


FOOD

SALAD & SOUP

Season Salad 
mixed salad leaves
7.50/12.50

„Bella Italia“
tomatoes, zucchini & buffalo mozzarella
17.50

Summerplate
melon and roastbeef
21.50

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 chicken and crispy bacon 24.50

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
Springrolls	8 / 12 pcs.	13.50 / 16.50
Country Cuts		10.50 / 15.50
Sweet potato fries		10.50 / 15.50
French Fries		7.50 / 10.50

VEGGI & WOK

Pasta „Controversa“ 
Chef's secret
18.50



„El Greco“
tomatoes, cucumbers, zucchini, olives,
quinoa, lentils with vegan sesame dressing
17.50 
with feta 
18.50


Grissons' speciality „Maluns“ 
homemade „Maluns“ with swiss cheese
served with freshly made apple puree
22.50

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 

WARM & COLD

Baked Potato with avocado-cream
with mixed salad leaves 
with smoked salmon & mixed salad leaves  16.50
21.50

„Rösti-Plausch“
Crispy deep-fried „rösti“
with thinly sliced roast beef 32.50
or with smoked salmon  25.50
served with salad leaves & hot sauce

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

Beefsteak Tatar
beefsteak tatar with homemade tatarsauce 27.50
with fried egg, salad, toast and butter

Thai Beef Salad
200g tagliata from entrecôte 38.50
with chili-lemon-ingwer-garlic-sauce
and tomatoes, onions, shallots & cucumbers

MEAT

Chicken-Bacon-Skewers
chicken bacon skewers on fresh pineapple 24.50
homemade barbecue sauce, with country cuts

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

Spicy Beef Wrap
tortilla filled with sliced beef, salad, 25.50
chimichurri, served with french fries

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

Entrecôte
220g grilled entrecôte, homemade herb butter 38.50
with french fries

Swiss-Free-Range Chicken

daily fresh from 6pm



— **half chicken** with sides on request —
24.50

CHICKEN – TROLLEY

mixed salad leaves

Whole Swiss chicken carved at the table
with french fries à discrétion

66.— / for 2 people

 vegetarian  vegan  fish

WINE



WHITE

Rabl 7.50/49.—
Kamptal, Austria
Sauvignon blanc

Només Garnatxa 8.—/53.—
Castillo Perelada, Spain
Garnatxa blanca

Cuvée Blanche 9.—/61.—
Castle Salenegg, Maienfeld GR
Assemblage Pinot noir & Chardonnay

White Edition IGT 2017 59.—
Chardonnay
Plozza Vini, Valtellina, Italy

SPARKLING

Franciacorta DOCG, Plozza Vini, Italy
méthode champenoise
Brut 11.50/78.—
Rosé 78.—

Laurent Perrier 95.—
Brut, France

RED

Pimenta 7.50/49.—
Alentejo, Portugal
Touriga Nacional, Touriga Franca,
Alicante Bouschet

Perelada 5 Finques 8.50/56.—
Reserva, Castillo Perelada, Spain
Cabernet Sauvignon, Merlot, Syrah,
Samsó, Garnatxa, Monastrell

Staves Riserva DOC 9.—/61.—
Tenuta Kornell, Italy
Merlot

Post Scriptum 63.—
Touriga Franca, Touriga Nacional,
Tinta Roriz, Tinta Barroca
Duoro, Portugal

Numero Uno IGT 2014 87.—
Nebbiolo
Plozza Vini, Valtellina, Italy

BEER

BY THE GLASS

Calanda 4.8%
3dl 5.— / 5dl 7.50 / 1l 14.—

Calanda Glatsch 4.8%
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.—

BOTTELED

Heineken 5%
3,3dl 6.50

Sol 4.5%
3dl 6.50

Calanda Radler 2.0%
3,3dl 6.50

Calanda Edelbräu 5.2%
3,3dl 6.50

Mort Subite – Kriek Lambic 4.0%
2.5dl 8.50

Erdinger Dunkel 5.3%
5dl 8.50

Murphy's Irish Stout, Irland 4%
5dl 8.50 / in der Dose

Erdinger Alkoholfrei <0.5%
3dl 6.50

Heineken 0.0 0%
3dl 6.50

SWEETS

Coupe Dänemark
vanilla ice cream and chocolate sauce 7.50 / 11.50

Coupe Romanoff
fresh strawberries, yoghurt ice cream, cream 12.50

Iced Coffee „Viennese style“ 12.50
coffee ice cream, vanilla ice cream, hot coffee and cream

Panna Cotta
homemade panna cotta
with strawberry-basil topping 12.50

Glacé & Frappé
yoghurt-malibu-coconut / coffee / yoghurt / vanilla
strawberry / chocolate / walnut / citron sherbet
raspberry sherbet / mango-passionfruit sherbet
3.— / ball 8.50 / frappé

Cake „Lucia“
daily fresh baked from Lucia
6.50

Coffee Ice Cream With Giotto
with white chocolatesauce
6.50

Fresh Pineapple
with yoghurt-coconut-malibu ice cream
6.50

„Swiss Sweetie“
caramelized walnuts with yoghurt ice cream
and Swiss-hazelnut-liqueur
6.50