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 6,90 €
with chives – a1)c)g)

chanterelle soup VEGGIE 8,10 €
with chives – g)2)a1

SALADS & STARTERS

Side salad –g)j) VEGGIE 5,90 €

Small mixed salad VEGGIE 9,40 €
with potato-, cucumber-, cabbage-, carrot- and lettuce salad -g)j)

Large mixed salad VEGGIE 12,80 €
with potato-, cucumber-, cabbage-, carrot- and lettuce salad -g)j)
- optional with fried chicken strips 6,50 €
- optional with fried beef strips 7,40 €
- optional with fried salmon fillet strips 7,40 €

Bruschetta 9,90 €
with mozzarella buffalo and tomato a1

Caprese 14,40 €
mozzarella buffalo with fresh tomatoes, arugula and basil pesto 8)c)j

Tafelspitz - Head cheese 20,50 €
with fresh chanterelle mushrooms, homemade remoulade, and rosemary potatoes

Anti Pasti 14,80 €
with honeydew melon, Parma ham, smoked salmon, marinated vegetables, buffalo mozzarella-4)8)

BURGER & PINSA

Cheese burger 16,90 €
with beef burger patty, cheddar cheese, tomato, red onions, pickles, Danish mustard and ketchup, served with fries – a1)g)j)9)

Crunchy chicken burger 17,30 €
with burger patty, tomato, red onions, arugula, parmesan pesto, grilled paprika and fries – a1)c)j)8

Black forest burger 17,30 €
with beef burger patty, ham, camembert, iceberg lettuce, cranberries with BBQ sauce, served with fries - a1)4)g)9

Vegetarian burger VEGGIE 16,90 €
with halloumi cheese, grilled vegetables, mushrooms, red onions, tomato & arugula salad served with fries g)a1

Pinsa Margherita 13,80 €
with Tomatoes sauce and buffalo mozzarella a1)
optional with:
Rucola, fresh tomatoes and Balsamic Creme a1) 5,40 €
Avocado and salmon fillet strips a1)d 6,10 €

BOWLS & VEGGI & VEGAN

Cheese spaetzle VEGGIE 13,50 €
with chives & onion glaze 5,90 €
optional with a side salad – a1))c)g)j)

Homemade cannelloni baked in the oven VEGGIE 17,80 €
with ricotta, sun-dried tomatoes, broccoli, spinach & parmesan – a1)g)i)c)j

Emilia`s bowl VEGAN 16,80 €
with quinoa salad, grilled vegetables, wild herb salad, gnocchi & mango chutney
- optional with grilled chicken breast fillet 6,40 €
- optional with smoked salmon 7,20 €

chanterelle risotto VEGGIE 17,60 €
with lingonberries g)2)

Pappardelle 18,80 €
with sautéed chanterelles, cherry tomatoes, and spinach in herb cream a1)c)g)4)2

MAIN DISHES

FISH & MEAT

Handmade Swabian raviolis, melted or roasted 15,80 €
with potato salad and lettuce, onion garnish and "Trollinger" sauce – a1)g)i)j2)c

Schwabian platter 16,90 €
with a melted Swabian ravioli, cabbage salad, potato noodles and potato salad – a1)i)g)1)2)c

Stuffed avocado 18,40 €
with strips of chicken breast, grilled vegetables and nuts with sweet chili - 6)e)h1)e) h4)

Culinary delights from land & sea 21,80 €
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 29,80 €
with "Trollinger" sauce and roasted potatoes – a1)i)1)2)

Wiener Schnitzel 28,50 €
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 salamon 29,40 €
with sautéed chanterelle mushrooms on saffron risotto, Pommery mustard sauce, and spinach leaves b)2)g)d)

Hunters Schnitzel 24,80 €
with mushrooms – sauce and spaetzle

Surf & Turf 34,60 €
Beef fillet and prawn in pepper sauce with apricots and potato pocket

DESSERT

Limoncello Mousse 8,60 €
with raspberry sorbet and melon c)g

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

beligian waffle 8,80 €
with fresh strawberries and pistachio ice cream a1)g)c)h3

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