



SEE RESTAURANT
ST. ALBAN

MENU CARD

ST. MORITZ
ST. TROPEZ
ST. ALBAN

MENU CARD

SPECIALS

Pumpkin curry cream soup vegan (lemongrass, coconut, pumpkin seed oil, pumpkin seeds, croutons)	11
Pumpkin curry cream soup vegan (with fresh, grilled organic prawns)	17
Hash brown fries (with truffle mayonnaise, fresh truffle and parmesan).....	15
Beluga caviar 30g / 50g	45 / 75

APÉRITIF

Pink Cuvée 0,1l	8
Champagner 0,1l	14
Aperol Spritz, Hugo	10
Ramazzotti Rosato Spritz.....	10
Lillet Wild Berry	10
Pink Gin Tonic	12
Gin Mare Tonic Fever Tree	14

APÉRITIF ALCOHOL-FREE

FIRST8 Kombuch (ginger lime / pink grapefruit)	7
Crodino Spritz	8
Hugo	9

STARTERS

Bruschetta (tomato, basil, organic garlic, Grana Padano)	7
Roasted peppers (eta cheese filling, arugula, Kalamata olives, baguette)	15
Baked goat cheese taler (sesame seeds, arugula, cranberries, baguette)	15
Burrata (San Daniele ham, arugula, basil, cherry tomatoes, baguette).....	20
Seafood salad (seafood, garlic, salad, baguette)	19
Sashimi tuna (grilled center-cut 100g, wakame seaweed salad, soy sauce, wasabi mayonnaise, baguette).....	19
Tuna tartare Gold Label (deep-fried rice paper, pink ginger, wasabi mayonnaise, baguette)	19

SALAT

Mixed salad (green salad, tomatoes, cucumber, onion, salad seeds)	10
Mixed salad (as a small side salad)	8
Mediterranean salad (green salad, Corsican sheep's cheese, tomatoes, cucumber, Kalamata olives, onions, baguette) ..	19
Salad plate with free-range corn-fed chicken breast (free-range grilled corn-fed chicken, baguette)	26
Salad plate with organic prawns (salad variation, organic grilled prawns, baguette)	34

Changing weekly specials. Ask our staff!

MEAT

Organic burger (from Murnau Werdenfelser beef, organic cheese, braised onions, organic bacon, sweet potato fries)	27
Viennese veal schnitzel (breaded veal topside, fries, cranberries, lemon)	32
Organic turkey schnitzel (breaded organic turkey breast, fries, cranberries, lemon)	22
Free-range corn-fed chicken breast (with rosemary potatoes, grilled vegetables and veal jus)	29
Beef fillet 200g (organic beef fillet, herb butter, rosemary potatoes, grilled vegetables/homemade veal jus).....	44/47
Beef fillet tagliata (with fresh truffle, organic beef fillet, grilled vegetables, baby salad, Café de Paris butter)	38

FISH

Grilled fresh sea bream from Croatia (with spinach potatoes).....	34
Fish platter (with pike-perch fillet, organic salmon fillet, wild-caught shrimp, spinach potatoes, tartar sauce)	36
Organic salmon fillet (with rosemary potatoes, grilled vegetables, lemon butter).....	34
Tuna fillet sashimi AAA quality center-cut 180g (with salad variation, soy sauce, baguette).....	39
Octopus with grilled wild prawns (with salad variation, lemon, baguette)	37
Organic prawns (with buttered rice and tartar sauce)	39
Baby calamari (with buttered rice, garlic olive oil)	33
Scamplamari (with organic prawns, baby calamari, spinach potatoes, lemon, garlic olive oil).....	35

CROATIAN SPECIALTIES

Pljeskavica (Handmade, stuffed minced steak, Corsican sheep's cheese).....	23
Cevapčići (Handmade minced meat rolls)	20
Raznjici (Marinated pork neck skewers)	21
Pola-Pola (Marinated pork neck skewer, handmade minced meat rolls).....	21

Meal served on two plates 3,-.

We only use organic meat.

Croatian specialties with djuvecce rice, fries, ajvar and onions.

PASTA & VEGGIE

Beyond Meat veggie burger (with organic mountain cheese, braised onions, lettuce, tomato, sweet potato fries) ...	23
Spaghetti Aglio & Olio (with organic garlic, olive oil, peperoncino).....	16
Linguine al Ragu St. Alban (with homemade organic Bolognese, basil, Grana Padano)	19
Spaghetti organic prawns (with organic prawns, organic garlic, olive oil)	35
Spaghetti calamari (with calamari, organic garlic, olive oil).....	29
Truffle linguine (fresh black Italian summer truffle, truffle pesto, rocket, Grana Padano)	29

DESSERTS

Homemade chocolate soufflé (semi-liquid chocolate cake, vanilla ice cream)	14
Homemade Tiramisu (without egg)	9
Creme Brulée (raspberry sorbet, fresh berries)	10
Pancakes with apricot jam (powdered sugar).....	10
Pancakes with chocolate (nuts, vanilla ice cream, powdered sugar)	12
Pancakes hot raspberries (vanilla ice cream, cream, powdered sugar)	12
Hot curd strudel or apple strudel (vanilla ice cream, cream).....	11
Iced apricot (apricot ice cream dumplings, crumble, fresh berries)	10
Tartufo (bianco / nero / nut).....	9
Sorbet (choice of lemon, mango, raspberry)	4
Lemon sorbet with vodka.....	8
Scoop of Mövenpick ice cream (vanilla, strawberry, chocolate)	3
Affogato (Mövenpick vanilla ice cream, double espresso).....	8

We are currently not offering pizzas as we are looking for a new pizza chef.

