



## Welcome to Fidazerhof! We're delighted to have you with us!

Dear Guests,

Let our kitchen and service team take you on a culinary journey and enjoy our fresh, sustainable cuisine featuring regional specialties.

We use exclusively local ingredients to offer you a carefully selected range of delicious dishes.

As members of Goût Mieux, Pro Specie Rara, and Slow Food Switzerland, we take pride in our high quality standards and our commitment to regional products.

We are delighted to be your hosts and invite you to discover the best of the Bündner Oberland through its culinary delights.

Enjoy your meal and “en Guata” or “bon appétit”!

Martina, Jiri, and the FidazerHof Team

### How about an aperitif?

Bünder HerrschaftsDrunk  
Fresh, floral, and sparkling – Gin meets elderflower and sparkling wine

16

### How about a mocktail?

Refreshing, fruity, and completely alcohol-free – perfect for any occasion.

FidazerHorn  
(Refreshing and sparkling with ginger beer and passion fruit)

10

Virgin Caipirinha  
(Refreshing with lime juice, ginger ale, and raw sugar)

10

**Do you have any allergies or intolerances?  
Please let us know – we'll be happy to advise you.**





## Cheese Fondue (for 2 or more)

Only on the terrace in good weather  
11:45 a.m. – 4:00 p.m.

Robust, nutty fondue blend from the Andeer dairy.  
The Christall adds maturity and aromatic depth, while the Schmuggler ensures a creamy, balanced melt.



Cheese fondue with bread (per person)

35



Grisons air-dried ham 30 g

7



Kirsch (for dipping bread)

6

Authentic Grisons cheese quality.





## Bündner Menu



Bündner Barley Soup, Fidazer Grandmother's Style  
(Suppa da giutta)  
Hearty and traditional – also available vegetarian upon request  
14



Homemade Capuns with Rueun Dried Beef  
Served in a milk broth with grated cheese from Andeer

28/34



A classic treat, served light and flavorful  
(Petta dal grischun el magiel)

12.5



3 Gang Menu CHF 54





## Appetizers

FidazerHof Seasonal Salad  
With sunflower seeds, pumpkin seeds, and Sbrinz cheese

14

Small mixed salad with raw vegetable strips, lettuce, and carrots

9.5

Lamb's lettuce with house-smoked trout from Alvaneu, egg, and toasted nuts with apple-berry dressing"

22.5

Swiss beef tartare with truffle mayonnaise, egg yolk cream, and toast

28/36

### From the soup pot

Soup of the day

12.5

"Grisons" Barley Soup  
(also available vegetarian on request)

with house-made bread crostini

14

with alpine cheese

16.5

with Salsiz (Swiss dried sausage)

18

„Mini Soup“

All our soups are also available as a 'Mini Soup

6.5





## Main Courses

### From the Field

\* Homemade curd dumplings served with spinach and carrots in a light cream cheese sauce

27/31

\* Ayurvedic fiery Curry Vegetable Rice Pan  
with chili, lemongrass, and kaffir lime

34

### Pasture-Raised

Original Fidazer Veal 'Cordon Bleu'  
with Eastern Swiss fries, pea purée, and glazed carrots

39/49

Swiss Veal Saltimbocca  
with white wine and sage jus, porcini mashed potatoes, and grilled  
caramelized radicchio

39/49

Swiss Beef Cheek Ragout, braised for 12 hours, served with spelt noodles  
and fragrant hazelnut gremolata

42

LUMA Swiss Beef Flank Steak  
with apple-pepper sauce, rosemary potatoes, and torch-flamed leek

49



FIDAZER



**From the Water**  
**Fresh trout from the Alvaneuer mountain farm**

Fried Trout, whole  
Parsley potatoes, butter with sunflower and pumpkin seeds  
spinach leaves

45

“Blue” Trout (poached), whole  
Parsley potatoes, brown butter (beurre noisette)  
spinach leaves

47

Filleted upon request + 5

Did you know that all our types of meat carry the Swiss label?\*

Also suitable for vegetarians (ovo-lacto-vegetarian)





## Dessert cheese from the Andeer cheese dairy

Discover the exquisite cheese specialties from the renowned Andeer dairy  
in the Swiss Alps.

These artisan cheeses combine traditional craftsmanship and careful  
attention, renowned for their distinctive flavor and exceptional quality.

Delight in the variety of our cheese specialties.

1 variety of your choice with homemade fruit bread

9.5

3 varieties of your choice with homemade fruit bread

18

1983er Taylor's Vintage Port I

140

1985er Taylor Vinhos SA

140





## A taste of paradise

### Mini Dessert

Espresso Ice Cream (the temptation in parfait form)  
7.5

Homemade Meringue with Orange wedges and Cream  
9

Heartwarmer  
Homemade egg liqueur, chocolate ice cream  
9

### Traditional and delicious

Stirred FidazerHof Iced Coffee with Cherry and Cream  
12.5

Lemon Sorbet with Vodka  
12

Raspberry Sorbet with Raspberry schnaps  
12

FidazerHof "Winter Fairy Tale"  
homemade baked apple ice cream with almond crumble and raisin sauce  
14





## A taste of paradise

### Dessert cup

Walnut Sundae with "Röteli" Cherries –  
walnut ice cream, Röteli cherries (contains alcohol), and cream  
13.5

Denmark Sundae  
(Vanilla ice cream, chocolate sauce, cream)  
8/11

### Ice Cream and Sorbet

Vanilla, Chocolate, Mocha, Walnut, Yogurt  
Raspberry Sorbet, Lemon Sorbet

per scoop

4

with cream

1.5

## And something tasty to go with your coffee

Try our homemade cookies, cantuccini, and ice cream pralines:

6 pieces or 9 pieces

3.5/5.5

Homemade Ice Cream Pralines (per piece)

1

