



Summer enjoyment directly at the Heidsee

Dear Seehof Guest,

The sun glistens on the surface of the Heidsee, a gentle breeze blows through the trees, and the majestic Lenzerhorn offers a unique backdrop. From the Seehof you can experience this natural spectacle up close every day.

Here our kitchen will spoil you with regional, seasonal mountain cuisine, whether for lunch, afternoon snack or dinner, you can enjoy relaxing hours with us in our Swiss stone pine chic restaurant or on our sun terrace.

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

In addition, we serve you exquisite wines and refreshing summer drinks, which perfectly round off your culinary experience.

Great, you are our guest!

"En guätä!"

wishes 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 vegetable broth

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

Chilled beetroot bowl

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

SUMMER LUNCH MENU

Prices are in CHF incl. VAT.

TO SHARE

Assorted Bündner Cold Cuts and Cheese Plate 
Lenzerheide Mountain Cheese | Pickled vegetables | 29 / 36

STARTERS

Burrata
Tomatoes | Tarragon pesto | Focaccia | 16

Cervelat bread salad Davos Lai
Sourdough bread | Lenzerheide Mountain Cheese | Gherkins
Vinaigrette | Cress | 19

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

Organic spaghetti «Bonetti family» (Bad Ragaz)
Swiss chard | Sbrinz cheese | Truffles | Beurre Blanc | 29

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

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FISH

Fitness plate Crispy Pike-perch

Mixed salad according to daily specials | Crème-fraîche | Lemon | 29

MEAT

Fitness plate mountain chicken breast

«Rusterholz family» (Cazis)

Alpine Herb Butter | Mixed salad according to daily specials | 29

Capuns (CH)

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

«Hacktätschli traditional» Swiss made Meatballs (CH)

Mashed potatoes | Lardo | Lenzerheide Mountain Cheese | Broccoli |
Rosemary | Jus | Demi Glace | 36

Classic Wiener schnitzel made with Swiss veal

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

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 from 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

SUMMER LUNCH MENU

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