



WIRTSHAUS
GARBE

Welcome

REGIONAL | COZY | FROM THE HEART

GarbeWINTERGARDEN

bookable until April 8

... here we offer you in addition to our regular offers,
two more ways to spend a cozy evening in our wooden tents.

Please note that the wooden tents are located in our WinterGarten - i.e. outdoors - and therefore
the temperatures despite the radiant heaters
do not correspond to those indoors.

Therefore, we advise you to wear shoes appropriate to the weather, especially on your feet, and
to wear clothes in the "onion look" (rather several thinner layers).

We prepare everything as ordered on the table. The additions can also be ordered at the table at
the beginning. Likewise the recommended drinks. All other drinks are prepared as usual at the
beer garden cottage for self-service.

Please be sure to pre-order this treat,
so that we can prepare everything. And capacities are limited.

Just write an email to info@wirtshausgarbe.de
and we will clarify if this is possible on your desired date.

Raclette bookable from 4 persons

For this we prepare the oven with Raclette cheese loaf (in one piece) at your reserved table, according to the number of people. You can then enjoy scraping the cheese off the loaf just how you like it.

Basic package contains: 32.– € per person

- Raclette cheese (approx. 250g per person)
- Home pickled vegetables - e.g. silver onions, spicy cucumbers, radish etc.)
- Bread from Beck&Beck
- Potatoes in their skin
- Leaf and baby leaf salad from "Keltenhof" with mustard dressing

In addition:

- Ham platter with ham from the alps from Failenschmid, Rieser Culatello Riserva & home-aged ham (approx. 70 g) 12.– €
- GarbeWilli 2cl. - to finish and "digest" the cheese 4.– €

Our beverage recommendation:

- Buckets of beer ... 5x 0,33l bottles Gruibinger beer in ice bucket (e.g. StiefelPils, Halb&Halb, Brunnenbier etc.) 16.50 €
- Buckets of meadow fruit cider non-alcoholic and alcoholic in an ice bucket 5x 0,33l bottles 24.– €
- 2020 Schorndorfer Grafenberg Grauburgunder 0,75l bottle 30.– €
Winery Bernhard Ellwanger, Großheppach (Remstal)
13vol. %, 6,0 g RZ, 5,8g S Aroma of fine herbs, full-bodied taste of nuts and minerals, powerful finish
- 2016 Vintage Blanc R serve extra brut 0,75l bottle 42.– €
Kessler Sekt, Esslingen
- 2020 HERRSCHAFT Zweigelt 0,75l bottle 39.– €
Winery Jens Zimmerle, Korb (Remstal)
12,7vol. %, 1,9g RZ, 5,3g S fine fruit cassis, wild berry, subtle roasted aromas, some dark chocolate

All prices around the raclette are per person or portion indicated
and incl. legal value added tax.
For children under 12 years we charge 24.– € for the raclette package.

Fondue bookable from 2 persons

For this purpose, we will prepare a pot of broth for 2 people at a time for you at your reserved table - according to the number of people. Afterwards, we will bring you "Flädle" - pancake stripes and vegetable strips so that you can enjoy the broth as a final soup.

Basic package contains: 36.- €

- Beef raw cut into thin slices (150g per person)
- Bread from BeckABeck
- Fresh vegetables: broccoli, mushrooms & pre-cooked celery cubes
- Raw vegetable salads like radish, cabbage, carrot
- 4 different dips: herbal sour cream, cremolata, tomato sugo & GarbeMajo

In addition:

- Home pickled vegetables (e.g. silver onions, spicy cucumbers, radishes etc.) 8.- €
- Leaf and baby leaf salad from Keltenhof with mustard dressing 6.- €
- Potatoes in their skin approx. 200g 4.- €
- Beef raw cut into thin slices (approx. 150g) 9.- €

Our beverage recommendation:

2020 Sauvignon blanc sparkling wine brut nature 0,75l bottle 45.-
winery Graf von Bentzel-Sturmfeder, Schozach (Württemberg)

2019 Geradstettener Lichtenberg Chardonnay dry 0,75l bottle 43.-
winery Bernhard Ellwanger, Großheppach (Remstal)
13 vol. %, 2,7g RZ, 6,9g S fine fragrance of vanilla & pineapple, delicately melting, long and powerful with a fine tart finish

2019 Surani Costarossa semi dry 0,75l bottle 30.-
Primitivo Di Manduria DOC
P.V. Spa Verona Apulien)
14 vol. %, powerful aromas of red fruits, dark & spicy, soft tannins

All prices around the fondue are per person or portion indicated
and incl. statutory value added tax.
For children under 12 years we charge 26.- € for the fondue package.