



## Welcome at FidazerHof! Nice that you are with us!

Dear Guests,

Let our kitchen and service team spoil you with a delightful culinary experience, and enjoy our fresh, sustainable cuisine with regional specialties.

We exclusively use ingredients from the local area to offer you a carefully curated selection of delicious dishes.

As proud members of Goût Mieux, Pro Specie Rara, and Slow Food Switzerland, we are committed to high-quality standards and our dedication to regional products.

We are delighted to be your hosts, and we invite you to discover the flavors of the Bündner Oberland in all its culinary glory.

Enjoy, and "en Guata" or "bon appétit"!

Martina, Jiri, and the FidazerHof Team

### How about an aperitif?

2023er Maienfelder Pinot Blanc AOC Weingut Tanner (Pinot Blanc)	1dl 9.5
Bündner Hochzeit (The union of an old Graubünden wine)	1dl 9.5
Bündner HerrschaftsDrunk (The Red, elderberry., Sparkling wine)	16

### How about a mocktail?

FidazerHorn (Ginger Beer, Passionsfrucht)	9.5
"Virgin Caipirinha" (Lime, Ginger Ale)	10

Do you have any allergies or intolerances? Let us know, and we'll be happy to assist you.





## Bündner Menu



Grisons barley soup Fidazer grandmother style  
(Suppa da giutta)  
(\* vegetarian on request)



Homemade capuns with dried beef from Rueun  
Milk bouillon, Andeer grated cheese  
(Capuns da casa cun carn setga, sosa da latg, caschiel da andeer)



Light grisons nut cake in a glass  
(Petta dal grischun el magiel)



3 course menu CHF 54



The matching wine:

**2021er Fläscher Pinot Noir Selection, Weingut Hermann**

The Pinot Noir Selection captivates with its beautiful color, robust structure, and delicate acidity. This combination gives the wine a balanced and elegant profile. It's a perfect companion to a fine meal.

CHF 69





## Starters

### From the garden / from the pasture

* FidazerHof seasonal salad with sunflower- and pumpkin seeds	14
* Various leaf salad colorfully mixed	10
* Small mixed salad with raw food strips	9.5
Swiss beef tartare Truffle mayonnaise, egg yolk cream, toast	28 / 36

### From the soup pot

*Soup specialty from our trainee	9
Grisons Barley soup "ina spezialitad ord la scadiola» (* on request also vegetarian)	14
with house crostini	14
with Alpine cheese	16.5
with Salsiz (Swiss dried sausage)	18
Mini soup	6.5
All our soups are also available as 'mini soups'	





## Maincourse

### From the field

* Buckwheat pizokels with vegetables, cheese and roasted onions	25/29
* Ayurvedic spicy curry vegetable rice pan chili, lemongrass, kaffir lime	34
* Vegetarian „daily special“	34

### From the pasture

Original Fidaz' "Cordon Bleu" from the calf Fries, seasonal vegetables	39/49
Fried Swiss veal schnitzel Prosciutto, sage Pommery mustard sauce and spelt noodles	39/49
Homemade meat balls with mushroom, cream sauce and mashed potatoes	35
150g Luma Swiss Black Angus Picanha Rosemary potatoes, Chimichurri, seasonal vegetables	52

### From the water

Fresh trout from the Alvaneu's mountain breeding:	
Fried trout boiled potatoes, sunflower and pumpkin seeds	43
„Blue Trout“ in one piece with nut butter (beurre noisette)	45
Fillet on request	+ 5
Fish-Catch of the day	44

Wussten Sie, dass alle unsere Fleischarten Schweizer Label tragen?  
\* Auch für Vegetarier (Ovo-Lacto-Vegetabil)





## Dessert cheese from near and far

Discover the exquisite cheese specialities from the renowned Andeer dairy in the Grisons Alps. These artisan cheeses combine traditional knowledge and care and are known for their unmistakable flavour and high quality.

Be inspired by the variety of our cheese specialities

1 variety of your choice with homemade fruit bread	9.5
3 varieties of your choice with homemade fruit bread	18

<b>2018er Beerenauslese Cuvée</b> Weinlaubenhof Kracher, Österreich	4cl	9.5
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A radiant golden yellow characterizes this wine. The bouquet is fragrant with candied fruits, berries, honey, vanilla, and dried orange peel. The initial taste is fresh; on the palate, the wine is juicy and full-bodied, with an ideal balance of sweetness, acidity, and fruit. The finish is pleasantly long and aromatic. A delight for all the senses.

<b>Château Dudon 2014, Sauternes AOP, Frankreich</b> Cuvée noble aus 85% Sémillon, 15% Sauvignon blanc	4cl	9.5
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<b>Malanser Portolino</b> Family Clavadetscher	4cl	7.5
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## From the land of milk and honey

### Mini Dessert

Espresso ice cream (the temptation in parfait form)	7.5
Swiss strawberry trifle	9.5
Espresso Snowball (espresso, vanilla ice cream)	9

### Traditional and delicious

Lemon sorbet with vodka	12
Raspberry sorbet with raspberry spirit	12
Stirred FidazerHof iced coffee with kirsch and cream	12.5
Fresh fruit salad with cream	12.5

### Coupe

Coupe Amarena-Joghurt-Traum (Joghurt, Kirsche, Rahm)	12
Coupe Romanoff (Erdbeeren, Vanilleglace, Rahm)	14
Coupe Dänemark (Vanilleglace, Schokoladensauce, Rahm)	7.5/11

### Glace and Sorbet

Vanilla, chocolate, mocha, yoghurt  
Raspberry sorbet, lemon sorbet

Per scoop	4
With cream	1.5

### Tiny, fine and "Gluschtiges"

Try our homemade biscuits, cantuccini and ice-cream pralines:

6 pieces or 9 pieces	3.5/5.5
Homemade iced chocolates / per piece	0.9





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### Afternoon menu until 5.45 pm

#### Aperitif delicacies

Portion of freshly harvested Greek Kalamata olives (without colourings and preservatives)	5
Portion of alpine cheese from the Ruschein alp, approx. 25g	6
Delicacies from the region as an aperitif	27
Organic salsiz from Rueun, dried goat meat 'LaCaura'	
Alpine cheese, specialities from the black Alpine pig	
Organic Bündnerfleisch from the Surselva, 80g	29
Organic farm Gula, Alpiger family, Rueun	
Alpine cheese in one piece from the Surselva, 120g	14.5
Homemade mustard	
Organic Andutgel salsiz from Hof Gula, Rueun (is a type of Swiss dried sausage)	16.5





## Afternoon treat

FidazerHof seasonal salad with sunflower and pumpkin seeds	14
Sardines with onions, bread and rock salt	15
Swiss beef tartare Truffle mayonnaise, egg yolk cream, toast	28/36

## From the soup pot

* Soup speciality of the apprentices	9
Grisons barley soup with alpine cheese (* vegetarian on request)	16.5
Grisons barley soup with Salsiz	18

## Main courses/ From the pan

* Buckwheat pizokels with vegetables, cheese and fried onions	29
Homemade hacktätschli Mashed potatoes, cream sauce, fried mushrooms	35
Buchli's hot farmer's sausage with red cabbage and apple salad	22.5

\* Also for vegetarians (Ovo-Lacto-Vegetabil)

