












FOOD
DRINKS

FOOD










APERIO & SNACKS (AVAILABLE BETWEEN 2PM & 9PM)

Olives  	7
Green and red marinated olives	
Mixed Asian nuts  	8
Almonds, cashews, peanuts with spices	
Sbrinz Möckli  *	10
Central Swiss hard cheese, Balsamico Glaze	
Hummus platter – for dipping   *	18
Beetroot hummus, datterini tomatoes, carrots, cucumbers, lettuce, pinsa bread	
Cheese platter – specialities from Switzerland  *	25
Sbrinz, Bachtelstein, Sternenberger-brie, pickled cucumbers, pickled red onions, marinated olives, bread	
Mixed Flor platter – specialities from Switzerland  *	29
Smoked crackers, smoked ham IP Suisse, Bachtelstein cheese, Sternenberger brie, pickled gherkins, pickled red onions, marinated olives, bread	
11.30 AM untill 9 PM	
Bruschetta Flor 	18
Maggia bread, hummus, tomatoes, rocket, dukkah spices	
small portion	11
Steak tartare  *	30
Steak tartare, Belper Knolle cheese from Jumi, pickled red onions, sweet and sour pickels from «Das Pure»	
small portion	26

SOUPS

Seefeld soup	13
Our Staff will be happy to provide you with information	
Small soup	9
Winter soup	15
Grisons barely soup	
Small soup	11

SALADS

Small salad   *	9
... with french dressing	
... with lemon olive oil dressing	
Superfood salad   *	23
Lettuce, hummus, avocado, datterini tomatoes, cucumbers, blueberries, crunchy, lemon olive oil dressing	
Winter salad   *	22
Salad, steamed beetroot, hummus, walnuts Lemon and olive oil dressing	
Tomme with lettuce  *	21
Warm tomme, lettuce, apple, blueberries Lemon olive oil dressing,	
Sweet potato falafel salad 	26
Sweet potato falafel, lettuce, datterini tomatoes, cucumbers Vegan French dressing,	
Caesar with chicken  *	28
Chicken breast strips, lettuce, bacon, plum tomatoes, Sbrinz-cheese, Caesar-Dressing	

FOOD

PASTA

Rigatoni Caprese	22
Rigatoni, buffalo mozzarella,, datterini-tomatoes, tomato sauce, basil, olive oil	
Rigatoni creamy chickpea [∅]	23
Rigatoni, hummus, avocado, datterini-tomatoes, rocket, basil, crunchy	
Bolognese rigatoni	24
Rigatoni, Bolognese, Belper-Knolle-cheese from Jumi, Datterini tomatoes, basil	
Tagliatelle Seefeld	25
Tagliatelle, smoked swiss ham, buffel-mozzarella, datterini-tomatoes, rocket, tomato sauce, cream, Sbrinz-cheese	
Ravioli ricotta-spinach	23
Ravioli, ricotta, spinach, Belper Knolle cheese from Jumi, butter, oliv oil, sage	

PINSA

Sbrinz pinsa	26
Pinsa, tomato sauce, Sbrinz- cheese datterini-tomatoes, rocket	
Avo Pinsa [∅]	27
Pinsa, hummus, avocado, datterini-tomatoes, rocket, lemon zest	
Züri Pinsa	28
Pinsa, tomato sauce, smoked swiss ham Sbrinz-cheese, datterini-tomatoes, rocket	

DESSERT

Affogato al caffè ☼	8.5
Vanilla ice cream, espresso	
Mini Danmark ☼	9
Vanilla ice cream, chocolate sauce, chocolate almonds, whipped cream	
Mini Baileys ☼	11
Vanilla ice cream, Baileys, chocolate sauce, chocolate almonds, whipped cream	
Mini Cheesecake	9.5
Cheesecake, berry coulis	
Seefeld meringue dessert ☼	14
Emmental meringues, seasonal fruits, whipped cream	
Mini Sweet pastries	3.5
Our Team will inform you	
Ice cream & Sorbet in a bucket from Leonardo (120ml)	7.5
Stracciatella	
Cookies	
Nocciola √	
Limone-Sorbetto √	
UNO - the cold praline with coffee √	3.5
Bianco	
Raffaello	
Maracuja	

