

Soups

Beef broth soup , served with a savory herbed crepe	4,60 €
Beef broth soup with swabian dumplings (Maultaschen)	5,20 €
Hokkaido pumpkin soup from the region, with caramelized pumpkin seeds and pumpkin seed oil	5,80 €

Appetizers

The Berkel (Food slicer, original antique from the 1950s) in the Garbe

Thinly sliced San Daniel/Parma ham, prepared upon request and freshly grated parmesan cheese, served with salted butter, pickles, pickled onions and bread from a wood-burning oven

Small portion	12,80 €
Large portion	17,90 €

Tartar from smoked trout , with trout caviar fresh radish, a wild herb salad from the Keltenhof and a light vinaigrette	9,80 €
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Rapunzel salad with a potato dressing and glazed grapes, served with tranches of smoked duck breast and caramelized pumpkin seeds	8,50 €
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Salad

Whenever possible, we work with local producers.

Our lettuce, for example, comes from the Kelten Farm, in the Fildern region.

The heads of lettuce are harvested fresh daily from the field and processed immediately.

Maximum freshness and high quality are also in our homemade mixed vegetable salads and dressings.



Small "Garbe" Salad with various leaf lettuces and vegetables	4,60 €
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Swabian Dumpling (Maultaschen) Salad

Fresh market salads and Swabian potato salad with lukewarm Swabian dumplings and an onion vinaigrette	11,80 €
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Market fresh baby leaf salad (such as spinach and Ruby Red Chard), mixed vegetables and Cherry tomatoes, fried goat cheese doughnuts and soft fig	12,90 €
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Choose between our three homemade salad dressings

Jogurt | Sesame Seed | Vinegar-Oil-Vinaigrette

All salads are served with bread from a wood-burning oven

Swabian Dinnete

(Dinnete is an old swabian traditional dish and it is made on a thin crust)

All Dinnete are coated with sour cream and baked with cheese

Dear Guests, our dinnetes are prepared individually, fresh for you and served immediately.

Therefore, the dinnetes might be served slightly before or after other dishes.

Thank you for your understanding.

Dinnete **"Bacon"**

with bacon, leeks and onions

9,60 €

Dinnete **"Sheep's Cheese"**

with sheep's cheese, spinach and leeks

10,40 €

Dinnete **"Garbe"**

with fresh Ham from the Berkel and leeks

10,20 €

All dinnetes can be ordered with fresh garlic

Swabian Dumplings (Maultaschen), made in house

The Garbe dumplings are something special, lovingly made according to an old Swabian recipe. Prepared with fresh herbs and locally sourced meat.

Dumplings dressed with butter and onion broth,

served with Swabian potato salad

9,90 €

Vegetarian main dishes

Homemade potato gnocchi , with a pumpkin apple sauce,
with caramelized pumpkin seeds, fried pumpkin wedges

12,90 €

Cheesy Swabian Noodles (Käsespätzle) with mountain cheese
sautéed onions and green salad

10,20 €

Main Dishes

Boiled beef with a cream horseradish sauce, bouillon potatoes, root vegetables, fresh horseradish and glazed apple slices	17,90 €
Deer stew, with napkin dumplings, wild broccoli, red wine figs and home-made cranberry	19,80 €
Ox Cheek meat braised in a Trollinger red wine sauce with homemade Swabian egg noodles (spätzle) and a green salad	18,90 €
Original Wiener schnitzel from veal to choose with cucumber potato salad or French fries	19,80 €
Lamb chops with a pumpkin seed crust and pumpkin sweet and sour, served with creamy polenta with fresh mountain cheese	24,90 €
Swabian onion roast beef (Argentina / Black Angus) with roast potatoes from the region, onions and local sauerkraut	21,90 €

For our small guests

Dear children, so that you feel at home with us, we have lots of toys, coloring books, reading books, puzzles and much more.
Let us know what you like and we will choose something for you.

