

FOOD

SALAD & SOUP

Season's Salad

mixed salad leaves
7.50/12.50

„Bella Italia“

tomatoes, zucchini & buffalo mozzarella 17.50


Beef Carpaccio

beef carpaccio with baby burrata, rocket and parmesan 18.50

Summerplate

melon and Swiss roastbeef 21.50




Salad Bowl Calanda

mixed salad leaves
with chicken 24.50
with prawns 26.50
with vegan chicken chunks 24.50 

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

„El Greco“

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

Baked Potato with Avocado-Cream

with mixed salad leaves 17.50
with smoked salmon 23.50 / with roastbeef 29.50

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
27.50

VEGETARIAN

Pasta „Controversa“ **

Chef's secret
19.50


Bündner Spezialität „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
26.50

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 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

CLASSICS

Pengai Curry

chicken and vegetables with red curry, jasmin rice 27.50

Grisons Crispy Salmon

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

Grisons' Calf's Liver

on mixed salad leaves with fresh fruits
with fried camembert and mountain cranberries 32.50

Calanda's Club Sandwich

grilled chicken breast with crispy Swiss bacon
toast-tower with guacamole & remoulade
with salad & french fries 28.50

Burger Postplatz

Swiss burger with bacon, rocket, cabbage,
hot sauce and swiss cheese, served with salad 26.50

Spicy Beef Wrap

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

Cordon bleu „Habanero“

with chili pesto, smoked bacon & Swiss cheese
with french fries 28.50

Beefsteak Tatar

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

Entrecôte

grilled 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

BEVERAGE

BY THE GLASS



WHITE	
Bordeaux Blanc AOC Dourthe No 1, Bordeaux France Sauvignon blanc	7.80/53.—
Grillo Aegades Sizilien, Erice DOC, Italy	8.50/57.50
Cuvée Blanche Schloss Salenegg, Maienfeld GR Pinot noir & Chardonnay	9.30/63.—
RED	
Pimenta Alentejo, Portugal Touriga Nacional, Touriga Franca, Alicante Bouschet	7.90/53.50
Perelada 5 Finques Reserva, Castillo Perelada, Spain Cabernet Sauvignon, Merlot, Syrah, Samsó, Garnatxa, Monastrell	8.70/59.—
Bordeaux Rouge AOC Dourthe No 1, Bordeaux France Merlot & Cabernet Sauvignon	9.30/63.—
Cotinelli Reserve Malans GR, Switzerland Pinot Noir	9.50/64.—

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	9.30/63.—
SCHAUMWEINE méthode champenoise	
Franciacorta DOCG , Plozza Vini Brut	12.—/78.—
Perla , Winery Grendelmeier Zizers, Schweiz	87.—

WINE CELLAR

Quatr Nas DOC Barbera, Nebbiolo, Cabernet Sauvignon, Pinot Nero Podere Rocche dei Manzoni, Langhe, Ital	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.

APÉRO

Lillet „Wild Berry“	13.—
Calanda „Fizz“ Gin, Gazzoza, Glatzsch	13.—
Apérol-Spritz	12.—
Cüpli Franciacorta	12.—
— NON-ALCOHOLIC —	
Ginger Beer 2dl	5.70
Chinotto, Gazzosa, Aranciata 2.75dl	5.80

Homemade Ice teas garnished with fresh fruits

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

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

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 Alkoholfrei <0.5% regular or with grapefruit flavor 3dl 6.70

DRAUGHT BEER

Calanda 4.8% 3dl 5.20 / 5dl 8.—
Calanda Glatzsch 4.8% 3dl 5.20 / 5dl 8.—
Ittinger Klosterbräu 5.6% 3dl 6.— / 5dl 9.50
Erdinger Urweiss 4.9% 3dl 6.— / 5dl 9.50

BIER-SPEZIAL

«Blade» – ice-cold beer barrel
to tap at the table by yourself
8 Liter Heineken 114.—
8 Liter Birra Moretti 114.—
only on pre-order

Beer of the Month
recommended
by our service staff
2.5dl 4.80

SWEETS

Coupe Dänemark

vanilla ice cream and chocolate sauce
12.50

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

Coffee Ice Cream With Giotto
with white chocolate sauce

Fresh Pineapple
with yoghurt-coconut-malibu ice cream

Vanilla Ice Cream & Avocado
with pumpkin seeds oil

Glacé & Frappé

yoghurt-malibu-coconut / coffee / yoghurt / vanilla
strawberry / chocolate / walnut
3.50 / scoop 7.50 / frappé

Sherbets

citron sherbet 🍋 / raspberry sherbet 🍓
mango-passionfruit sherbet
3.50 / scoop 7.50 / frappé