



FOOD



SALAD & SOUP

Season Salad
mixed salad leaves 7.50/12.50

Salad Bowl Calanda
mixed salad leaves 22.50
with chicken 26.50
with prawns

Caesar's Salad
iceberg lettuce, eggs
croûtons & parmesan dressing
with crispy bacon 16.50
with crispy bacon and chicken 24.50

Curry-Macchiato
currycream soup with chicken, carrots & leek 7.50/12.50

Pumpkin-Ginger soup 7.50/12.50

WARM & COLD

„Weisswurst & Brezel“
Bavarian speciality 14.50

Baked Potato with Avocado-Soy-Cream
with mixed salad leaves 16.50
with smoked salmon & mixed salad leaves 21.50 *vegan*

Curry Gold
Sausage of veal with curry sauce 19.50
fried onions, gold and french fries

Crispy Fish Batter Plate
Fired crispy european perch with salad 24.50

Beefsteak Tatar
beefsteak tatar with homemade tatarsauce 26.50
salad, toast and butter

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

Calf's Liver
on mixed salad leaves with fresh fruits 27.50
with fried camembert and mountain cranberries

CLASSICS

Chicken Nuggets 6 / 9 pcs. 11.50 / 14.50

Chicken Wings 6 / 9 pcs. 12.50 / 16.50

Springrolls 8 / 12 pcs. 13.50 / 16.50

Crispy Fish 8 pcs. 17.50

Country Cuts 10.50 / 15.50

French Fries 7.50 / 10.50

VEGI & WOK

Curry „Kalan - Daah“
chicken and vegetables with asia curry, jasmin rice 27.50

Pasta „Controversa“
Chef's secret 18.50

Tagliatelle with Tofu
chili, lemongrass, coconut milk sauce & vegetables 23.50

Prawns with Jasmin Rice
chili, lemongrass, coconut milk sauce & vegetables 32.50

MEAT

Chicken & Bacon Skewer
chicken & bacon skewer on fresh pineapple 22.50
homemade barbecue sauce with country cuts

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

Burger „Postplatz“
Swiss burger with bacon, rocket and swiss cheese 24.50
served with salad

Tagliatelle „Stroganoff“
Grilled sliced beef with paprika cream sauce, 26.50
fresh champignons, sourcream & tagliatelle

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
for 2 people / 32.50 price per person

SWEETS

Coupe Nesselrode

Vermicelles with meringues
and yoghurt ice cream

11.50

Vermicelles

Vermicelles with wipped cream

11.50

Panna Cotta

Panna Cotta with Wild Berry Sauce

9.50

Homemade applestrudel

with vanilla-cream and yoghurt ice cream

12.50

„Wiener Iced Coffee“

12.50

Cake „Lucia“

daily fresh baked from Lucia

6.50

small but nice

homemade small sweets for 6.50

Coffee Ice Cream with Giotto
and white-chocolate sauce

Mini Coup Dänemark
vanilla ice cream & chocolate sauce

„Thai Cherry“
Chili-Ginger-Cherry
with vanilla ice cream

Ice Cream

cherry / nuts / yogurt with wild berries
coffee / vanilla / strawberry / chocolate / lime sherbet

3.- / ball

Frappé

cherry / nuts / yogurt with wild berries
coffee / vanilla / strawberry / chocolate

8.50



DRINKS



WINE BY THE GLASS

WHITE

Rabl 7.50/49.00
Kamptal, Austria
Sauvignon blanc

Només Garnatxa 8.—/53.00
Castillo Perelada, Spain
Garnatxa blanca

Cuvée Blanche 9.—/61.00
Winery Castel Salenegg, Maienfeld GR
Assemblage Pinot noir & Chardonnay

RED

Hacienda de La Viña 8.—/53.00
Ribera del Duero, Spain
Tempranillo

Valpolicella DOP Ripasso 8.50/56.00
Santa Dorotea, Italy
Corvina veronese, Rondinella, Molinara

Perelada 5 Fincas 9.—/59.00
Reserva, Castillo Perelada, Spain
Cabernet Sauvignon, Merlot, Syrah,
Samsó, Garnatxa, Monastrell

BOTTELED WINE

WHITE

Terre di Tuffi, Teruzzi & Puthod
Vernaccia, Toscana 59.—

RED

Numero Uno DOC, Plozza Vini
Nebbiolo
Valtellina, Italy 87.—

SPARKLING

Franciacorta Brut DOCG, Plozza Vini
méthode champenoise
Italy 78.—

Franciacorta Rosé DOCG, Plozza Vini
méthode champenoise
Italy 78.—

Laurent Perrier Brut
France 95.—

WINE CELLAR

Quatr Nas DOC 2010

Barbera, Nebbiolo,
Cabernet Sauvignon, Pinot Nero
Podere Rocche dei Manzoni,
Langhe, Italy 95.—

Bricco della Bigotta 2011

Barbera d'Asti
Braida / Giacomo Bologna
Piemont, Italy 95.—

Campo alla Sughera 2009

Merlot, Petit Verdot
Toscana IGT, Italy 95.—

Guado al Tasso 2013

Cabernet Sauvignon, Merlot, Syrah
Marchesi Antinori, Firenze, Italy 110.—

Ornellaia 2012

Cabernet Sauvignon, Merlot, Cabernet Franc
Bolgheri, Toscana, Ornellaia, Italy 170.—

APÉRO

Lillet „Calanda“ 12.50

Cüpli Franciacorta 11.50

Cüpli Franciacorta Rosé 11.50

Small Garlic-Bread 4.50

Olives & Parmesan 7.50

Homemade Icetea
„ALPENKRÄUTER“

3dl 6.50 / 5dl 8.50

CIDER APÉRO

Strongbow 4.5%

- classic apple
- with elderflower
- with red berries

3.3dl 5.50

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
ask our staff
2.5dl 4.60

BOTTELED BEER

Heineken 5%
3dl 6.50

Sol 4.5%
3dl 6.50

Calanda Edelbräu 5.2%
3dl 6.50

Calanda Glatzsch 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 in der Dose

Erdinger No Alcohol 0.4%
3dl 6.50

Calanda Radler 0.0 0%
3dl 6.50