




# FOOD



## SALAD & SOUP

**Season's Salad**   
mixed salad leaves 7.50/12.50

**Salad Bowl Calanda**  
mixed salad leaves  
with chicken 23.50  
with prawns  26.50

**Caesar's Salad**  
iceberg, lettuce, eggs, cherry tomatoes, parmesan, croutons & 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 31.50  
with fried camembert and mountain cranberries 31.50

**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		11.— / 16.—
Sweet potato fries		10.80 / 15.80
French Fries		7.80 / 10.80


## VEGETARIAN

**Baked Potato with Avocado-Cream**  
with mixed salad leaves  16.50  
with smoked salmon & mixed salad leaves  22.50

**Pasta „Controversa“**   
Chef's secret 19.50

**Grissons' speciality „Maluns“**   
homemade „Maluns“ with swiss cheese 23.50  
served with freshly made apple puree

**The Green Mountain Burger**   
100% Burger – 0% meat 26.50  
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 with curry sauce 19.50  
fried onions & gold leaf served with french fries

**Calanda's Club Sandwich**  
grilled chicken breast with crispy Swiss bacon 27.50  
toast-tower with guacamole & remoulade  
with salad & french fries

**Sweetpotato Curry**  
Coconut curry with chicken, spinach & chickpeas 27.50  
served with jasmine rice & pita bread

**Beefsteak Tatar**  
Tatar with homemade tatarsauce 30.50  
served with fried egg, salad, toast and butter

## Swiss-Free-Range-Chicken

daily fresh from 6pm

**Half Swiss Chicken**  
with sides on request  
24.50



## MEAT

**Spicy Beef Wrap**  
ortilla filled with sliced Swiss beef, salad,  
chimichurri, served with french fries 27.50

**Wild Boar Burger**  
juicy meat on porcini mushroom ragout 27.50  
with pumpkin & arugula, fried onions & lingonberries  
served with french fries

**Swiss Angus Burger**  
150g Swiss beef 29.50  
with homemade mustard sauce, iceberg lettuce & tomato,  
marinated fried onions & mango chutney  
served with sweet potato 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 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

## **Cherry-Strudel**

with vanilla ice 14.50

## **Panna Cotta**

with fig 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



## **Glacé / Frappé**

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

## **Sorbets**

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



# 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.—  
Winery Salenegg, Switzerland  
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 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** 99.—  
Barbera, Nebbiolo,  
Cabernet Sauvignon, Pinot Nero  
Podere Rocche dei Manzoni,  
Langhe, Italy

**Arnione Bolgheri DOC** 99.—  
Cabernet Franc, Cabernet Sauvignon,  
Merlot, Petit Verdot  
Toscana, Italy

**Prestige Merlot Ticino DOC** 105.—  
Cantina il Cavaliere  
Ticino, Italy

**Valduero Reserva** 115.—  
**Premium 6 años**  
Tempranillo  
Bodegas Valduero  
Ribeira de 1 Duero, Spain

**Zona Zepa** 119.—  
Monastrell  
Senorio de Barahonda  
Yecla, Spain

*Ask our staff about vintage.*

## APÉRO

**Lillet „Wild Berry“** 12.50

**Calanda „Fizz“** 12.50  
Gin, Gazzosa, Glatsch

**Apérol-Spritz** 11.50

**Cüpli Franciacorta** 11.50

### NON-ALCOHO-

#### Homemade Ictea

**„ALPINE-HERBS“**   
3dl 6.60 / 5dl 8.60

**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 5.70 / 5dl 8.50 / 1l 15.50

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

### 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.*