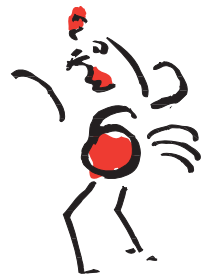


FOOD



SALAD & SOUP

Mixed Salad

mixed salad leaves, vegetable strips & seeds 8.50/12.50

Salad Bowl Calanda

mixed salad leaves & seeds
with chicken 26.50
with prawns 28.50
with vegan chicken chunks  26.50

Caesar's Salad

iceberg, lettuce, eggs, cherry tomatoes, parmesan, croutons & parmesan dressing
with Swiss crispy bacon 18.50
with chicken and Swiss crispy bacon 27.50

Winter's Salad „Pumpkin & Quinoa“

with figs, kale, blueberries, grapes & walnuts  19.50
with mozzarella  23.50

Grisons' Calf's Liver

on mixed salad leaves with fresh fruits 33.50
with fried camembert and mountain cranberries

Pumpkin-Ginger-Soup

with pumpkin-seed oil, seeds & croutons 7.50/12.50

Grisons' „Barley Soup“

with swiss dry cured beef and Urweiss-Beer 8.50/13.50

IN THE BASKET

Swiss Chicken Wings	6 / 9 pcs	14.— / 18.—
Swiss Chicken Nuggets	6 / 9 pcs	14.— / 18.—
Onionrings	8 / 12 pcs	13.— / 17.—
Springrolls	8 / 12 pcs	14.— / 18.—
Country Cuts		12.50 / 17.50
Sweet Potato Fries		12.50 / 17.50
French Fries		10.50 / 13.50

VEGETARIAN / VEGAN

Baked Potato with Avocado-Cream

with mixed salad leaves 19.50
with smoked salmon 25.50

Pasta „Controversa“ * *

Chef's secret 20.50

Grisons' speciality „Maluns“ * *

homemade „Maluns“ with swiss cheese 26.50
served with freshly made apple puree

The Green Mountain Burger

100% burger – 0% meat  28.50
with chimichurri, salad, vegetables strips, fried onions, hot sauce, swiss alpine cheese, served with french fries

Asia Wok

chili, lemongrass, coconutmilk sauce with vegetables & rice
with tofu 25.50
with prawns  33.50

CLASSICS

„Weisswürste & Brezel“

Bavarian speciality 16.50

Currywurst Calanda

Swiss Bratwurst with curry sauce 23.50
with fried onions & gold leaf served, french fries

Calanda's Club Sandwich

grilled chicken breast with crispy Swiss bacon 29.50
toast-tower with guacamole & remoulade
served with salad & french fries

„Five Spice“

Thai curry with chicken, bamboo, fresh vegetables and rice 28.50

Beefsteak Tatar

Tatar (raw) with homemade tatarsauce 32.50
served with fried egg, salad, toast and butter

Spicy Beef Wrap

tortilla filled with sliced Swiss beef, salad, chimichurri, served with fries 29.50

Venison Burger

Swiss venison with stroganov sauce, savoy, bacon, fried onions and cranberry sour cream 31.50
served with fries

Swiss Angus Burger

150g Swiss beef 32.50
with homemade mustard sauce, iceberg lettuce & tomato, marinated fried onions & mango chutney
served with sweet potato fries

„Strogatelle“

sliced beef with paprika cream sauce, 28.50
fresh champignons, sour cream & tagliatelle

Grisons Cordon Bleu

with chili pesto, smoked bacon & Swiss cheese 29.50
served with french fries

Entrecôte

grilled entrecôte with homemade herb butter 38.50
served with french fries

SWISS-FREE-RANGE-CHICKEN

daily fresh from 6pm



Half Chicken

with sides on request 25.50

SWEETS

Vermicelles

Vermicelles with meringues & cream 12.50

Coupe Nesselrode

Vermicelles with meringues,
yoghurt ice cream & cream 13.50

Homemade Apple Strudel

with vanilla sauce & yoghurt ice cream 15.50

Panna Cotta

with red berry sauce 13.50

Homemade Grisons' Speciality

„nut tart“ with yoghurt ice cream 15.50

Iced Coffee „Viennese style“

coffee ice cream, vanilla ice cream,
hot coffee and cream 13.50



Ice Cream / Frappé

yoghurt-malibu-coconut / coffee / yoghurt/
walnut/ vanilla / strawberry / chocolate
4.— / scoop 10.50 / frappé

