



Welcome! Nice that you are with us!



Dear Guests,

Welcome to our establishment!

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?

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, elderflower, sparkling wine)		16

How about a mocktail?

FidazerHorn (ginger beer, passion fruit) "Virgin Caipirinha" (Lime, ginger Ale)	10	8.5
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Do you have any allergies or intolerances? Let us know, and we'll be happy to assist you.





Grisons 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 52



The matching wine:

2021 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





FidazerHof classics for years

Appetizers, salads, soups

Tartar of organic beef with toast and butter
28 / 40

* FidazerHof seasonal salad with
sunflower and pumpkin seeds
14

* Various leaf salad colorfully mixed
10

* Small mixed salad with raw food strips
9.5

* Soup specialty from our trainee
9

Grisons barley soup "ina spezialitad ord la scadiola"
(* on request also vegetarian)
with house crostini 14
with Alpine cheese 16.5
with Salsiz 18

All our soups are also available as "Müsterli"

Mini soup
6.5

* Also for vegetarians (Ovo-Lacto-Vegetabil)





FidazerHof classics for years

Mains

Did you know that our meat has the "Bio-Label"?

* Buckwheat pizokels with vegetables, cheese and
Roasted onions
25 / 29

Original Fidaz' "Cordon Bleu" from the calf with fries
39 / 48

Fried Swiss veal schnitzel with
Pommery mustard sauce and spelt noodles
38/ 46

Homemade meat balls with mushroom cream sauce with pasta nest
33

Fresh trout from the Alvaneu's mountain breeding

Fried trout with sunflower and pumpkin seeds
Salt potatoes
39

"Trout Blue" in one piece with nut butter (beurre noisette)
Salt potatoes
41

Fillet on request + 5

**All main courses are served with fresh
seasonal vegetables**

* Also for vegetarians (Ovo-Lacto-Vegetabil)





Dessert cheese from near and far

1 variety of your choice with homemade fruit bread
approx. 50g 9.5

3 varieties of your choice with homemade fruit bread
approx. 100g 18

Ask for our daily specials!

Suitable for this

2018s Beerenauslese Cuvée
Weinlaubenhof Kracher, Austria
4cl 9.5

This wine stands out with its lively fruitiness. The nose reveals notes of white peach, passionfruit, and honeydew melon. On the palate, you'll find stone fruits, tangerines, and ripe yellow peach. The elegant acidity and long, fresh finish complete the tasting experience. A top-tier wine from Gerhard Kracher's Auslese collection, perfect for pairing with desserts or simply enjoying on its own.

Château Dudon 2014, Sauternes AOP, France
Cuvée noble of 85% Sémillon, 15% Sauvignon blanc
4cl 9.5

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.

Malans' Portolino
Clavadetscher family
4cl 7.5

Our sweet organic liqueur is crafted from a unique combination of fresh grape juice and marc. Before our Portolino reaches its full flavor maturity, it is aged for at least five years in oak barrels, where it develops its rich aroma and depth. It is Graubünden's answer to the legendary port wine, and a true delight for lovers of robust, full-bodied liqueurs.





Desserts

Tiny, fine and "Gluschtiges"

Espresso-Glace (seduction in form of parfait)
6.5

Swiss Strawberry Trifle
9.5

"Heart warmer"
(chocolate ice cream with homemade egg liqueur and whipped cream)
8.5

Espresso Snowball
(Espresso, vanilla ice cream)
9

Our "I Gelati" ice cream and sorbet flavors

(made from Swiss ingredients and produced in Switzerland)

Vanilla, chocolate, stracciatella, walnut, mocha,
Raspberry sorbet, Apricot sorbet, Citron sorbet

per scoop 4 with whipped cream +1.5

Sweet classics

FidazerHof iced coffee with cherry and whipped cream
12.5

Fresh fruit salad with whipped cream
12.5

Coupe "süassa Bündner"
(Walnut ice cream, Meringues, "Röteli" and whipped cream)
13.5

Romanoff Sundae with Fresh Swiss Strawberries
14





Traditional and good!

Lemon sorbet with vodka

12

Apricot sorbet with Valais Apricotine

12

Raspberry sorbet with raspberry brandy

12

Vanilla ice cream with hot chocolate sauce

7 / 11

Stracciatella ice cream with hot chocolate sauce

7 / 11

... and with your coffee something "Gluschtiges"...

Try our homemade Guetzli (cookies), Cantuccini and ice pralines

(6 pieces) 3.5 / (9 pieces) 5.5

Homemade ice pralines / per piece 0.9

Huss-Röteli (homemade and aged at Fidazerhof)

2cl 6

Röteli is a classic Swiss liqueur, particularly popular in the canton of Graubünden. With its deep red color and an intricate blend of spices like cinnamon and cloves, combined with a fruity base of cherry or other fruit juices, Röteli is a warming treat.

Its sweet-spicy flavor provides a unique and pleasant tasting experience.

