



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, jasmín 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

SWEETS

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

Cottinelli 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.