BEVERAGE CARD

NON-ALCOHOLIC DRINKS

Aqua Fiordilino naturale or frizzante 0,75l	8
Seawater loud or quiet 0,75l.....	6
Seawater loud or quiet 0,2l	3
Loud or quiet seawater bottle with lid 0,2l.....	12
Loud or quiet seawater bottle with lid 0,5l.....	14
Loud or quiet seawater bottle with lid 0,75l	15
Bottle of Mezzo-Mix 0,33l	5
Bottle of Coca Cola* 0,33l	5
Bottle of Coca Cola light* 0,33l	5
Bottle of Fanta* oder Sprite* 0,33l	5
Almdudler 0,33l	5
Monaco Bitter Lemon* 0,23l	5
Monaco Tonic* 0,23l	5
Monaco Ginger Ale* 0,23l	5
Iced Tea Lemon / Blueberry / Peach 0,33l	6
Red Bull 0,25l	6
FIRST8 Kombucha Ginger Lime / Pink Grapefruit	7

JUICES PURE

Apple naturally cloudy 0,2l / 0,4l.....	3,5 / 6
Orange 0,2l / 0,4l	3,5 / 6
Currant 0,2l / 0,4l.....	3,5 / 6
Passion fruit 0,2l / 0,4l.....	3,5 / 6
Rhubarb 0,2l / 0,4l	3,5 / 6
Pineapple 0,2l / 0,4l	3,5 / 6

JUICES SPRITZER

Apple naturally cloudy 0,2l / 0,4l.....	3 / 5
Orange 0,2l / 0,4l	3 / 5
Currant 0,2l / 0,4l.....	3 / 5
Passion fruit 0,2l / 0,4l.....	3 / 5
Rhubarb 0,2l / 0,4l	3 / 5
Pineapple 0,2l / 0,4l	3 / 5

BEERS

Augustiner Edelstoff on tap 0,3l / 0,5l	4,5 / 5,5
Unertl wheat beer 0,5l	6
Radler* or Russ* 0,5l	6
Augustiner non-alcoholic 0,5l	5,5
Unertl wheat beer non-alcoholic 0,5l	6
Pils Augustiner 0,33l	5
Warsteiner non-alcoholic 0,33l	5

COFFEE AND HOT DRINKS

Cup of Coffee	4
Cappuccino	5
Espresso	3
Espresso Macchiato	4
Espresso Doppio	5
Latte Macchiato	5

TEA BIOTEAQUE CHIEMGAUER TEA MANUFAKTUR IN A SMALL POT

Schwarzer Peter Organic Black Tea Ceylon	6
Gfeida Maxi organic herbal tea home blend	6
Guada Luggi organic mountain herbal tea	6
Fesche Fini organic Rooibos Lemon-vanilla	6

SPARKLING WINE 0,1L

Prosecco	7
Pink Cuvee Terre Nardin Spumante Rosé	8
Champagner Blanc de Blancs Grand Cru Les Visions.....	14

WHITE WINE 0,2L

GERMANY

Grauburgunder Markus Schneider	10
Weißburgunder Markus Schneider	10
Sauvignon Blanc Kaitui Markus Schneider	11

AUSTRIA

Ott Fass 4	14
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ITALY

Pinot Grigio	8
Lugana di Frati	11
Roero Arneis Cayega	11
Weinschorle Pinot Grigio 0,2l / 0,5l	6 / 10

RED WINE 0,2L

GERMANY

Ursprung Schneider	11
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ITALY

Ca dei Frati Ronchedone	12
Primitivo Salento Maseria Capoforte	10
Primitivo Sessantanni Vintage	14

SPAIN

Rioja Marques de Murrieta	15
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ROSÉWEIN 0,2L

ITALY

Rosa di Frati	11
Roséschorle 0,2l / 0,5l	6 / 10

BOTTLE SHOCK 0,75L

Schneider Blanc de Blancs	2019	65
Dom Pérignon	2013	300
Conte della Vipera Antinori	2022	58
Gaja Ca Marcanda Vistamare	2022	85
Sessantanni Primitivo	2019	48
Bodega Chacra Treinta Y Dos	2017	105

All wines also available in 0.1l.
Please also ask for our wine list. We have about 300 other wines.

LEGEND

LABELING OF ADDITIVES

*preservative, *flavor enhancer, *antioxidant, *colorant,
*phosphate, *sweetener, *contains caffeine, *contains quinine,
*blackened, *contains phenylalanine source

ALLERGENS

We would like to inform our guests that our dishes may contain the following allergens:

Gluten, crustaceans, eggs, fish, nuts, peanuts, soy, dairy products, nuts, celery, mustard, sesame, sulphur dioxide and sulphates, lupins and molluscs, celery, mustard, sesame, sulphur dioxide and sulphates, lupin and molluscs.

When you order a dish, we assume that you are not allergic to certain foods. If you are allergic to any of these allergens, please let one of our service staff know. Thank you very much.

OPENING HOURS

Tuesday
17.30 – 22.00 h
Hot kitchen 17.30 – 20.30 h

Wednesday – Saturday
12.00 – 15.00 h and 17.30 – 22.00 h
Hot kitchen 12.00 – 14.30 h and 17.30 – 20.30 h

Sunday
12.00 – 15.00 h and 17.00 – 21.00 h
Hot kitchen 12.00 – 14.30 h and 17.00 – 19.30 h

Reservation requested under our homepage
www.seerestaurant-stalban.de

Business owner:
Pavic Restaurantbetrieb GmbH
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All prices in Euro including VAT