

FOOD

SALAD & SOUP

Mixed Salad

mixed salad leaves, vegetable strips & seeds
8.50/12.50

„Bella Italia“

tomatoes, zucchini & buffalo mozzarella 18.50


Beef Carpaccio

beef carpaccio with baby burrata, rocket and parmesan 21.50

Summerplate

melon and Swiss roastbeef 23.50




Salad Bowl Calanda

mixed salad leaves
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 26.50

„El Greco“

tomatoes, cucumbers, zucchini, olives, 
quinoa, lentils with vegan sesame dressing 19.50
with Vegan Greek White 21.50  / with feta 21.50 

Oriental Bowl

Couscous salad with tomatoes, bell peppers & chickpeas
with marinated tofu 26.50 
with prawns 33.50

Baked Potato with Avocado-Cream

with mixed salad leaves 19.50
with smoked salmon 25.50 / with roastbeef 30.50

Curry-Macchiato

currycream soup with chicken, carrots & leek
9.50/14.50

POKÉ BOWL

Makai

marinated tuna with avocado, edamame, pomegranate,
ginger & blueberries on jasmine rice with sesame asia dressing

Ono *

feta with wakame, edamame, pomegranate, ginger and pineapple,
on jasmine rice, with chili asia dressing

VEGETARIAN / VEGAN

Pasta „Controversa“ *

Chef's secret
20.50

Grisons' speciality „Maluns“ *

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

The Green Mountain Burger

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

IN THE BASKET

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

CLASSICS

Pengai Curry

vegetables and chicken with red curry, jasmin rice 28.50

Grisons Crispy Salmon

crispy fried battered Swiss salmon 32.50
with remoulade sauce, served with salad

Grisons' Calf's Liver

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

Calanda's Club Sandwich

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

Burger Postplatz

Swiss burger with bacon, rocket, cabbage, 29.50
hot sauce and swiss cheese, served with salad

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

Spicy Beef Wrap

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

Cordonbleu „Habanero“

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

Beefsteak Tatar

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

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



BEVERAGE

BY THE GLASS



WHITE	
Rabl Kamptal, Austria Grüner Veltliner	7.80/51.60
Tornavento Le Canà, Abruzzan, Italy Pecorino	8.60/55.60
Riesling-Silvaner Jürg Obrecht, AOC Jenins GR, Switzerland	9.40/64.10
RED	
Infernaccio Toskana, Italy Montepulciano, Sangiovese	8.—/53.60
Jumilla Premium 50 Barricas, Spain Syrah, Monastrell	8.80/59.70
La Lipa Piemont, Italy Barbera d'Asti DOCG	9.30/63.70
Cotinelli Reserve Malans GR, Switzerland Pinot Noir	9.40/64.50

APÉRO

Lillet „Wild Berry“	13.50
Negroni	13.50
Apérol-Spritz	13.50
Sarti – Spritz	13.50
Franciacorta by the Glass	12.50
— NON-ALCOHOLIC —	
Ginger Beer 2dl	5.70

BOTTELED

WHITE	
White Edition IGT , Plozza Vini 61.— Chardonnay Valtellina, Italy	
RED	
Numero Uno IGT , Plozza Vini 96.— Nebbiolo Valtellina, Italy	
ROSÉ	
11 Minutes , Pasqua 9.40/64.50 Trevenezie IGT Venetien, Italy	
SPARKLING	
méthode champenoise	
Franciacorta DOCG , Plozza Vini 12.50/78.— Brut	
Perla , Weingut Grendelmeier 87.— Zizers, Switzerland	

WINE CELLAR

Matarromera Crianza Tempranillo Ribeira de l Duero, Spain	99.—
Quatr Nas DOC Barbera, Nebbiolo, Cabernet Sauvignon, Pinot Nero Podere Rocche dei Manzoni, Langhe, Italy	99.—
Arnione Bolgheri DOC Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot Toscana, Italy	91.—
Bricco dell'Uccellone Barbera d'Asti Braida / Giacomo Bologna Piemont, Italy	119.—
Valduero Reserva Premium 6 años Tempranillo Bodegas Valduero Ribeira de l Duero, Spain	115.—

Ask our staff about vintage.

FINGER-FOOD

Prezel	5.—
Small Garlic Bread	5.50
Olives & Parmesan	7.50
Tortillachips with avocado cream	7.50

– Homemade – Lemonades & Iced Tea

Mango-Lime Lemonade 
3dl 7.— / 5dl 9.—

Lavender Lemonade 
3dl 7.— / 5dl 9.—

„Max & Moritz“ Fruit Iced Tea 
3dl 7.20 / 5dl 9.20



BOTTELED BEER

Heineken 5% 3.3dl 6.80
Sol 4.5% 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 0.05% 3.3dl 6.80
Erdinger Non Alcoholic <0.5% regular or with grapefruit flavor 3dl 6.80

DRAUGHT BEER

Calanda 4.8% 3dl 5.40 / 5dl 8.30
Calanda Glatsch 4.8% 3dl 5.40 / 5dl 8.30
Ittinger Klosterbräu 5.6% 3dl 6.20 / 5dl 9.80
Erdinger Urweiss 4.9% 3dl 6.20 / 5dl 9.80

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.

Beer of the Month
recommended
by our service staff
2.5dl 5.—

SWEETS

Coupe Dänemark

vanilla ice cream and chocolate sauce
13.50

Coupe Romanoff

fresh strawberries, vanilla ice cream, cream
13.50

Iced Coffee „Viennese style“

Vanilleglacé, Caféglacé, Café & Rahm
13.50

Panna Cotta

homemade panna cotta
with strawberry-basil topping
13.50

Homemade Grissons‘ Speciality

Homemade Grissons‘ Speciality
„nut tart“ with yoghurt ice cream
15.50

tiny but mighty...
in the glass for 7.50

Blueberry Mousse
with fresh berries

Fresh Pineapple
with yoghurt-coconut-malibu ice cream

Caféglacé & Giotto
with white chocolatesauce

Ice Cream / Frappé

yoghurt-malibu-coconut / coffee / yoghurt/
walnut/ vanilla / strawberry / chocolate
4.— / scoop 10.— / frappé

Sherbets

citron sherbet 🍋 / raspberry sherbet 🍓 / mango-passionfruit sherbet
4.— / scoop 10.— / frappé