



# FOOD




## SALAD & SOUP


### Season's Salad

mixed salad leaves 7.50/12.50


### Salad Bowl Calanda

mixed salad leaves 23.50  
with chicken 23.50  
with prawns  26.50

### Caesar's Salad

iceberg, lettuce, eggs, cherry tomatoes, parmesan, croûtons & parmesan dressing  
with Swiss crispy bacon 17.50  
with chicken and swiss crispy bacon 24.50  
with soy based „NoChicken“  24.50

### Winter's Salad „Pumpkin & Quinoa“

with figs, kale, blueberries, grapes & walnuts 17.50  
with fried mozzarella sticks  21.50

### Grissons' Calf's Liver

on mixed salad leaves with fresh fruits 29.50  
with fried camembert and mountain cranberries

### Pumpkin-Ginger-Soup

with pumpkin-seed oil, seeds & croutons 7.50/12.50

### Grissons' „Beer Soup“

with barley, swiss dry cured beef and Urweiss 8.50/13.50

## IN THE BASKET

CH-Chicken Wings	6 / 9 pcs.	12.50 / 16.50
CH-Chicken Nuggets	6 / 9 pcs.	13.— / 17.—
„NoChicken“ Nuggets	6 / 9 pcs.	13.— / 17.—
Springrolls	8 / 12 pcs.	13.50 / 17.50
Country Cuts		10.80 / 15.80
Sweet potato fries		10.50 / 15.50
French Fries		7.50 / 10.50

## VEGETARIAN

### Baked Potato with Avocado-Cream

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

### Pasta „Controversa“

Chef's secret 18.50



### Grissons' speciality „Maluns“

homemade „Maluns“ with swiss cheese 23.50  
served with freshly made apple puree

### The Green Mountain Burger

100% Burger – 0% meat 25.50  
with chimichurri, salad, vegetables strips, fried onions, hot sauce, swiss alpine cheese, served with french fries

### Asia Wok

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

## CLASSICS


### „Weisswurst & Brezel“

Bavarian speciality 14.50

### Curry Gold

Swiss Bratwurst or vegetarian sausage alternative  19.50  
with curry sauce, fried onions, gold and french fries

### Calandas Tatar

Tatar with homemade tatarsauce served with salad and toast  
beefsteak tatar & fried egg 29.50  
The Green Mountain vegan tatar  29.50

### Calanda's Club Sandwich

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

### Chicken-Bacon-Skewers

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

### Pengai Curry

chicken and vegetables with red curry, jasmin rice 27.50

## 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 fries à discrétion  
66.— / per 2 people  
incl. season's salad as a starter

## MEAT

### Spicy Beef Wrap

tortilla filled with sliced Swiss beef, salad, chimichurri, served with french fries 26.50

### 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

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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 11.50

## Panna Cotta

homemade panna cotta 12.50  
with raspberry topping

## Homemade Grissons' Speciality

„nut tart“ with yoghurt ice cream 13.50

## Iced Coffee „Viennese style“

coffee ice cream, vanilla ice cream, 12.50  
hot coffee and cream

**tiny but mighty...**  
in the glass for 6.50

**Coffee Ice Cream With Giotto**  
with white chocolatesauce

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

**Black Forest Gateau**  
in the glas

## Glacé / Frappé

yoghurt-malibu-coconut / coffee / yoghurt / vanilla  
strawberry / chocolate / walnut  
3.- / ball 8.50 / frappé

## Sherbets

citron sherbet / raspberry sherbet  
mango-passionfruit sherbet  
3.- / ball 8.50 / frappé



# BEVERAGE



## BY THE GLASS

### WHITE

**Rabl** 7.50/49.—  
Kamptal, Austria  
Sauvignon blanc

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

**Cuvée Blanche** 9.—/61.—  
Winery Salenegg, Switzerland  
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, Spain  
Cabernet Sauvignon, Merlot, Syrah,  
Samsó, Garnatxa, Monastrell

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

**Cotinelli Barrique** 9.—/61.—  
Malans GR, Switzerland, Pinot Noir Reserve

## BOTTELED

### WHITE

**Només**, Castillo Perelada  
Garnatxa Blanca, Spain 49.—

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

### RED

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

### ROSÉ

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

### SPARKLING

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

**Perla**, Winery Grendelmeier  
Zizers, Switzerland 85.—

## WINE CELLAR

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

**Arnione Bolgheri DOC**  
Cabernet Franc, Cabernet Sauvignon,  
Merlot, Petit Verdot  
Toscana, Italy 95.—

**Bricco dell'Uccellone**  
Barbera d'Asti  
Braida / Giacomo Bologna  
Piemont, Italy 105.—

**Valduero Reserva**  
**Premium 6 años**  
Tempranillo  
Bodegas Valduero  
Ribeira de 1 Duero, Spain 105.—

**Zona Zepa**  
Monastrell  
Senorio de Barahonda  
Yecla, Spain 109.—

*Ask our staff about vintage.*

## APÉRO

**Lillet „Calanda“** 12.50

**Apérol – Spritz** 11.50

**Cüpli Franciacorta** 11.50

### NON-ALCOHOLIC

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

**Chinotto, Gazzosa, Aranciata**  
2.75dl 5.50

**Ginger Beer**  
2dl 5.50

## FINGER-FOOD

**Prezel** 4.—

**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

**Erdinger Pikantus** 7.3%  
3,3dl 6.50

**Murphy's Irish Stout, Irland** 4%  
5dl 8.50 / in the can

**Erdinger Non Alcoholic** <0.5%  
regular or with grapefruit flavor  
3dl 6.50

## DRAUGHT BEER

**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 5.50 / 5dl 8.20 / 1l 15.—

**Erdinger Urweiss** 4.9%  
3dl 5.50 / 5dl 8.20 / 1l 15.—

**Beer of the Month**  
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.—

*Available on reservation.*