


FOOD



SALAD & SOUP

Season's Salad 
mixed salad leaves 7.50/12.50

Salad Bowl Calanda
mixed salad leaves
with chicken 24.50
with prawns  26.50

Caesar's Salad
iceberg, lettuce, eggs, cherry tomatoes, parmesan,
croûtons & parmesan dressing
with Swiss crispy bacon 18.50
with chicken and swiss crispy bacon 25.50
with soy based „NoChicken“  24.50

Winter's Salad „Pumpkin & Quinoa“
with figs, kale, blueberries, grapes & walnuts 
with fried mozzarella sticks  17.50
21.50

Grissons' Calf's Liver
on mixed salad leaves with fresh fruits 32.50
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.	13.50 / 17.50
CH-Chicken Nuggets	6 / 9 pcs.	13.50 / 17.50
„NoChicken“ Nuggets	6 / 9 pcs.	13.— / 17.—
Springrolls	8 / 12 pcs.	13.50 / 17.50
Country Cuts		11.50 / 16.50
Sweet potato fries		11.20 / 16.20
French Fries		8.20 / 11.20

VEGETARIAN

Baked Potato with Avocado-Cream
with mixed salad leaves 
with smoked salmon & mixed salad leaves  17.50
23.50

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 15.50

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 28.50
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 28.50
served with french fries

Entrecôte
grilled 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

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
3.50 / ball 7.— / frappé

Sorbets

citron sherbet 🍷 / raspberry sherbet 🍷
mango-passionfruit sherbet
3.50 / ball 7.— / frappé



BEVERAGE



BY THE GLASS

WHITE

Bordeaux Blanc AOC 7.70/51.—
Dourthe No 1, Bordeaux France
Sauvignon blanc

Grillo 8.50/55.—
Aegades, Sizilien, Erice DOC, Italy

Cuvée Blanche 9.30/63.50
Winery Salenegg, Switzerland
Pinot noir & Chardonnay

RED

Pimenta 7.90/53.—
Alentejo, Portugal
Touriga Nacional, Touriga Franca,
Alicante Bouschet

Perelada 5 Finques 8.70/59.—
Reserva, Castillo Perelada, Spain
Cabernet Sauvignon, Merlot, Syrah,
Samsó, Garnatxa, Monastrell

Bordeaux Rouge AOC 9.20/63.—
Dourthe No 1, Bordeaux France
Merlot & Cabernet Sauvignon

Cotinelli Reserve 9.30/62.50
Malans GR, Switzerland, Pinot Noir Reserve

BOTTELED

WHITE

White Edition IGT
Plozza Vini
Chardonnay, Valtellina, Italy 61.—

RED

Numero Uno IGT, Plozza Vini
Nebbiolo
Valtellina, Italy 91.—

ROSÉ

11 Minutes, Pasqua
Trevenezie IGT
Venetien, Italy 9.50/63.—

SPARKLING

méthode champenoise

Franciacorta DOCG, Plozza Vini
Brut 12.— / 81.—

Perla, Winery Grendelmeier
Zizers, Switzerland 87.—

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“ 13.—

Calanda „Fizz“ 13.—
Gin, Gazzosa, Glatsch

Apérol-Spritz 12.—

Cüpli Franciacorta 12.—

NON-ALCOHO-

Homemade Ictea

„ALPINE-HERBS“ 
3dl 6.60 / 5dl 8.60

Chinotto, Gazzosa, Aranciata
2.75dl 5.60

Ginger Beer 
2dl 5.70

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 6.70

Sol 4.5%
3dl 6.70

Calanda Radler 2.0%
3,3dl 6.70

Calanda Edelbräu 5.2%
3,3dl 6.70

Erdinger Pikantus 7.3%
3,3dl 6.70

Murphy's Irish Stout, Irland 4%
5dl 8.80 / in the can

Erdinger Non Alcoholic <0.5%
regular or with grapefruit flavor
3dl 6.70

DRAUGHT BEER

Calanda 4.8%
3dl 5.20 / 5dl 8.— / 1l 15.—

Calanda Glatsch 4.8%
3dl 5.20 / 5dl 8.— / 1l 15.—

Ittinger Klosterbräu 5.6%
3dl 6.— / 5dl 9.50 / 1l 16.50

Erdinger Urweiss 4.9%
3dl 6.— / 5dl 9.50 / 1l 16.50

Beer of the Month

recommended
by our service staff
2.5dl 4.80

BEER-SPECIAL

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

8 liter Heineken 114.—
8 liter Birra Moretti 114.—

Available on reservation.

Information on ingredients that can trigger allergens or other undesirable reactions can be obtained from our service staff on request.

Restaurant Calanda at Postplatz in Chur | www.calanda-chur.ch | all prices in CHF and incl. 7.7 % MwSt.