

OLEA



MEDITERRAN GENIESSSEN

The sound of this name conjures up mediterranean delights: the term **OLEA** is a tribute to the cuisine and world-famous hospitality of this beautiful region. At the same time, it is the botanical name for the gnarled and ancient olive trees of the mediterranean region. They provide the exquisite oils which we use to prepare our dishes. Specially selected for you: two Spanish olive oil specialities of exceptional quality – *extra virgin*. They are produced in the family-run company *Valderrama* in the provinces of Toledo and Cordoba. The family has been dedicated to the production of this liquid gold since 1853 that now stands on our tables.

- G** The recipe of the dish does not contain ingredients containing gluten. However, unintentional mixing cannot be completely excluded. The bread served contains gluten.
- L** The recipe of the dish does not contain lactose. However, unintentional mixing cannot be completely excluded
- V** The recipe of the dish does not contain any ingredients of animal origin (vegan). However, unintentional mixing cannot be completely excluded.

Regarding allergens & intolerances, our staff will be happy to provide information

Fish and meat sources

Jamon Iberico: Spain / *Spicy Salami*: Italy / *Salami Finocchiona*: Italy
All other meat: Switzerland / *Tuna*: Philippines
Shrimps: Vietnam / *Pulpo*: Morocco, Spain / *pike perch*: Switzerland

Declaration of baked goods

All pizza rolls, pizzas and desserts are homemade.
We source other baked goods exclusively from producers in Switzerland

All prices are in CHF, incl. VAT

Hotel Seedamm AG
8808 Pfäffikon SZ

SEASONAL 3 COURSE MENU

64 CHF per person

TUNA TATAR

with grilled pulpo and avocado

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SAUTÉED CHICKEN THIGH FILET

with thyme jus, lemon risotto and broccoli

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TORRONE PARFAIT

with hazelnut crumble and strawberry



SALADS & STARTERS

	small	large
GREEN SALAD - L V with house dressing		9
SUMMER SALAD - L V with tomatoes, cucumber, carrot, croûtons and house dressing		14
- served with sautéed chicken breast strips and garlic bread		29
- served with battered pike perch, tatar sauce and garlic bread		29
- served with sautéed shrimps (5 pieces) and garlic bread		29
- served with breaded camembert and garlic bread		24
TUNA TATAR - G with grilled pulpo and avocado	28	33
TOMATO & BUFFALO MOZZARELLA - G buffalo mozzarella from Campania with tomatoes and basil	18	23
MEDITERRANEAN OVEN VEGETABLES - G L V with zucchini, peperoni, eggplant, carrots and chickpeas, served with hummus and coriander		24
CLASSIC TATAR 100 % Swiss Beef with fried capers, egg, onions and gherkins, served with brioche-toast	24	29
- gratinated with «CAFE THE PARIS»	29	34
ANTIPASTI PLATTE «OLEA» smoked ham from Ticino, jamon iberico cebo, salami finocchiona IGP, buffalo mozzarella from Campania, parmigiano reggiano, antipasti, olives		49
GAZPACHO - L cold vegetable soup with peperoni, tomatoes, cucumber, olive oil, prawn skewers and fresh pizza bread		16
SOUP OF THE DAY our service staff will be happy to inform you about our soup of the day		9



MAIN COURSES

	small	large
TAGLIATA DI MANZO - G grilled and carved « SwissPrim » beef entrecôte, served with rocket salad, parmesan and french fries		58
SLICED VEAL WITH MUSHROOM CREAM SAUCE - G served with butter rosti and carrots		49
POLLO AL LIMONE - G with thyme jus, lemon risotto and broccoli		38
SAUTÉED PIKE PERCH - G with tomato-herb salsa, lemon risotto and patisson vegetables		39
LEMON- RISOTTO - G with pulpo, giant prawns, garlic and Mediterranean herbs	29	34
GNOCCHI with mascarpone sauce, leaf spinach, cherry tomatoes and pine nuts	24	29
SHAKSHUKA - G L V Ragu made from tomatoes, peppers, leeks and potatoes		26
- served with 2 poached eggs - G L		30
SPECIAL OF THE WEEK our service staff will be happy to inform you about our special of the week		38



PASTA

	small	large
CASARECCE «OLEA» homemade egg pasta with sautéed beef strips, jus, chili, sour cream broccoli and tomatoes	29	34
MAFALDINE AL RAGU homemade egg pasta with tomato sauce and ground beef	23	28
SPAGHETTI CARBONARA With smoked bacon, egg yolk and cream	23	28
SPAGHETTI ALLA GENOVESE with fresh basil pesto and parmesan	19	24
SPAGHETTI AL POMODORO - L V with San Marzano tomato sauce and fresh basil	19	24



PIZZA

we maintain a 48-hour dough process for an easily digestible pizza and use Fior di Latte mozzarella and San Marzano tomatoes DOP from Campania for our sauce.

Available from 11.30am to 2pm and from 6pm to 10pm

	small	large
OLEA tomato, buffalo mozzarella, pioradoro smoked ham from Leventina, truffle-mascarpone, rocket salad and datterini-tomatoes	28	32
MARGHERITA tomato and mozzarella	13	17
DIAVOLA tomato, buffalo mozzarella, spicy salami and rocket salad	23	27
FUNGHI & PROSCIUTTO tomato, mozzarella, mushrooms and cooked ham	19	23
VERDURA tomato, mozzarella, grilled vegetables and mushrooms	19	23
GAMBAS E AGLIO tomato, mozzarella, garlic, parsley and prawns	23	27
PANCETTA E CIPOLLE tomatoes, mozzarella, pancetta, onions and egg	23	27
CALZONE tomato, mozzarella, cooked ham, egg and mushrooms		25
PIZZA OF THE WEEK our service staff will be happy to inform you about our pizza of the week		24



DESSERTS

TORRONE PARFAIT with hazelnut crumble	14
PANNA COTTA with fresh strawberries	12
«SWEET FINALE» - G mini Grand Cru chocolate mousse	8
AFFOGATO - G one scoop of vanilla ice-cream with an espresso	9

ICE CREAM AND SORBETS

GELATI per scoop chocolate, vanilla, strawberry, mocha, caramel, nut	5
SORBETTI per scoop - G L V blood orange, lemon, mango	5
PORTION WHIPPED CREAM - G	2



COUPES

COUPE PLAZA	13
2 vanilla ice-cream, 1 chocolate ice-cream, brownie, crumble and whipped cream	
COUPE DENMARK	13
3 vanilla ice-cream, chocolate sauce, whipped cream and almonds	
BANANANSPLIT	13
3 vanilla ice-cream, chocolate sauce, whipped cream, banana and almonds	
EXOTIC COUPE	13
1 mango-, 1 lemon- and 1 blood orange sorbet decorated with mango, pineapple and passion fruit	
CAFE GLACE	13
3 mocca ice-cream, coffee and whipped cream	
COUPE ROMANOFF - G	14
3 vanilla ice-cream with marinated strawberries and cream	
SUNDAE CHILDREN - G	6
1 vanilla- and 1 strawberries ice-cream with smarties and wafer	
FRAPPÉ - G	11
chocolate, vanilla, strawberry or banana	

