# DISHES OF THE DAY

**Whether soup, starter or main course**
Please ask our service team for today's specials! – a-n)

# SOUPS

**Beef broth with"Flädle" or Swabian raviolis** 6,80 €
with chives – a1)c)g)

**Chanterelle cream soup** VEGGIE 7,80 €
with fresh herbs – g)2)a1

# SALADS & STARTERS

**Side salad** –g)j) VEGGIE 5,80 €

**Small mixed salad** VEGGIE 9,20 €
with potato-, cucumber-, cabbage-, carrot- and lettuce salad -g)j)

**Large mixed salad** VEGGIE 12,60 €
with potato-, cucumber-, cabbage-, carrot- and lettuce salad -g)j)
- optional with fried chicken strips 6,40 €
- optional with fried beef strips 7,20 €
- optional with fried salmon fillet strips 7,20 €

**Bruschetta** 9,90 €
with mozzarella buffalo and tomato a1

**Anti Pasti** 12,80 €
with honeydew melon, Parma ham, marinated vegetables, hard cheese, mozzarella g)

**Caprese** 14,20 €
mozzarella buffalo with fresh tomatoes, arugula and basil pesto 8)c)j

**Vitello Tonnato** 15,80 €
with wild herbs and roasted chanterelles g)i

**ceasar salad** 19,80 €
with mushrooms, bacon, grapes, bread croutons, iceberg lettuce, Parmesan dressing, and roasted chicken breast g)a1

# KURSAAL BURGER

**Cheese burger** 16,80 €
with beef burger patty, cheddar cheese, tomato, red onions, pickles, Danish mustard and ketchup, served with fries – a1)g)j)9)

**Crunchy chicken burger** 17,20 €
with burger patty, tomato, red onions, arugula, parmesan pesto, grilled paprika and fries – a1)c)j)8

**Black forest burger** 17,20 €
with beef burger patty, ham, camembert, iceberg lettuce, cranberries with BBQ sauce, served with fries - a1)4)g)9

**Vegetarian burger** VEGGIE 16,80 €
with halloumi cheese, grilled vegetables, mushrooms, red onions, tomato & arugula salad served with fries g)a1

# BOWLS & VEGGI & VEGAN

**Cheese spaetzle** VEGGIE 13,50 €
with chives & onion glaze 5,80 €
optional with a side salad – a1))c)g)j)

**Homemade cannelloni baked in the oven** VEGGIE 17,60 €
with ricotta, sun-dried tomatoes, broccoli, spinach & parmesan – a1)g)i)c)j

**Emilia`s bowl** VEGAN 16,60 €
with quinoa salad, grilled vegetables, wild herb salad, herb potatoes & mango chutney
- optional with grilled chicken breast fillet 6,40 €
- optional with smoked salmon 7,20 €

**Chanterelle risotto** VEGGIE 17,20 €
with cranberries and wild herbs g)2)

# MAIN DISHES

## FISH & MEAT

**Handmade Swabian raviolis, melted or roasted** 15,60 €
with potato salad and lettuce, onion garnish and "Trollinger" sauce – a1)g)i)j2)c

**Schwabian platter** 16,80 €
with a melted Swabian ravioli, cabbage salad, potato noodles and potato salad – a1)i)g)1)2)c

**Stuffed avocado** 17,80 €
with strips of chicken breast, grilled vegetables and nuts with sweet chili - 6)e)h1)e) h4)

**Tagliatelle** 16,40 €
with chanterelle mushrooms, cherry tomatoes, and spring onions in herb cream

**Culinary delights from land & sea** 20,80 €
Fillets of beef, salmon, prawns. melon and parma ham with various sauces and summer salads .4)g)h)11(j)d)b

**Swabian roast beef with onions** 29,50 €
with "Trollinger" sauce and roasted potatoes – a1)i)1)2)

**bread dumplings** 15,60 €
with creamed chanterelles and ham a1)c)g)4)2

**Wiener Schnitzel** 27,50 €
classically fried in butter, cranberries, lemon,
potato and cucumber salad in cream sauce – a1)c)g)i)j)

**Züricher Geschnetzeltes** 26,40 €
with mushrooms in herb cream, potato rösti and side salad - g)2)j)

**Fillet of salmon** 30,50 €
on black rice with crustacean foam and glazed vegetables b)2)g)d)

**surf & turf** 32,80 €
with beef fillet and king prawns with glazed vegetables and potato pancakes,
with grape sauce g)2)a1)b

**artichoke fleur** 27,20 €
with creamed chanterelle mushrooms and slices of beef fillet g)2

# DESSERT

**Tiramisu** 8,90 €
with limoncello and raspberry sorbet c)g

**Crunchielicious (winner of "Better Desserts" 2016/2017)** 8,50 €
lukewarm chocolate cake with melone and vanilla ice cream - h3)c)h7)g

**melon parfait** 8,70 €
with sweet pesto and fresh fruits - g)h1

**Additives** :1 colorant ,2 alcohol, 3 preservatives, 4 nitrite curing salt, 5 antioxidants, 6 sweetener, 7 source of penylalanine, 8 sulphurized, 9 preservatives, 10 flavor enhancer, 11 phosphate,
**Allergens:** a gluten-containing grain ,a1 wheat, a2 rye, a3 barley, a4 oat, a5 spelt, a6 kamut, b crustaceans, c eggs, d fish, e peanuts, f soy beans, g dairy, h nuts, h1 almonds, h2 hazelnuts, h3 walnuts, h4 cashew nuts, h5 pecans, h6 brazil nuts, h7 pistachios, h8 macadamia nuts, h9 queensland nuts, i celery, j mustard, k sesame seeds, l sulphites, m lupines molluscs