

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

EU Lamb Rack | 9

Swiss Grass-Fed Ribeye | 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 according to daily specials

Summer salad

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

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

SOUPS

Cream of Tomato Soup

Tomato | Vegetable broth | Sour cream | Basil croutons

Vegetable Broth

Root vegetables | Saffron pancakes strips | Herb oil

Chilled beetroot soup

Seasonal vegetables | Beetroot | Buttermilk | Goat Cheese | Basil

SUMMER HALFBOARD MENU

Prices are in CHF incl. VAT.



STARTERS

Burrata

Tomatoes | Tarragon pesto | Focaccia

Pike-perch-Ceviche Davos Lai (CH)

Cucumber | Fennel | Onions | Spruce Oil

Organic beef tartare (CH)

Dried tomatoes | Capers |
Basil | Egg yolk | Herbal Oil | Parmesan

VEGETARIAN

Homemade Cheese Spätzli from Davos Lai

Lenzerheide Mountain Cheese | Sautéed Onions | Chives | Applesauce

Cauliflower steak

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

Organic spaghetti « Bonetti family » (Bad Ragaz)

Swiss chard | Sbrinz cheese | Truffles | Beurre Blanc

Chicory

Semolina Beetroot Dumplings | Saffron White Wine Espuma |
Gremolata

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FISH

Pike-perch (CH)

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

MEAT

Capuns (CH)

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

Mountain chicken breast «Family Rusterholz» (Cazis)

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

Saltimbocca (CH)

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

Rack of lamb (EU)

Pommes Dauphines | Savoy cabbage | Béchamel | Jus

SEEHOF CLASSICS

Classic Wiener schnitzel made with Swiss veal

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

Rib-eye from pasture-raised beef (CH)

Celery gratin | Summer vegetables | Salsa Verde | Jus

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DESSERTS

Homemade cakes or tarts, according to the daily offer

Homemade Grisons nut tart  

Organic Raspberry Davos Lai

Sorbet from Surava | Buttermilk Espuma | Raspberries | Granola

Romanoff Brownie

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

Lemon Parfait

White Chocolate | Caramel | Almonds | Mint

Strawberry pavlova

Meringue | Vanilla | Pistachios | Strawberry Coulis

Affogato al caffè
with Baileys

Ice cream of Glatsch from Surava 

Yoghurt | Tiramisu | Cinnamon | Vanilla | Mocha |

Sorbet of Glatsch from Surava 

Lemon | Sea buckthorn | Blackcurrant | Strawberry |

Whipped cream

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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

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