GETRÄNKE

PUNCH & MULLED WINE

Non alcoholic apple punch	3dl	5
Red or white mulled wine	3dl	7

SODA

Mineral water sparkling/still	5dl	5
Alpine iced tea	3dl	4.5
Coca-Cola, Coca-Cola zero	3.3dl	5
Rivella read, Rivella blue	3.3dl	5
VIVI SODA apple spritzer, blood orange & ginger	3.3dl	6.5
GENTS Tonic Water, Bitter Lemon, Ginger Ale, Ginger Beer	2dl	6
SWISS MOUNTAIN SPRING, Salty Grapefruit	2dl	6
Sanbitter	1dl	6

FRUIT JUICES

Orange juice	2dl	6
Tomato juice	2dl	7

DRAFT BEERS

Turbinenbräu Sprint , Panaché	3dl	5.5
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BIER BOTTLES

Turbinenbräu Gold Sprint	3.3dl	7.5
Turbinenbräu Weizen Start	3.3dl	7.5
Schützengarten <i>alcohol-free</i>	3.3dl	5

COFFEE

Coffee, Espresso, Ristretto		5
Double		7
Milkcoffee		5.5
Capuccino		6
Latte Machiato		6.5
Ovomaltine Original cold / hot, Chocolate cold / hot		5.5
Corretto Grappa		9

TEA SIROCCO

Portion: Breakfast, Earl Grey, Yasmin, Green-Tea, Mint, Camille, Vervain, Rooibosh-Vanille, Very Berry, fresh Ginger-Limontea		7.5
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SPARKLING WINE

	1 dl	7.5dl
PRICKELND CUVÉE BLANC NO1 <i>alcohol-free</i> Kolonne Null, Berlin, DE Silvaner, Weissburgunder	8.5	55
PERRIER ET JOUËT, GRAND BRUT Maison Perrier et Jouët, Epernay Champagne, FR Chardonnay, Pinot Meunier, Pinot Noir	3.75dl	52 98
SO SPARKLING DOC, PROSECCO Azienda Il Colle, Valdobbiadene, IT Glera	9.5	66

WHITE WINE

	1 dl	7.5dl
SO WHITE CUVÉE, PRIVATE LABEL SORELL HOTELS Vin de Pays Suisse, CH Chardonnay, Pinot Blanc, Chasselas	7	49
FÉCHY LA COLOMBE, LA CÔTE AOC Domaine La Colombe, Féchy, CH Chasselas	7.5	55
CHARDONNAY CALIZ DOC SÜDTIROL Winery Kurtatsch, Südtirol, IT Chardonnay Steel tank	8.5	59
SAUVIGNON BLANC SÜDSTEIERMARK DAC Weingut Wohlmuth, Steiermark, AT Sauvignon Blanc Steel tank	8	56
CHABLIS AOC Weingut Samuel Billaud, Burgund, FR Chardonnay		89
RIOJA BLANCO DOCA Sierra de Toloño, La Rioja, ES Viura, steel tank and barrique barrel		68

ROSE WINE

	1 dl	7.5dl
PINOT ROSÉ LA COLOMBE, LA CÔTE AOC	8	56
Domaine La Colombe, Féchy, CH		
Pinot Noir		

RED WINE

	1 dl	7.5dl
SO RED, PRIVATE LABEL SORELL HOTELS	8.5	58
Vin de pay Suisse, CH		
Pinot Noir, Cabernet Dorsa		
ZÜRBIETER CUVÉE ROT AOC	9.5	67
Winery Landolt, Zürich, CH		
Pinot Noir, Cabernet Dorsa, Dornfelder		
RUBIN CARNUNTUM DAC	9	63
Winery Markowitsch Gerhard, AT		
Zweigelt in barrique barel aging		
HABLA DEL SILENCIO V.T. EXTREMADURA	8.5	61
Bodega Habla, Extremadura, ES		
Cabernet Sauvignon, Syrah, Tempranillo		
COTES DU RHOHNE ROUGE AOP		72
Domaine de la Mordorée, FR		
Grenache, Syrah, Cinsault, Carignan, Mourvèdre		
VALDUERO UNA CEPA		92
Bodega Valduero, Ribera del Duero, ES		
Tempranillo, barrique barrel		
CALOROSO MAREMMA TOSCANA ROSS DOC		78
Tenuta Casadei, Toscana, IT		
Syria Cabernet Sauvignon, Petit Verdot barrique barrel		

