

FOOD

SALAD & SOUP

Season Salad

mixed salad leaves
12.50

Salad Bowl Calanda

mixed salad leaves
with chicken 22.50
with prawns 26.50

Caesar's Salad

iceberg lettuce, eggs,
croûtons & parmesan dressing
with crispy bacon 16.50
with crispy bacon and chicken 24.50

Thai Beef Salad

grilled beef steak slices
on chili, lemon, ginger & garlic
with tomatoes, onion, charlottes & cucumber
32.50

Calf's Liver

on mixed salad leaves with fresh fruits
with fried camembert and mountain cranberries
27.50

Curry-Macchiato

currycream soup with chicken, carrots & leek
7.50/12.50

CLASSICS

Chicken Nuggets	6 / 9 pcs.	11.50 / 14.50
Chicken Wings	6 / 9 pcs.	12.50 / 16.50
Chrispy Fish	6 pcs.	17.50
Country Cuts		10.50 / 15.50
French Fries		7.50 / 10.50

VEGI & WOK

Pengai Curry

chicken and vegetables with red curry, jasmin rice
27.50

Asia Wok

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

Vegi Burger

Fried corn meal with ratatouille
21.50

Pasta Controversa

Chef's secret
21.50

WARM & COLD

Baked Potato with sourcream

with mixed salad leaves 16.50
with smoked salmon & mixed salad leaves 21.50

Chrispy Fish Batter

Fired chrispy european perch with salad 24.50

Smoked Salmon with „Rösti“

with garlic-sourcream 24.50

Spicy Beef Wrap

tortilla filled with sliced beef salad,
chimichurri & french fries 24.50

Calanda's Club Sandwich

grilled chickenbreast with crispy bacon 25.50
toast-tower with guacamole & remoulade
with salad & french fries

Beefsteak Tatar

beefsteak tatar with homemade tatarsauce 26.50
salad, toast and butter

MEAT

Chicken & Bacon Skewer

chicken & bacon skewer on fresh pineapple 24.50
homemade barbecue sauce with country cuts

Beefburger Postplatz

Swiss beefburger with bacon, rocket and swiss cheese 24.50
served with salad

Swiss Cordon Bleu

swisscheese & smoked ham with french fries 27.50

Entrecôte „Café de Paris“

grilled entrecôte, homemade herb butter 32.50
with french fries

Swiss-Free-Range Chicken

daily fresh from 6pm



half chicken with french fries
24.50

mixed salad leaves
whole chicken with french fries and chili butter
carved at the table
64.50 / for 2 people

WINE

WHITE

Rabl Kamptal, Austria Sauvignon blanc	7.50/49.00
Només Garnatxa Castillo Perelada, Spain Garnatxa blanca	8.—/53.00
Blanc du Noir AOC Wegelin, Switzerland Pinot noir	9.—/61.00
Terre di Tuffi, Teruzzi & Puthod Vernaccia, Toscana, Italy	59.00

SPARKLING

Franciacorta Brut DOCG, Plozza Vini méthode champenoise Italy	11.50/78.00
Laurent Perrier Brut, France	95.00

RED

Hacienda de La Viña Ribera del Duero, Spain Tempranillo	8.—/53.00
Ronco Nolè Di Lenardo, Italy Merlot, Refosco, Cabernet Sauvignon	8.50/56.00
Perelada 5 Fincas Reserva, Castillo Perelada, Spain Cabernet Sauvignon, Merlot, Syrah, Samsó, Garnatxa, Monastrell	9.—/59.00
Numero Uno DOC, Plozza Vini Nebbiolo Valtellina, Italy	87.00

BEER

BY THE GLASS

Calanda 4.8% 3dl 5.— / 5dl 7.50 / 1l 14.—
Calanda Radler 2.0% 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 2.5dl 4.60 / ask our staff

BOTTELED

Heineken 5% 2.5dl 5.50 / 3dl 6.50
Heineken LIGHT 3% 3dl 6.50
Sol 4.5% 3dl 6.50
Calanda Edelbräu 5.2% 3dl 6.50
Calanda Gletsch 4.8% 4dl 7.50
Erdinger Dunkel 5.3% 5dl 8.50
Erdinger Pikantus 7.3% 5dl 9.—
Murphy's Irish Stout, Irland 4% 5dl 8.50 / served in the can
Erdinger Alkoholfrei 0.4% 3dl 6.50
Calanda Radler 0.0 0% 3dl 6.50 / served in the can

SWEETS

Mini - Coupe Dänemark
vanilla ice cream and chocolate sauce
8.50

Coup Romanoff
fresh strawberries, yoghurt ice cream & cream
9.50

Panna Cotta
homemade panna cotta with strawberry-basil topping
12.50

Glacé / Frappé
black cherry / yoghurt&berries / hazelnut
yoghurt / coffee / strawberry / vanilla / chocolate
8.50

Cake „Lucia“
daily fresh baked from Lucia
6.50

Coffee Ice Cream With Giotto
with white chocolatesauce
6.50

Fresh Pineapple
with yoghurt-coconut ice cream
and Malibu
6.50

„Bahia“
vanilla ice cream with banana cubes
and chocolatesauce
6.50