



Wirtshaus Garbe

REGIONAL | COZY | FROM THE HEART

We are proud to offer intelligent, regionally rooted cuisine with modern influences.

A close collaboration with local farmers and suppliers is at the heart of what we do.

Every day, we look forward to welcoming you with dishes that honor tradition such as our house-made Maultaschen, prepared according to our family recipe. We have also reimagined our "Dinneten": a long dough fermentation makes them particularly digestible.

Baked fresh in our wood-fired oven, each one becomes a true original. Look forward to experiencing our "new wood-fired Dinneten."

We invest great care in crafting our broths and sauces by hand. Using fresh bones, plenty of vegetables, and the finest spices, our delicious sauces are made with meticulous attention to detail. For this reason, we generally serve a lighter portion of sauce with each dish but we are happy to offer you a refill upon request.



Dishes marked with a # symbol are also available in a smaller portion size.

A mindful approach to the resources available to us, along with a strong environmental commitment, is very important to us.

Would you like your meal to-go?

We offer a sustainable option through the REBOWL reusable system.

For our guests who prefer to eat consciously without meat, we have introduced a simple labelling system:

vegetarian dishes are marked with  and vegan dishes with 

We are here for you seven days a week, serving our full menu from 11:30 am to 9:00 pm.

From 9:00 pm to 10:00 pm, we offer a reduced selection of dishes.

We wish you a pleasant stay and a wonderful meal!

Aperitif

Sprizz

Sprizz drinks in a 0.2 litre stemmed glass

HUGO ¹² Elderberry Lime Sparkling wine/Crémant Mint	0,2l	9,20 €
APEROL SPRIZZ ¹² Aperol Soda Sparkling wine/crémant Orange	0,2l	9,20 €
CAMPARI SPRIZZ ¹² Campari Soda Sekt/Crémant Orange	0,2l	9,20 €
MARACUJA SPRIZZ ¹² Maracujanektar Soda Sekt/Crémant Lime	0,2l	9,20 €
RHABARBER SPRIZZ ¹² Rhubarb nectar Soda Sparkling wine/crémant Lime	0,2l	9,20 €
LILLET CITROSÉ ¹² Lillet blanc Lemonade Mint Berries	0,2l	9,20 €
PORTO TONICO ¹² white port tonic water lime	0,2l	9,20 €
!WEHMUT SPRIZZ ¹² Bittersweet apple vermouth PriSecco Cuvée No.11	0,2l	9,20 €

Classics

LA GUITA MANZANILLA SHERRY ¹² Sherry dry José Estévez, Sanlúcar de Barramed	5 cl	5,50 €
CONTRABANDISTA AMONTILLADO ¹² Sherry medium Valdespino, Jerez de la Frontera	5 cl	6,50 €
2003 LBV PORT ¹² Late Bottled Vintage Portwein Cruz	5 cl	8,00 €
APPLAUS DRY GIN SUED MARIE 43% VOL ¹² Thomas Henry Tonic	0,2l	12,40 €

Aperitif

PRISECCO „CUVÉE NR. 23“

ALKOHOLFREI

Rhubarb | Apple | Blossoms
Manufactory Jörg Geiger,
Schlat b. Göppingen

0,2l Piccolo on ice · 6,90 €

KESSLER HOCHGEWÄCHS ¹² CHARDONNAY BRUT ODER ROSÉ BRUT

Esslingen sparkling wine cellar

0,1l 7,50€
0,375l 19,90€
0,75l 39,90€

non-alcoholic

Non-alcoholic spritz drinks in stemmed glasses

BIO [D3IN] BITTER Juniper Hydrolat Bitter' (Manufaktur Jörg Geiger) Rosemary Ice cubes	0,2l	8,90€
FREI - MARACUJA SPRIZZ Passion fruit Ginger ale Soda Mint Lime Ice cubes	0,2l	8,90€
FREI - RHABARBER SPRIZZ Rhubarb Ginger ale Soda Mint Lime Ice cubes	0,2l	8,90€
FREI - HUGO Mint Ginger ale Soda Elderberry Slice of lime Ice cubes	0,2l	8,90€
QUITTENSPIZZ Sparkling quince (Bernhard Ellwanger winery) Soda Ice cubes	0,2l	8,90€
FREI - "APEROL" UNDONE litre tonic water soda ice cubes	0,2l	9,20€

