



Starters, fresh salads

* Salad with black lens, beetroot, pumpkin and Sbrinz-sesame cracker	17.50
Potato fish cake with jam from dried tomatoes and yoghurt herb dip	24.00
Tatar from the Bio beef with toast and butter	25.00 / 37.00
* Small FidazerHof salad with sunflower- and pumpkinseeds	13.50
* Colourful mixed leaf salad	9.50

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
- * Apple-wine soup with saffron and mini blue cheese pizza 14.50
- 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 celery root with black sesame
and homemade curcuma-noodles and beetroot sauce 29.50

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
Roasted Swiss veal escalope with spelt noodles and mustard seed sauce	34.00 / 42.00
Braised beef knuckle with onions sauce and Grisons Bramata (polenta)	36.00
Homemade meat balls with mushrooms sauce and noodle cluster	29.00

Fresh trouts from Alvaneu

Roasted trout with boiled potatoes, sunflower- and pumpkinseeds	37.00
On request as a filet	42.00
„Poached trout“ with nuty 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!

Chocolate coconut pudding with pineapple-malibu sherbet (gluten + lactose free)	8.50
Espresso ice cream (sweet "parfait" seduction)	6.50
Mini Vermicelles with whipped cream	8.00

Sweet classics!

Stirred FidazerHof coffee flavoured ice cream with kirsch and whipped cream	9.50
"Flimser Wolfsmilk" cream with mini-Toblerone-muffin	13.50
Fresh fruit salad with whipped cream	12.00
Tangerine parfait with caramelised pears	12.50

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 Nesselrode	13.50



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 stracciatella:	with pieces of chocolate and cocoa sauce with cream refined
Carte D'Or Rum Raisin:	ice cream with rum taste and pickled raisin
Carte D'Or Tiramisu	ice cream with tiramisu taste, coffee sauce and peaces from coffee cake, with cream refined
Carte D'Or sorbet raspberry:	raspberry sorbet with big pieces of raspberry
Carte D'Or sorbet apricot:	mediterrane apricot sorbet with pieces of apricots
Carte D'Or sorbet Citron Vert:	lime sorbet with mediterrane lemon-zest

per scoop	3.40
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
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