Sherbets

citron sherbet 🍋 / raspberry sherbet 🍷 / mango-passionfruit sherbet
4.— / scoop 10.50 / frappé



BEVERAGE



BY THE GLASS

WHITE

Rabl 7.80/51.60
Kamptal, Austria
Grüner Veltliner

Tornavento 8.60/55.60
Le Canà, Abruzzan, Italy
Pecorino

Riesling-Silvaner 9.40/64.10
Jürg Obrecht, AOC Switzerland, Jenins GR

RED

Infernaccio 8.—/53.60
Toskana, Italy
Montepulciano, Sangiovese

Jumilla 8.80/59.70
Premium 50 Barricas, Spain
Syrah, Monastrell

La Lippa 9.30/63.70
Piemont, Italien
Barbera d'Asti DOCG

Cottinelli Reserve 9.40/64.50
Malans GR, Switzerland
Pinot Noir

BOTTELED

WEISS

White Edition IGT, Plozza Vini
Chardonnay
Valtellina, Italy 61.—

RED

Numero Uno IGT, Plozza Vini
Nebbiolo
Valtellina, Italy 96.—

ROSÉ

11 Minutes, Pasqua
Trevenezie IGT
Venetien, Italy 9.40/64.50

SPARKLING

méthode champenoise

Franciacorta DOCG, Plozza Vini
Brut 12.50 / 78.—

Perla, Weingut Grendelmeier
Zizers, Switzerland 87.—

WINE CELLAR

Matarromera Crianza 68.—
Tempranillo
Ribeira de l Duero, Spain

Quatr Nas DOC 99.—
Barbera, Nebbiolo,
Cabernet Sauvignon, Pinot Nero
Podere Rocche dei Manzoni,
Langhe, Italy

Arnione Bolgheri DOC 91.—
Cabernet Franc, Cabernet Sauvignon,
Merlot, Petit Verdot
Toscana, Italy

Valduero Reserva 115.—
Premium 6 años
Tempranillo
Bodegas Valduero
Ribeira de l Duero, Spain

Bricco dell'Uccellone 119.—
Barbera d'Asti DOCG
Piemont, Italy

Ask our staff about vintage.

APÉRO

Lillet „Wild Berry“ 13.50

Negroni 13.50

Apérol–Spritz 12.50

Sarti–Spritz 12.50

Cüpli Franciacorta 12.50

NON-ALCOHOLIC

Homemade IcedTea

„ALPINE-HERBS“

3dl 7.20 / 5dl 9.20

Ginger-Honey-Lemonade

3dl 7.— / 5dl 9.—

Ginger Beer 2dl 5.70

FINGER-FOOD

Prezel 5.—

Small Garlic Bread 5.50

Olives & Parmesan 7.50

Tortillachips with avocado cream 7.50

BOTTELED BEER

Heineken 5%

3.3dl 6.80

Sol 4.5%

3.3dl 6.80

Calanda Radler 2.0%

3.3dl 6.80

Calanda Edelbräu 5.2%

3.3dl 6.80

Erdinger Dark 5.3%

5dl 8.80

Birra Moretti Zero 0.0%

3.3dl 6.80

Erdinger Non Alcoholic < 0.5%

regular or with grapefruit flavor

3.3dl 6.80

DRAUGHT BEER

Calanda 4.8%

3dl 5.30 / 5dl 8.20

Calanda Glatsch 4.8%

3dl 5.30 / 5dl 8.20

Ittinger Klosterbräu 5.6%

3dl 6.10 / 5dl 9.70

Erdinger Urweiss 4.9%

3dl 6.10 / 5dl 9.70

Beer of the Month

recommended

by our service staff

2.5dl 5.—

BEER-SPECIAL

«Blade» – ice-cold beer barrel
to tap at the table by yourself

8 liter Heineken 114.—

8 liter Birra Moretti 114.—

Available on reservation.