Swabian egg noodles (spätzle) with a savory jus	3,60 €
Small veal schnitzel with french fries	6,20 €
Fresh chicken breast nuggets Side dish as desired	4,80 €

Dessert

Chocolate cake in a glass with a liquid core, freshly marinated fruit salad and a scoop of bourbon vanilla ice cream	9,20 €
Plum groats, made from local plums served with frozen yoghurt, lemon verbene and caramelized almonds	7,90 €
Apple Dinnete sprinkled with cinnamon sugar flambéed at the table with calvados, for two or more people	12,60 €
Ice cream Vanilla, Strawberry or Chocolate	1,50 €

Alcohol-free Drinks

Teinacher Gourmet Mineral Water, carbonated or still	0,25l / 0,75	2,40 €	5,20 €
Carbonated water, on tap	0,4L / 1,0L	2,90 €	4,60 €
Pepsi Cola***/ Mirinda * / 7 UP / Spezi*** Pepsi Cola light	0,2L / 0,4L	2,60 €	3,60 €
Juice with carbonated water			
Eldarflower, Orange, Plum, Cherry, Rhubarb, Red Currant	0,2 L / 0,4 L	2,60 €	3,60 €
Unfiltered Plieningen Apple juice (100%) fruit orchards A valuable contribution to the preservation of traditional orchards in Plieningen	0,2 L / 0,4 L	2,80 €	3,80 €
Juice			
Cherry, Plum, Rhubarb, Red Currant, Orange,	0,2 L / 0,4 L	2,80 €	3,80 €
Wine by the glass:			
"White Wine"			
Cuvee Ritter Georg, Bentzel Sturmfeder	0,20 l / Fl. 1,0l	5,80 €	20,50 €
Riesling, Bentzel Sturmfeder	0,25 l / Fl. 1,0l	4,80 €	18,50 €
Blanc de Noir, Bentzel Sturmfeder	0,20 l / Fl. 0,75l	5,90 €	21,50 €
Gewürztraminer, Bentzel Sturmfeder	0,20 l / Fl. 0,75l	7,20 €	23,90 €
"Rose/Weißherbst"			
Trollinger Weißherbst Knauß	0,25 l / Fl. 1l	5,00 €	19,00 €
"Redwine"			
Trollinger Trocken, Weingut Knauß, Württemberg	0,2l / Fl. 1,0l	5,20 €	19,90 €
Trollinger mit Lemberger, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	5,20 €	19,90 €
Samtrot, Trocken, Weingut Graf von Bentzel	0,2l / Fl. 0,75l	6,90 €	22,90 €
2015 Malterdinger Spätburgunder, Weingut Bernhard Huber	0,1l / Fl. 0,75l	4,60 €	29,90 €
Beer			
Following the old beer traditions we serve our beer in ceramic steins			
Kaiser Kellerpils unfiltered	0,3L / 0,5L	3,10 €	3,90 €
Augustiner Hell	0,3L / 0,5L	3,10 €	3,90 €
1 Maß Kaiser Kellerpils unfiltered / Augustiner Hell	1,0 L		7,20 €
Radler (beer with 7 up)/ Alcohol free	0,3L / 0,5L	3,10 €	3,60 €
Clausthaler alcohol free beer	0,33l		3,10 €
Paulaner wheat beer	0,3L / 0,5L	3,00 €	3,80 €
Paulaner clear wheat beer	0,5l		3,80 €
Paulaner dark wheat beer	0,5l		3,80 €
Paulaner wheat beer, alcohol free	0,5l		3,80 €
Paulaner wheat beer radler (beer with 7 up)	0,5l		3,60 €

Hot Drinks

Espresso	1,90 €
Douple Espresso	3,00 €
Cappuccino	2,90 €
Cup of coffee	2,20 €
Milk coffee	3,20 €
Large cup of hot chocolate	3,20 €
Latte Macchiato	2,90 €
Elder Flower wonder, hot	2,80 €
House tea, brand Althaus	3,20 €

Longdrinks & Sparklingwines

Hugo (with eldarflowerjuice)	0,2l	5,50 €
	Karaffe 1,0l	23,90 €
Aperol Spritz auf Eis	0,2l	5,50 €
	Karaffe 1,0l	23,90 €
Gin Tonic (Monkey 47 with Fever Tree Tonic Water)		8,50 €
Campari Soda oder Orange		7,50 €
Weingut Knauß , Remstal	0,1l	5,50 €
Muskateller Winzersekt	0,75l	29,90 €

Bitters

Aperol	2cl	4cl	3,00 €	5,00 €
Campari	2cl	4cl	3,00 €	5,00 €
Ramazzotti	2cl	4cl	3,00 €	5,00 €
Jägermeister	2cl	4cl	3,00 €	5,00 €

*Dear guests, if you are affected by any kind of allergies please let us know. Our special Allergens menu will give you all the information that you need about the dishes and the ingredients.