



Starters, fresh salads

* Blue Cheese cream with caramelized Pear	18.00
Bio Salmon mousse with savoy cabbage, apple beetroot salad and saffron	23.00
Tatar from the Bio beef with toast and butter	25.00 / 37.00
* FidazerHof salad with sunflower- and pumpkinseeds	13.50
* Colourful mixed leaf salad	9.50
* Small salad with raw food strips	8.50

By the way - did you know,

... that our homemade bread is made of organic spelt flour,
yeast, FidazerHof spice mix and salt?

It is baked with a hand full of love of our kitchen crew!

Take away: CHF 10.00/kg



Homemade soups

- * Soup speciality by our apprentices
(We are happy to advise you) 9.00
- Hearty barley soup from Graubünden
"ina spezialitad ord la scadiola"
(* on request meatless)
- with homemade bread crostini 13.50
 - with alp cheese 16.00
 - with Salsiz 17.50
- Piquant Asia Vegetable soup with Tempura shrimp 13.50
- Mini soup – all our soups are also available as a teaser 6.50

Vegetarian main dishes

- * "Pizokels" made from buckwheat flour
with vegetables, cheese and roasted onions 19.50 / 25.00
- * Braised parsnip on Lentil-Vegetable ragout with potato gratin 28.00

FidazerHof tea shop,

In our FidazerHof tea shop you can buy our tea choice.
So you can enjoy it at home.
If the FidazerHof fairy tale or a Pitta tea, in our choice you find
a lot of difference tea deliciousnesses.
Just ask our staff.



Main dishes

Original Fidazer "Cordon Bleu" made from veal with French fries	34.00 / 44.00
Fried Swiss veal cutlet with Pommery mustard sauce and spelled pasta	34.00 / 42.00
Swiss Bio Beef entrecote with Grison truffle butter and potato gratin	52.00
Homemade meat balls with mushrooms sauce and noodle cluster	29.00

Fresh trouts from Alvaneu

Roasted trout with boiled potatoes, sunflower- and pumpkinseeds On request as a filet	37.00 42.00
„Poached trout“ with nutty butter and salt potatoes	39.00

All main dishes will be served with fresh, seasonal vegetables



Dessert cheese selection from close and far

Chose 1 type of cheese from our selection with homemade fruit bread / about 50 g	9.50
Chose 3 types of cheese from our selection with homemade fruit bread / about 100 g	18.00

We like to advice you about our daily offer!

FidazerHof - Desserts

Small & delicious!

Mini vermicelles with whipped cream (sweet chestnuts spaghetti)	8.00
Espresso ice cream (sweet "parfait" seduction)	6.50
Mulled wine pear jelly with laddu	6.50

Sweet classics!

Stirred FidazerHof coffee flavoured ice cream with cherry brandy and whipped cream	9.50
Baileys roulade with gingerbread crumble and homemade Pumpkin ice cream	13.50
Coupe Nesselrode "the classic"	12.50
Fresh fruit salad with whipped cream	12.00

Traditional and good!

Lemon sherbet with Vodka	11.00
Apricot sherbet with "Apricotine" from Wallis	11.00
Raspberry sherbet with raspberry brandy	11.00
Vanilla ice cream with hot chocolate sauce	7.00 / 10.00
Stracciatella ice cream with hot chocolate sauce	7.00 / 10.00
Coupe Romanoff (vanilla ice cream, strawberries, whipped cream)	13.50
Coupe "süassa Bündner" (forest fruit, raspberry vanilla meringues and Röteli)	13.50

* Also for vegetarians (Ovo-Lacto-Vegetabil)



Our Carte D'Or ice cream and sorbet

Carte D'Or vanilla:	creamy ice cream with vanilla
Carte D'Or chocolate:	chocolate ice cream with pieces of chocolate with 70% cocoa from Ecuador
Carte D'Or Yoghurt-forest fruit:	yoghurt ice cream with forest fruit pieces
Carte D'Or stracciatella:	with pieces of chocolate and cocoa sauce with cream refined
Carte D'Or Raspberry-vanilla-meringues:	raspberry vanilla sorbet with in white chocolate wrapped pieces of meringues
Carte D'Or Tiramisu	ice cream with tiramisu taste, coffee sauce and pieces from coffee cake, with cream refined
Carte D'Or sorbet raspberry:	raspberry sorbet with big pieces of raspberry
Carte D'Or sorbet apricot:	mediterranean apricot sorbet with pieces of apricots
Carte D'Or sorbet Citron Vert:	lime sorbet with mediterranean lemon-zest

per scoop	3.50
with cream	+ 1.50

...and along with the coffee

Try our homemade cookies, cantuccini and iced pralinés	
small (6 pieces)	3.50
middle (9 pieces)	5.50
Homemade ice praline	per piece 0.90