



# 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

with sliced „NoChicken“ based on soy 

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.—

„NoChicken“ Nuggets 6 / 9 Stk. 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

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# SWEETS

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## 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.—