

# 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.

**|| prices are in CHF, incl. VAT**

**Hotel Seedamm AG  
8808 Pfäffikon SZ**

# VALENTINE MENU



**SHRIMPS COCKTAIL**  
with avocado and brioche

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**CHAMPAGNE FOAM SOUP**

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**SWISS VEAL FILET MEDALLION**  
with morel sauce,  
potato mousseline and vegetables

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**WARM CHOCOLATE CAKE**  
with vanilla ice cream

84 CHF per person



# SALADS & STARTERS

	small	large
<b>PORTION OF GARLIC BREAD</b>		<b>9</b>
<b>GREEN SALAD - L V</b> with house dressing		<b>9</b>
<b>LAMB'S LETTUCE - G L</b> with Italian dressing, chopped eggs and bacon cubes		<b>16</b>
<b>WINTER SALAD - G L V</b> with apple dressing, poached pear cubes and walnuts		<b>14</b>
- served with sautéed chicken breast strips and garlic bread		<b>29</b>
- served with battered pike perch, tatar sauce and garlic bread		<b>29</b>
- served with sautéed shrimps ( 5 pieces ) and garlic bread		<b>29</b>
- served with breaded camembert and garlic bread		<b>24</b>
<b>TUNA TATAR - G L</b> with grilled pulpo and avocado	<b>29</b>	<b>34</b>
<b>TOMATO &amp; BUFFALO MOZZARELLA - G</b> buffalo mozzarella from Campania with tomatoes and basil	<b>18</b>	<b>23</b>
<b>ROASTED BEETS</b> with truffled blue cheese cream and pumpernickel crumbs		<b>18</b>
<b>CLASSIC TATAR</b> 100 % Swiss Beef with fried capers, egg, onions and gherkins, served with brioche-toast	<b>27</b>	<b>32</b>
<b>ANTIPASTI PLATTE «OLEA» FOR 2 PERSONS</b> smoked ham from Ticino, jamon iberico cebo, salami finocchiona IGP, buffalo mozzarella from Campania, parmigiano reggiano, antipasti, olives		<b>39</b>
<b>WHITE WINE FOAM SOUP</b> served with garlic bread		<b>16</b>



# MAIN COURSES

	small	large
<b>SWISS BEEF RIB-EYE - CAFE THE PARIS</b> served with spinach and french fries		<b>54</b>
<b>SLICED LAMB LOIN WITH HERB CRUST</b> Served with jus, mashed potatoes and ratatouille vegetable		<b>44</b>
<b>SLICED VEAL WITH MUSHROOM CREAM SAUCE - G</b> served with butter roesti and carrots		<b>49</b>
<b>POLLO AL LIMONE - G</b> sautéed chicken thigh filet with thyme jus, lemon risotto and broccoli		<b>38</b>
<b>SAUTÉED PIKE PERCH - G</b> with creamy champagne cabbage and boiled potato		<b>39</b>
<b>GAMBAS &amp; PULPO - G</b> with tomatoes, garlic, Mediterranean herbs and lemon risotto	<b>37</b>	<b>42</b>
<b>BEETROOT - RISOTTO - G</b> with goat cheese and walnuts	<b>24</b>	<b>29</b>
<b>SHAKSHUKA - G L</b> Ragu made from tomatoes, peppers, leeks and potatoes served with 2 poached eggs		<b>32</b>

<b>SPECIAL OF THE WEEK</b> our service staff will be happy to inform you about our special of the week	<b>38</b>
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# PASTA

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



# 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
<b>OLEA</b> tomato, buffalo mozzarella, prosciutto smoked ham from Leventina, truffle-mascarpone, rocket salad and datterini-tomatoes	<b>28</b>	<b>32</b>
<b>MARGHERITA</b> tomato and mozzarella	<b>13</b>	<b>17</b>
<b>DIAVOLA</b> tomato, buffalo mozzarella, spicy salami and rocket salad	<b>24</b>	<b>29</b>
<b>FUNGHI &amp; PROSCIUTTO</b> tomato, mozzarella, mushrooms and cooked ham	<b>19</b>	<b>24</b>
<b>VERDURA</b> tomato, mozzarella, grilled vegetables and mushrooms	<b>19</b>	<b>24</b>
<b>GAMBAS E AGLIO</b> tomato, mozzarella, garlic, parsley and prawns	<b>24</b>	<b>29</b>
<b>PANCETTA E CIPOLLE</b> tomatoes, mozzarella, pancetta, onions and egg	<b>24</b>	<b>29</b>
<b>CALZONE</b> tomato, mozzarella, cooked ham, egg and mushrooms		<b>29</b>
<b>PIZZA OF THE WEEK</b> our service staff will be happy to inform you about our pizza of the week		<b>24</b>



## DESSERTS

<b>TORRONE PARFAIT</b> with hazelnut crumble and plums	<b>14</b>
<b>WARM CHOCOLATE CAKES</b> With vanilla ice cream	<b>14</b>
<b>PANNA COTTA - G</b> with fresh fruits	<b>14</b>
<b>«SWEET FINALE» - G</b> mini Grand Cru chocolate mousse	<b>9</b>
<b>AFFOGATO - G</b> one scoop of vanilla ice-cream with an espresso	<b>9</b>

## ICE CREAM AND SORBETS

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



# COUPES

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



- 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 / **Lamb:** New Zealand / **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

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