meat and 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, who spoil us with their specialties. We have to source lamb from the EU for availability reasons.

Fish

We will be happy to provide you with information about the origin of our fish of the day and the zander crisps. For sustainability reasons, we serve you mostly freshwater fish at 1500m, 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 in order to serve you suitable alternatives.

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

LEGEND



Chef's Recommendation



Regionality



Time

SUMMER EVENING MENU

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