

# FOOD

## SALAD & SOUP

### Season's Salad

mixed salad leaves  
7.50/12.50

### Beef Carpaccio

Beef Carpaccio with baby burrata, rocket and parmesan 15.50

### „Bella Italia“

tomatoes, zucchini & buffalo mozzarella 17.50

### Sommerplate


melon and Swiss roastbeef 21.50

### Salad Bowl Calanda



mixed salad leaves  
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 

### „El Greco“

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

### Baked Potato with Avocado-Cream

with mixed salad leaves 16.50   
with smoked salmon 21.50  / with roastbeef 28.50

### Curry-Macchiato



currycream soup with chicken, carrots & leek  
8.50/13.50

## POKÉ BOWL

### Makai

marinated tuna with avocado, edamame, pomegranate,  
ginger & blueberries on jasmine rice with sesame asia dressing  
28.50

### Ono

feta with wakame, edamame, pomegranate, ginger and pineapple,  
on jasmine rice, with chili asia dressing (also vegan possible)  
27.50  / 

## VEGETARIAN

### Pasta „Controversa“

Chef's secret  
18.50



### Grissons' speciality „Maluns“

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

### The Green Mountain Burger

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

### Asia Wok

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

## IN THE BASKET

CH-Chicken Wings	6 / 9 Stk.	12.50 / 16.50
CH-Chicken Nuggets	6 / 9 Stk.	13.— / 17.—
„No-Chicken“ Nuggets	6 / 9 Stk.	13.— / 17.—
Springrolls	8 / 12 Stk.	13.50 / 17.50
Country Cuts		10.90 / 15.90
Sweet potato fries		10.50 / 15.50
French Fries		7.50 / 10.50

## CLASSICS

### Pengai Curry

chicken and vegetables with red curry, jasmin rice 27.50

### Grissons Crispy Salmon

crispy fried battered Swiss salmon  
with remoulade sauce, served with salad 31.50

### Swiss Calf's Liver

on mixed salad leaves with fresh fruits  
with fried camembert and mountain cranberries 31.50

### Calanda's Club Sandwich

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

### Burger Postplatz

Swiss burger with bacon, rocket, cabbage,  
hot sauce and swiss cheese, served with salad 25.50

### Spicy Beef Wrap

tortilla filled with sliced Swiss beef, salad,  
chimichurri, served with french fries 27.50

### Cordonbleu „Habanero“

with chili pesto, smoked bacon & Swiss cheese, with french fries 27.50

### Beefsteak Tatar

Swiss beefsteak tatar with homemade tatarsauce  
with fried egg, salad, toast and butter 30.50

### Entrecôte

grilled argentinian entrecôte, homemade herb butter  
with french fries 38.50

## 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

 vegetarian  vegan  fish

# BEVERAGE

## BY THE GLASS



### WHITE

**Bordeaux Blanc AOC** 7.50/49.—  
 Dourthe No 1, Bordeaux France  
 Sauvignon blanc

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

**Cuvée Blanche** 9.—/61.—  
 Castle Schloss Salenegg, Maienfeld GR  
 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

**Bordeaux Rouge AOC** 9.—/61.—  
 Dourthe No 1, Bordeaux France  
 Merlot & Cabernet Sauvignon

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

## APÉRO

**Lillet „Wild Berry“** 12.50

**Calanda „Fizz“** 12.50  
 Gin, Gazzoza, Glatzsch

**Apérol-Spritz** 11.50

**Cüpli Franciacorta** 11.50

— NON-ALCOHOLIC —

**Ginger Beer 2dl** 5.50

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

## 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 6.20

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

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

## 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**, Weingut Grendelmeier  
 Zizzers, Switzerland 85.—

## WINE CELLAR

### Quatr Nas DOC

Barbera, Nebbiolo,  
 Cabernet Sauvignon, Pinot Nero  
 Podere Rocche dei Manzoni,  
 Langhe, Italy 99.—

### Arnione Bolgheri DOC

Cabernet Franc, Cabernet Sauvignon,  
 Merlot, Petit Verdot  
 Toscana, Italy 99.—

### 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 115.—

### Zona Zepa

Monastrell  
 Senorio de Barahonda  
 Yecla, Spain 119.—

*Ask our staff about vintage.*

## FINGER-FOOD

**Prezel** 4.—

**Small Garlic Bread** 4.50

**Olives & Parmesan** 6.50

**Tortillachips** 6.50  
 with avocado cream

### Homemade IceTeas

garnished with fresh fruits

„Max & Moritz“ Red Fruits  
 3dl 6.60 / 5dl 8.60

„Tropical“ Lemongras-Pinapple  
 3dl 6.60 / 5dl 8.60

## 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 5.70 / 5dl 8.50 / 1l 15.50

**Erdinger Urweiss 4.9%**  
 3dl 5.70 / 5dl 8.50 / 1l 15.50

## BEER-SPECIAL

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

8 Liter Heineken 104.—

8 Liter Birra Moretti 104.—

*Available only on reservation.*

**Beer of the Month**  
 recommended  
 by our service staff  
 2.5dl 4.60

# 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

## **Homemade Grissons‘ Speciality**

„nut tart“ with yoghurt ice cream  
13.50

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

**Blueberry Mousse**  
with fresh berries

**Coffee Ice Cream With Giotto**  
with white chocolate sauce

**Fresh Pineapple**  
with yoghurt-coconut-malibu ice cream

## **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