Champagner

NICOLAS FEUILLATTE CHAMPAGNE ¹² Réserve Exclusive brut	0,2l Piccolo 0,375l Fl. 0,75l Fl.	19,00€ 36,00€ 67,00€
NICOLAS FEUILLATTE CHAMPAGNE ¹² Réserve Exclusive Rosé	0,2l Piccolo 0,375l Fl. 0,75l Fl.	22,00€ 39,00€ 72,00€

Special recommendations

SUNDAY ROAST

Every Sunday from 12 noon and while stocks last
alternating between beef, pork or veal
Feel free to contact us.



ab 23,90 €

SCHWÄBISCHER WIESENOBST CIDER 0,33l 5,20 €
Manufactory Jörg Geiger, Schlat b. Göppingen,
demi-sec with only 4 vol % alc
Ripe apple-pear fruit with tart, herbal notes
- pleasantly fine tingle

THE COMPANION
IN OUR GARDEN

2023 ANDERS NATCOOL ¹² 1,0l Fl. 34,00 €
Trollinger - unfiltriert & ungeschwefelt
Rainer Schnaitmann, Fellbach im Remstal
12,5 vol. %, 0,5g RZ, 5,6g S
würzige Noten von Lorbeer, Thymian, Wacholder & Zimt mit
animierenden Fruchtnoten wie Preiselbeere, rote
Stachelbeere, Heidelbeere und roter Apfel
- schlank & leicht mit saftig frischer Säure,
unbedingt gekühlt bei 10 - 12 °C genießen

Our beer selctionl - freshly tapped from the barrel ^{1ac} 0,5l 6,50 €
IN AN ICE-COLD STONE JUG

Frozer Yoghurt

HOME MADE FROZEN YOGURT ⁷

made from organic yoghurt

When the weather is nice, you can find these and other varieties directly at our outdoor counter.

Homemade crunchy muesli flakes | Raspberry sauce ^{1a} 6,00 €

Almond slivers | Chocolate sauce ^{7,8a} 6,00 €

Mango - passion fruit sauce | Coconut flakes ⁷ 6,00 €

Children's portion 2,50 €

Starters

THE NEW WOOD-FIRED OVEN DINNETE
also a great idea for sharing - you can find a selection on page 7

CARPACCIO FROM BEEF 100G ^{6,7,9,10,12} 15,90 €
GARBE Mustard vinaigrette | grated Alb cheese



SLICED WHITE RADISH 100G ^{6,9,10,12} 13,90 €
pickled mustard seeds | Mustard vinaigrette | Sprouts | Crunchy

SALMON TROUT AND BROOK TROUT 100G ^{4,6,9,10} 15,90 €
from the Körschtal & home-pickled | cucumber & celery cubes | parsley oil

GARBE OBAZDA ^{4,6,9,10} 7,90 €
with sliced onions | wood oven bread

THE COMPANION
TO THE STARTERS

WINTERBACH WEISSBURGUNDER VDP ¹² 0,1l. 5,30 €
Jürgen Ellwanger, Winterbach (Remstal - Württemberg) 0,2l. 9,90 €
12.5 vol. %, 3g RZ, 4.8g S 0,75l Fl. 33,00 €
Fine fruity and multi-faceted bouquet of fresh apples and citrus
fruits, as well as apricots, subtle nutty hints, concentrated with
fine minerality

NO GUNS ONLY ROSES ¹² 0,1l. 5,30 €
Muscat Trollinger Rosé 0,2l. 9,90 €
Jürgen Ellwanger, Winterbach (Remstal - Württemberg) 0,75l Fl. 33,00 €
10.5 vol. %, 4.5 g/l RZ, 4.8 g/l S,
light, fresh with floral notes - the perfect companion
for carefree summer days



MIXED SALAD ^{9,10,12}
Leaf & baby leaf salads | mustard vinaigrette | raw vegetable salads | potato salad

