



FOOD



SALADS & SOUPS

Season's Salad	mixed salad leaves	7.50/12.50
Salad Bowl „Calanda“	mixed salad leaves with chicken with prawns	22.50 26.50
Caesar's Salad	iceberg lettuce, eggs, croûtons & parmesan dressing with crispy bacon with chicken and crispy bacon	16.50 24.50
Winter's Salad „Pumpkin & Quinoa“	with figs, kale, blueberries, grapes & walnuts with fried mozzarella sticks	16.50 21.50
Calf's Liver	on mixed salad leaves with fresh fruits with fried camembert and mountain cranberries	27.50
Pumpkin-Ginger-Soup	with pumpkin-seed oil, seeds & croutons	7.50/12.50
Grissons' „Beer Soup“	with Bündnerfleisch, barley & Urweiss	8.50/13.50

CLASSICS

Chicken Nuggets	6 / 9 pcs.	9.50 / 12.50
Chicken Wings	6 / 9 pcs.	12.50 / 16.50
Springrolls	8 / 12 pcs.	13.50 / 16.50
Country Cuts		10.50 / 15.50
Sweet potato fries		10.50 / 15.50
French fries		7.50 / 10.50

VEGGI / WOK

Pengai Curry	chicken and vegetables with red curry, jasmin rice	27.50
Pasta „Controversa“	Chef's secret	18.50
Asia Wok	chili, lemongrass, coconutmilk sauce with vegetables & rice with tofu with prawns	23.50 32.50
The Green Mountain Burger	100% Burger – 100% vegetarian with chimichurri, salad, vegetables, fried onions, slightly hot sauce, with swiss alpine cheese served with french fries	24.50

WARM & COLD

„Weisswurst & Brezel“	Bavarian speciality	14.50
Baked Potato with avocado-cream	with mixed salad leaves and herb-balsamic-dressing with smoked salmon & mixed salad leaves	16.50 21.50
Curry Gold	Swiss Sausage with curry sauce, fried onions, gold and french fries	19.50
Grissons' speciality „Maluns“	homemade „Maluns“ with swiss cheese served with freshly made apple puree	22.50
Beefsteak Tatar	beefsteak tatar with homemade tatarsauce with fried egg, salad, toast and butter	27.50
Calanda's Club Sandwich	grilled chicken breast with crispy bacon toast-tower with guacamole & remoulade with salad & french fries	27.50

Swiss Free Range Chicken



daily fresh
from 6 p.m.
- it has at long
it has-

Half Chicken
with sides on request
24.50

CHICKEN – EXPRESS
Whole Swiss chicken carved at the table
with french fries à discrétion
66.– / for 2 persons
incl. season's salad for starter

MEAT

Chicken-Bacon-Skewers	chicken bacon skewers on fresh pineapple homemade barbecue sauce, with country cuts	24.50
Spicy Beef Wrap	tortilla filled with sliced beef, salad, chimichurri, served with french fries	25.50
Burger „Postplatz“	Swiss burger with bacon, rocket, cabbage, slightly hot sauce and swiss alpine cheese, served with salad	24.50
„Strogatelle“	Sliced beef with paprika cream sauce, fresh champignons, sour cream & tagliatelle	27.50
Cordonbleu „Habanero“	with chilipesto, bacon & swiss cheese (Tilsiter), with french fries	27.50
Entrecôte	220g grilled entrecôte, homemade herb butter with french fries	38.50

SWEETS

Vermicelles

Vermicelles with meringues & cream

11.50

Coupe Nesselrode

Vermicelles with meringues, yoghurt & cream

12.50

Cream-Cheese-Brownie

with vanilla ice cream

11.50

Panna Cotta

homemade panna cotta with raspberry sauce

12.50

Homemade Grissons' Walnut-Caramel-Tart

with yoghurt ice cream

13.50

Iced Coffee „Viennese style“

coffee ice cream, vanilla ice cream, hot coffee and cream

12.50

tiny but mighty...
sweets in the glas for 6.50

Coffee Ice Cream With Giotto
with white chocolate sauce

„Chalandamarz“
lukewarm chestnuts with honey cream
and vanilla ice cream

Mini „Coupe Dänemark“
vanilla ice cream
and chocolate sauce

Glacé / Frappé

yoghurt-malibu-coconut / coffee / yoghurt /
vanilla / strawberry / chocolate / walnut

