

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)	
pumpkin soup 	7,80 €
– g)2)a1	

SALADS & STARTERS

Side salad –g)j) 	5,90 €
Small mixed salad 	9,40 €
with potato-, cucumber-, cabbage-, carrot- and lettuce salad -g)j)	
Large mixed salad 	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	
beef- carpaccio	18,90 €
with marinated fennel and herb mushrooms	
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 	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 	13,50 €
with chives & onion glaze	5,90 €
optional with a side salad – a¹))c)g)j)	
Homemade cannelloni baked in the oven 	17,80 €
with ricotta, sun-dried tomatoes, broccoli, spinach & parmesan – a1)g)j)c)j	
Emilia`s bowl 	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 	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)j)2)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	
Tagliatelle	18,60 €
with crayfish in shellfish foam with wild herbs a1)b)c)g)	
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)	
Rack of lamb	34,90 €
with green beans, red wine onions, and potato gratin g)j	
Fillet of salamon	29,40 €
with potato-celery mash, grilled pumpkin with shellfish foam 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

chocolate mousse	9,20 €
with black cherry ragout and coconut ice cream 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