FIDAZER

HOTEL
RESTAURANT
AYURVEDA

Inspiration from our kitchen

Swiss veal aspic with coleslaw salad,
vegetable vinaigrette and hemp seeds breadsticks

or

* Pumpkin creme soup with chanterelles roll

•••

Swiss game on a skewer with brussels sprout,
blue burgundy sauce and spaetzle-vegetable mix

•••

* Cheese selection from near and far with homemade fruit bread

or

Vermicelles cake with cider creme,
sea buckthorn and nut croquant

•••

3 course menu CHF 77.00
4 course menu CHF 85.00

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Vegi-Dream completely ayurvedic

* Paneer-herb tatar with figs-nut salad and
hemp seed breadsticks

•••

* Pumpkin risotto with pumpkin seeds and lentil sprouts

•••

Sweet potatoes creme, « Vata-pear » and Laddu

•••

3 course menu CHF 55.00

By the way – did you know,

... that our homemade bread is made from organic pure spelt flour from GranAlpin, yeast, FidazerHof spice mixture and salt?
... that this is prepared with a lot of love by our kitchen crew?
Takeaway price: CHF 10.00/kg

* Also for vegetarians (Ovo-Lacto-Vegetabil)

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FidazerHof classics for years

Appetizers, salads, soups

Tatar of organic beef with toast and butter
26.00 / 38.00

* FidazerHof seasonal salad with sunflower and pumpkin seeds
13.50

* Various leaf salads colorfully mixed
9.50

* Small mixed salad with raw food strips
8.50

* Soup speciality from our trainee
9.00

„Bündner“ barley soup "ina spezialitad ord'la scadiola"
(* on request also vegetarian)
with house crostini 13.50
with Alpine cheese 16.00
with Salsiz 17.50

By the way - did you know that...

All our soups are also available as "Müsterli"

Mini soup
6.50

* Also for vegetarians (Ovo-Lacto-Vegetabil)

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FidazerHof classics for years

Mains

* Buckwheat pizokels with vegetables, cheese and roasted onions
19.50 / 25.00

Original Fidazer "Cordon Bleu" from the calf with fries
38.00 / 45.00

Swiss veal schnitzel fried with
pommery mustard sauce and spelt noodles
37.00 / 44.00

Homemade minced meat balls with mushroom cream sauce
mixed with pasta
29.00

Fresh trout from the Alvaneuer mountain breeding

Trout fried with sunflower, pumpkin seeds and salt potatoes
37.00
fillet on request 42.00

"Trout Blue" in one piece with nut butter (beurre noisette)
and salt potatoes
39.00

All main courses are served with fresh seasonal vegetables

* Also for vegetarians (Ovo-Lacto-Vegetabil)

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Dessert cheese from near and far

1 variety of your choice with homemade fruit bread
approx. 50g 9.50
3 varieties of your choice with homemade fruit bread
approx. 100g 18.00

Ask for our daily offer!

Desserts

Tiny, fine and "gluschtiges"

Espresso-Glace (the seduction in Parfait)
6.50

Mini Vermicelles with whipped cream
8.50

Sweet classic

Stirred FidazerHof iced coffee with cherry (booze) and whipped cream
9.50

Fresh fruit salad with whipped cream
12.00

Coupe "süassa Bündner"
(Walnut ice cream, Meringues, „Röteli“ und whipped cream)
13.50

Small Coupe «Nesselrode»
13.50

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Traditional and good!

Lemon sorbet with vodka
11.00

Aprikosensorbet with Valais Apricotine
11.00

Raspberry sorbet with raspberry spirit
11.00

Vanilla ice cream with hot chocolate sauce
7.00 / 10.00

Stracciatella ice cream with hot chocolate sauce
7.00 / 10.00

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

Try our homemade Guetzli (cookies), Cantuccini and ice pralines
(6 pieces) 3.50
(9 pieces) 5.50

Homemade ice pralines
per piece 0.90

Our Carte D'Or Glace and Sorbet Aromas

Vanilla, Chocolat (70% cocoa from Ecuador),
Stracciatella, Walnut,
Sorbet Raspberry, Sorbet Abricot, Sorbet Citron-Vert

scoop of ice cream 3.50
with whipped cream +1.50