



# FOOD



## SALAD & SOUP

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

**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

**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, fried onions, gold and french fries 19.50

**Crispy Fish Batter Plate**  
Fired crispy european perch with salad 24.50

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

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

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

## 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, homemade barbecue sauce with country cuts 22.50

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

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

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

**Swiss Cordon Bleu**  
swisscheese & smoked ham with french fries 27.50

**Entrecôte „Café de Paris“**  
grilled entrecôte, homemade herb butter, with french fries 32.50

### 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

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# SWEETS

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## **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