

FOOD

SALAD & SOUP

Season Salad

mixed salad leaves
7.50/12.50


„Bella Italia“

tomatoes, zucchini & buffalo mozzarella 17.50

Summerplate

melon and Swiss roastbeef 21.50



Salad Bowl Calanda

mixed salad leaves
with chicken 22.50
with prawns 26.50 

Caesar's Salad

iceberg, lettuce, eggs, cherry tomatoes, parmesan,
croûtons & parmesan dressing
with Swiss crispy bacon 16.50
with chicken and swiss crispy bacon 24.50

„El Greco“

tomatoes, cucumbers, zucchini, olives,
quinoa, lentils with vegan sesame dressing
17.50  / with feta 19.— 

Grissons' Calf's Liver

on mixed salad leaves with fresh fruits
with fried camembert and mountain cranberries
28.50

Curry-Macchiato

currycream soup with chicken, carrots & leek
8.50/13.50

CLASSICS

CH-Chicken Wings	6 / 9 pcs.	12.50 / 16.50
CH-Chicken Nuggets	6 / 9 pcs.	13.— / 17.—
Springrolls	8 / 12 pcs.	13.50 / 17.50
Country Cuts		10.50 / 15.50
Sweet potato fries		10.50 / 15.50
French Fries		7.50 / 10.50

VEGGI & WOK

Pasta „Controversa“

Chef's secret 18.50

Grissons' speciality „Maluns“

homemade „Maluns“ with swiss cheese
served with freshly made apple puree
22.50



The Green Mountain Burger

100% Burger – 100% vegetarian
with chimichurri, salad, vegetables strips, fried onions,
slightly hot sauce, with swiss alpine cheese
served with french fries 24.50

Pengai Curry

chicken and vegetables with red curry, jasmin rice
27.50

Asia Wok


chili, lemongrass, coconutmilk sauce with vegetables & rice
with tofu 23.50  / with prawns 32.50 

WARM & COLD

Baked Potato with avocado-cream

with mixed salad leaves 
with smoked salmon & mixed salad leaves  16.50
21.50

„Rösti-Plausch“

Crispy deep-fried „rösti“
served with salad leaves & hot sauce
with thinly sliced Swiss roast beef 32.50
or with smoked salmon  25.50

„Fish Batter“ Plate

crispy fried battered Swiss salmon
with remoulade sauce, served with salad 29.50

Calanda's Club Sandwich

grilled chicken breast with crispy Swiss bacon 27.50
toast-tower with guacamole & remoulade
with salad & french fries

Beefsteak Tatar

Swiss beefsteak tatar with homemade tatarsauce 27.50
with fried egg, salad, toast and butter

MEAT

Chicken-Bacon-Skewers

chicken bacon skewers on fresh pineapple 25.50
homemade barbecue sauce, with country cuts

Burger „Postplatz“

Swiss burger with bacon, rocket, cabbage, 24.50
hot sauce and swiss cheese, served with salad

Spicy Beef Wrap

tortilla filled with sliced Swiss beef, salad, 25.50
chimichurri, served with french fries

Cordonbleu „Habanero“

with chili pesto, smoked bacon & Swiss chees 27.50
served with french fries

Entrecôte

grilled Swiss entrecôte, homemade herb butter 38.50
with french fries

Swiss-Free-Range Chicken

daily fresh from 6pm



— Half Swiss Chicken with sides on request —
24.50

CHICKEN – TROLLEY

Whole Swiss chicken carved at the table
with french fries à discrétion

66.— / for 2 people
incl. mixed salad leaves

WINE



WHITE

Rabl Kamptal, Austria Sauvignon blanc	7.50/49.—
Grillo Aegades Sizilien, Erice DOC, Italy	8.—/53.—
Cuvée Blanche Castle Salenegg, Maienfeld GR (CH) Assemblage Pinot noir & Chardonnay	9.—/61.—
White Edition IGT 2017 Chardonnay Plozza Vini, Valtellina, Italy	59.—

SPARKLING

Franciacorta DOCG , Plozza Vini, Italy méthode champenoise	
Brut	11.50/78.—
Rosé	78.—
Laurent Perrier Brut, France	95.—

RED

Pimenta Alentejo, Portugal Touriga Nacional, Touriga Franca, Alicante Bouschet	7.50/49.—
Perelada 5 Finques Reserva, Castillo Perelada, Spain Cabernet Sauvignon, Merlot, Syrah, Samsó, Garnatxa, Monastrell	8.50/56.—
Post Scriptum Duoro, Portugal Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca	9.—/61.—
Numero Uno IGT 2014 Plozza Vini, Valtellina, Italy Nebbiolo	87.—

BEER

BY THE GLASS

Calanda 4.8% 3dl 5.— / 5dl 7.50 / 1l 14.—
Calanda Glatsch 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 2.5dl 4.60 / friendly recommended by our staff

BOTTELED

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 Dunkel 5.3% 5dl 8.50
Murphy's Irish Stout, Irland 4% 5dl 8.50 / in the can
Erdinger non-alcoholic <0.5% 3dl 6.50
Heineken 0.0 0% 3dl 6.50

SWEETS

Coupe Dänemark vanilla ice cream and chocolate sauce	7.50 / 11.50
Coupe Romanoff fresh strawberries, vanilla ice cream, cream	12.50
Iced Coffee „Viennese style“ coffee ice cream, vanilla ice cream, hot coffee and cream	12.50
Panna Cotta homemade panna cotta with strawberry-basil topping	12.50
Glacé & Frappé yoghurt-malibu-coconut / coffee / yoghurt / vanilla strawberry / chocolate / walnut / citron sherbet 🍷 raspberry sherbet 🍷 / mango-passionfruit sherbet 3.— / ball 8.50 / frappé	

Homemade Grissons' Speciality
„nut tart“ with yoghurt ice cream
13.50

Coffee Ice Cream With Giotto
with white chocolate sauce
6.50

Fresh Pineapple
with yoghurt-coconut-malibu ice cream
6.50

Blueberry Mousse
with fresh berries
6.50