SPRIZZ

Merry Berry <i>alcohol-free</i>	15
Jsotta Senza weiss, Manzoni, Kolonne 0 Cuvée Blanc sparkling, Soda	
SUNDANCER SPRIZZ	12
Aperitivo Isola verde, Abbacella Ananas, Prosecco Truant, Soda	
SEEFELD SPRIZZ	13
Mount Rigi, Cynar, Prosecco Truant, Soda	
BERRY SPRITZ	15
Manzini, Jsotta Rosso, Prosecco Truant, Soda	

MOCKTAILS

Alcohol-free

AMALFI VIBES	14
Jsotta Senza rot, Martini Vibrante, Salty Grapefruit Lemonade, soda	
THE PASSION	16
Siegfried Wonderleaf, Jsotta Senza white, Sugar syrup, passion fruit juice, soda	
STARDUST	16
Säntis Tonic, Earl Grey, Kolonne 0 Cuvée Blanc prickelnd	
SIEGFRIED & TONIC	16
Siegfried Wonderleaf, Gents Tonic	
OLD CUBAN	18
Rebels Rum 0.0, Kolonne 0 Cuvée Blanc sparkling, lime juice, suger syrup, orange bitter	

COCKTAILS

SORELL NEGRONI	16
WHITE SOCKS GIN, WEMUT ROT, CAMPARI	
GIN FIZZ	16
White Socks Gin, lemon juice, soda, Super syrup	
DARK & STORMY	16
Bayou Rum, Gents Ginger Beer, lime juice	
WHITE NEGRONI	16
White Socks, Wermut Weiss, Mount Rigi	
SWISS MANHATTEN	19
Säntis Himmelberg, Appenzeller, Wermut white, Angostura	
ESPRESSO MARTINI	19
The seventh Sense coffee liqueur, Turicum Vodka, sugar syrup, espresso	

GIN

Gordon's Dry Gin	37.5%	4cl	13
Hendrick's Gin	41.4%	4cl	15
White Socks Gin	40%	4cl	14
Siegfried Wonderleaf <i>alcohol-free</i>	0%	4cl	13

VODKA

Turicum Vodka	41.5%	4cl	14
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RUM

Bayou Select Rum	40%	4cl	13
Rebels Rum <i>alcohol-free</i>	0%	4cl	13

APERITIF

Jsotta Vermouth Rosso	17%	4cl	9.5
Wermut Rot / Weiss	16%	4cl	9.5
Campari Bitter	25%	4cl	10
Manzini	14%	4cl	10
Cynar	16.5%	4cl	9.5
Isola Verde Aperitivo	11%	4cl	8
Aperol	11%	4cl	8.5

APERITIF

alkoholfrei

Jsotta Senza rosso / bianco		4cl	8.5
Manzoni		4cl	8.5
Martini Aperitivo Vibrante		4cl	8.5

DIGESTIF

Appenzeller Alpenbitter	29%	4cl	10
Averna Amaro Sciciliano	29%	4cl	8
Kirsch Teresa im Barrique Iris, Gunzwiler Destillate – Urs Hecht	40%	2cl	12
Vieille Apricots Barriques Iris Gunzwiler Destilate – Urs Hecht	40%	2cl	13
Grappino Schloss Uster, E. Heusser	40%	2cl	12
Grappa di Sassi Grossi Gialdi SA	43%	2cl	11

WHISKEY SINGLE MALT

Oban Classic 14 years old, Highland	43%	4cl	16
Lagavulin	43%	4cl	18
The Glenrothes Single Malt 12y	45%	4cl	18

IRISH WHISKEY


Jameson	40%	4cl	14
Tullamore Dew	40%	4cl	14


BOURBONS

Jack Daniels Old No 7	40%	4cl	16
Markers Mark	40.5%	4cl	16

BLENDS

Ballantines Finest Scotch	40%	4cl	14
Chivas Regal	40%	4cl	14
Whisky Sântis Malt Edition Himmelberg	40%	4cl	16

 The recipe of the dish does not contain any ingredients of animal origin (vegan). However, unintentional mixing cannot be completely ruled out.

 The recipe of the dish does not contain any ingredients containing gluten. However, unintentional mixing cannot be completely ruled out.

* Available with gluten-free bread on request.

For further information on allergens and intolerances, please scan the QR code and our staff will be happy to provide you with more information.

Meat declaration:

Chicken: IP Switzerland

Beef: IP Switzerland

Pork: IP Switzerland

Dried meat products: Switzerland

All prices in CHF incl. VAT.

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