

Menus Hotel Seehof Davos Winter 2017/18

3-Course Menus

Menu 1

Broccoli | cauliflower | terrine | tabbouleh salad

Tomato | peppermint | coulis

Piccata | outdoor veal

Tagliatelle | grilled vegetables

Coconut | passion fruit | matcha

CHF 55.00 per person

Menu 2

King crab | cocktail | glass

Melon | horseradish | cocktail sauce

French guinea fowl breast | lime crumble

Bramata polenta | olive | dried tomatoes

Chocolate soufflé | runny core | vanilla ice cream | strawberry sauce

CHF 65.00 per person

Menu 3

Carpaccio | Engadin beef | matured Grisons mountain cheese

Baked rocket

Turbot filet | lime crust | lemon grass sauce

Basmati rice | bok choy

Apple tarte Tatin | cream ice cream | chip | caramel

CHF 75.00 per person

4-Cang Menus

Menu 1

Swiss chicken liver | mousseline | caramelized apple splits

Celery flan | forest honey emulsion | walnut crumble

Potato soup | Grisons air dries meat chips

Seehof veal involtini | Marsala sauce

Bramata slice | sweet and sour carrots

Champagne soup | meringue | berries | lemon sorbet

CHF 70.00 per person

Menu 2

Tatar | Scottish smoked salmon

Avocado | lime | crème fraîche | sprouts salad

Chicken broth | semolina dumplings | cilantro leaves

Roast beef | green pepper | red wine sauce

Potato gratin | glazed root vegetables

Ovo crème brûlée | pretzel | Röteli | Toblerone

CHF 80.00 per person

Menu 3

Goose liver parfait | Sauternes-aspic

Butter-brioche

Light fennel cream soup | scampi | Pernod | dill

Veal filet medallion | porcini | cream sauce

Baked almond potatoes | seasonal vegetables

Variation | yoghurt | strawberry

CHF 90.00 per person

3-Course Fondue Chinoise

Lambs lettuce | egg | croutons | Seehof dressing

Fondue Chinoise

Beef entrecote | veal | lamb fillet | chicken breast

French fries or rice | pickles | fresh fruits | candied fruits

Cocktail sauce | sweet plums | curry-banana sauce | tartar sauce | garlic sauce

Burnt cream

CHF 75.00 per person

3-Course cheese Fondue

Bowl | seasonal salads | sprouts

Cheese fondue | half-half | house bread

Potatoes | pickles

Zug cherry cake

CHF 46.00 per person

Gala Menus

Schneider's Menu

25 to 60 people

Circle of Challons duck | citrus fruits

Candies fruits | blossom honey

Small bouillabaisse in a cup | Maine coast lobster

Garlic baguette

Veal saddle | morel cream

Truffled sweet potato gratin | seasonal vegetables

Three different styles | Swiss Grand Cru chocolate | Felchlin

CHF 120.00 per person

Classic Menu

Variety of different starters

Served or buffet style

Homemade beef broth

Royale | vegetable stripes | parsley

Beef filet Wellington in puff pastry

Truffle jus | almond potatoes | vegetable bouquet

Three different sweets

Toblerone mousse | cherry cake | apple tarts | vanilla sauce

CHF 130.00 per person

Dessert buffet Seehof (from 25 people)

Tiramisu terrine Grisons style | Röteli liquor | shaved hazel nuts
Chocolate mousse "Tricolore" | glass | baked nut triangle | chocolate cigarillo
Panna Cotta | glass | raspberry coulis | roasted almond leaves
Choux pastry cookies | stuffed | chocolate cream | vanilla cream | Bailyes mousse
Fruit salad | seasonal fruits | vanilla cream | crispy pastry
Fried curd balls | rose-cardamom syrup | mango compote
Elder crème brûlée | brown sugar
Ovo mousse | marinated Valais apricots | chocolate tartlet
Fruit | chocolate | macarons
Chocolate in 3 styles | lollipop
Bouquet | cup cakes
Chocolate bars | different flavors
Sacher cake | Swiss cream cake | meter
Berries | fruit cake XXL | vanilla cream

In addition to all menus CHF 28.00 per person