



FOOD



SALAD & SOUP

Season Salad

mixed salad leaves

7.50/12.50

Salad Bowl Calanda

mixed salad leaves

with chicken

22.50

with prawns 

26.50

Caesar's Salad

iceberg, lettuce, eggs, cherry tomatoes, parmesan, croutons & parmesan dressing

with crispy Swiss bacon

16.50


with chicken and crispy Swiss bacon

24.50

Winter's Salad „Pumpkin & Quinoa“

with figs, kale, blueberries, grapes & walnuts

16.50

with fried mozzarella sticks 

21.50

Grissons' Calf's Liver

on mixed salad leaves with fresh fruits

28.50

with fried camembert and mountain cranberries

Pumpkin-Ginger-Soup

with pumpkin-seed oil, seeds & croutons

7.50/12.50

Grissons' „Beer Soup“

with barley, dry cured beef and Urweiss

8.50/13.50

CLASSICS

CH-Chicken Wings 6/9 pcs.

12.50 / 16.50

CH-Chicken Nuggets 6/9 pcs.

13.— / 17.—

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

Wok Asiatico

chili, lemongrass, coconutmilk sauce with vegetables & rice

with tofu 

23.50

with prawns 

32.50

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


WARM & COLD

„Weisswurst & Brezel“


Bavarian speciality

14.50

Baked Potato with Avocado-Cream

with mixed salad leaves 

16.50

with smoked salmon & mixed salad leaves 

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

22.50

served with freshly made apple puree

Beefsteak Tartar

Swiss beefsteak tatar with homemade tatarsauce

27.50

with fried egg, salad, toast and butter

Calanda's Club Sandwich

grilled chicken breast with crispy Swiss bacon

27.50

toast-tower with guacamole & remoulade

with salad & french fries

Swiss-Free-Range Chicken

daily fresh from 6pm

Half Swiss Chicken

with sides on request

24.50



MEAT

Chicken-Bacon-Skewers

Swiss chicken bacon skewers on fresh pineapple

25.50

homemade barbecue sauce, with country cuts

Spicy Beef Wrap

tortilla filled with sliced Swiss beef, salad,

25.50

chimichurri, served with french fries

Wild Boar Burger

juicy meat on porcini mushroom ragout

26.50

with pumpkin & arugula, fried onions & lingonberries

served with french fries

„Strogatelle“

sliced beef with paprika cream sauce,

27.50

fresh champignons, sour cream & tagliatelle

Cordon Bleu „Habanero“

with chili pesto, smoked bacon & Swiss cheese

27.50

served with french fries

Entrecôte

grilled Swiss entrecôte, homemade herb butter

38.50

with french fries

 vegetarian  vegan  fish

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' Speciality

„nut 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 chocolatesauce

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

Pumpkin-Stracciatella
Pumpkin-Mousse
with chocolate sprinkles

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 / frappé



BEVERAGE



WINE

WHITE

Rabl 7.50/49.—
Kamptal, Austria
Sauvignon blanc

Grillo 8.—/53.—
Aegades
Sizilien, Erice DOC, Italy

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

RED

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

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

Post Scriptum 9.—/61.—
Douro, Portugal
Touriga Franca, Touriga Nacional,
Tinta Roriz, Tinta Barroca

BOTTELED WINE

WEISS

White Edition IGT 2019, Plozza Vini
Chardonnay
Valtellina, Italy 59.—

RED

Numero Uno IGT 2016, Plozza Vini
Nebbiolo
Valtellina, Italy 87.—

ROSÉ

11 Minutes, Pasqua
Trevenezie IGT
Veneto, Italy 9.—/61.—

SPUMANTE

méthode champenoise

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

Perla, Weingut Grendelmeier
Zizzers, Switzerland 85.—

WINE CELLAR

Quatr Nas DOC 2011

Barbera, Nebbiolo,
Cabernet Sauvignon, Pinot Nero
Podere Rocche dei Manzoni,
Langhe, Italy 95.—

Bricco dell'Uccellone 2016

Barbera d'Asti
Braida / Giacomo Bologna
Piemont, Italy 105.—

Valduero Reserva Premium 6 años 2010

Tempranillo
Bodegas Valduero
Ribeira de 1 Duero, Spain 105.—

Zona Zepa 2015

Monastrell
Senorio de Barahonda
Yecla, Spain 109.—

Sassicaia 2012

Cabernet Sauvignon, Bindella
Toscana, Italy 160.—

APÉRO

Lillet „Calanda“ 12.50

Chriesi – Spritz 11.50

Apérol – Spritz 11.50

Cüpli Franciacorta 11.50

Aplecider „Strongbow“ 6.—
4.5%, 3.3dl

NON-ALCOHOLIC

Homemade Icetea
„ALPINE-HERBS“
3dl 6.50 / 5dl 8.50

Ginger Beer
2dl 5.50

Chinotto, Gazzosa, Aranciata
2.75dl 5.50

FINGER-FOOD

Prezel 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 Dunkel 5.3%
5dl 8.50

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

Erdinger non-alcoholic <0.5%
classico / pompelmo
3dl 6.50

DRAUGHT BEER

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 5.50 / 5dl 8.20 / 1l 15.50

Erdinger Urweiss 4.9%
3dl 5.50 / 5dl 8.20 / 1l 15.50

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

BEER-SPECIAL

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

8 liter Heineken 104.—

8 liter Birra Moretti 104.—