3.- / ball 8.50 / frappé

Sherbets

lemon 🍋 / raspberry 🍓 / mango-passionfruit
3.- / ball 8.50 / fFrappé



BEVERAGE



WINE

WHITE

Rabl 7.50/49.—
Kamptal, Austria
Sauvignon blanc

Només Garnatxa 8.—/53.—
Castillo Perelada, Spain
Garnatxa blanca

Cuvée Blanche 9.—/61.—
Winery Castle Salenegg, Maienfeld GR
Assemblage Pinot noir & Chardonnay

RED

Pimenta 7.50/49.—
Alentejo, Portugal
Touriga Nacional, Touriga Franca,
Alicante Bouschet

Perelada 5 Fines 8.50/56.—
Reserva, Castillo Perelada, Spain
Cabernet Sauvignon, Merlot, Syrah,
Samsó, Garnatxa, Monastrell

Staves Riserva DOC 9.—/61.—
Tenuta Kornell, South-Tirol
Merlot

BOTTELED WINE

WHITE

White Edition IGT 2017, Plozza Vini
Chardonnay
Valtellina, Italy 59.—

RED

Post Scriptum
Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca
Duoro, Portugal 63.—

Numero Uno DOC 2014, Plozza Vini
Nebbiolo
Valtellina, Italy 87.—

ROSÉ

11 Minutes, Pasqua
Trevenezie IGT
Venetien, Italy 61.—

SPARKLING / CHAMPAGNER

Franciacorta DOCG, Plozza Vini, Italy
méthode champenoise
Brut 11.50 / 78.—
Rosé 78.—

Laurent Perrier Brut
France 95.—

WINE CELLAR

Quatr Nas DOC 2010

Barbera, Nebbiolo,
Cabernet Sauvignon, Pinot Nero
Podere Rocche dei Manzoni,
Langhe, Italy 85.—

Bricco della Bigotta 2014

Barbera d'Asti
Braida / Giacomo Bologna
Piemont, Italy 95.—

Campo alla Sughera 2009

Merlot, Petit Verdot
Toscana IGT, Italy 95.—

Guado al Tasso 2013

Cabernet Sauvignon, Merlot, Syrah
Marchesi Antinori, Firenze, Italy 110.—

Sassicaia 2013

Cabernet Sauvignon, Merlot, Cabernet Franc
Bolgheri, Toscana, Italy 160.—

APÉRO

Lillet „Calanda“ 12.50

Chriesi – Spritz 11.50

Apérol – Spritz 11.50

Cüpli Franciacorta 11.50

Apfelicider „Strongbow“ 6.—
4.5%, 3.3dl

NON-ALCOHOLIC

Homemade Ictea
„ALPINE-HERBS“

3dl 6.50 / 5dl 8.50

Urs
fermented lime & wormwood
2.75dl 5.—

FINGER-FOOD

Pretzel 4.00

Small Garlic Bread 4.50

Olives & Parmesan 6.50

Tortillachips with avocado cream 6.50

BOTTELED BEER

Heineken 5%
3.3dl 6.50

Sol 4.5%
3dl 6.50

Calanda Radler 2.0%
3.3dl 6.50

Calanda Edelbräu 5.2%
3.3dl 6.50

Mort Subite – Kriek Lambic 4.0%
2.5dl 8.50

Erdinger „Dark“ 5.3%
5dl 8.50

Murphy's Irish Stout, Irland 4%
5dl 8.50 / in der Dose

Erdinger non-alcoholic <0.5%
3dl 6.50

Heineken 0.0 0%
3dl 6.50

BIER VOM FASS

Calanda 4.8%
3dl 5.— / 5dl 7.50 / 1l 14.—

Calanda Glatzsch 4.8%
3dl 5.— / 5dl 7.50 / 1l 14.—

Ittinger Klosterbräu 5.6%
3dl 5.70 / 5dl 8.50 / 1l 15.50

Erdinger Urweiss 4.9%
3dl 5.70 / 5dl 8.50 / 1l 15.50

Beer of the month
recommended
by our service staff
2.5dl 4.60

BIER-SPECIAL

**«Blade» – ice-cold beer barrel
to tap at the table by yourself**

8 liter Heineken 104.—

8 liter Birra Moretti 104.—