Side salad - small 5,90 €
Starter salad - medium 7,90 €

AS AN ADDITION

Fresh from the wood-fired oven - best to order at the same time

our new wood stove long bread | nature 2,00 €

our new wood stove long bread | caraway oil 2,00 €

Vegetarian & Vegan Main Dishes



KÄSEKNÖDELSTANGEN ^{1a,3,6,7,9,12} 18,90 €
nut butter cider vinegar sauce | sunflower seeds | pickled shallots



GRILLED LETTUCE HEARTS ^{1a,6,9,10,12} 21,90 €
vegan mayo | gremolata | fried mushrooms | wood-fired bread croutons

THE COMPANION
TO THE LETTUCE HEART

35 ° - GRAD°WANDERUNG 0,1l. 5,00 €
still non-alcoholic food companion (vegan) - Sauvignon blanc 0,2l. 9,50 €
Mirabelle plums | blossoms 0,75l Fl. 31,00 €
Manufactory Jörg Geiger, Schlat b. Göppingen
0.0 % vol. alc. yellow fruity with vegetal notes,
green apple & gooseberry



OUR LARGE MAIN SALADS ^{9,10,12} 15,90 €
crunchy leaf and baby salad from Keltenhof | mustard dressing
two types of raw vegetable salad | potato salad

AS A MAIN...

with two GARBE Maultaschen | melting onions ^{1a,3,6,7,9,10} 17,90 €



with marinated & crumbled sheep's cheese ⁷ 17,90 €

with roasted strips of organic turkey breast 130G ⁷ 25,80 €

with pike-perch fillet fried on the skin 120G ^{1a,4} 27,90 €



with sautéed mushrooms 19,90 €

AS AN ADDITION

fresh from the wood-fired oven - best to order at the same time

our new wood stove long bread | Nature 2,00 €

our new wood stove long bread | caraway oil 2,00 €

The new wood stove dinnets







Swabian oval-shaped dough pieces – with an extra-long resting time (48 hours), making them easily digestible.

New recipe | New taste

A slightly charred crust is a mark of quality and a guarantor of our new wood-fired Dinneten.

Since each dough base is freshly topped and baked,
it may not always be possible to serve them at the same time as other main courses.

Not only a great choice as a main course, but also perfect as a starter to share at the table.

	NATURE ^{1a} optionally baked with olive oil or caraway oil	7,90 €
	FLOWER MEADOW ^{1a,7} sour cream chives blossoms	15,90 €
	CLASSIC ^{1a,7} sour cream bacon leek onion rings	14,90 €
	SUMMER TOMATO ^{1a,7} tomato sugo fior di latte basil	13,90 €
	BUFFLE ^{1a,7} tomato sugo baked buffalo mozzarella basil onion	16,90 €
	POTATO ^{1a,7} sour cream potato avocado cream smoked almond	16,90 €
	SEASON ^{1a,7+} changing toppings talk to us or scan the QR code for our online recommendations	ab 16,90 €



AS AN ADDITION

Homemade garlic oil	0,50€
Homemade crispy chilli oil	0,50€



Our wood-fired oven dinneten are also available as a
vegan option.

Feel free to contact us.

THE COMPANION
TO THE DINNETEN

2019 SAUVIGNON BLANC SEKT BRUT NATURE ¹²

Winery Graf von Bentzel-Sturmfeder, Schozach (Württemberg)

13 vol. %, 3.5g RZ, 5.6g S traditional bottle fermentation

from selected Sauvignon Blanc grapes

0,75l Fl. 39,00€

Original Swabian Garden Menu

GARBE MAULTASCHEN ^{1a,3,6,7,9,10,12} Breadcrumbs & onions Gravy Potato salad	16,90€
From Monday to Friday, 11:30 to 16:45 as a daily offer	9,90€
 SWABIAN FAVORITE ^{1a,3,6,9,12} Swabian boiled lentils egg noodles	13,90€
AS AN ADDITION	
1 pair of string sausages ^{6,9,10, II, IV, VI}	3,90€
slice of smoked pork belly - approx. 100g ^{VI}	3,90€
homemade apple cider vinegar & portion of mustard ^{10, 12}	0,00€
SOUR TRIPE ^{1a,6,9,10,12} gently cooked in tomato and Trollinger sauce wood oven bread from BeckABeck	13,90€
# PORK CHEEKS ^{1a,3,6,7,9,10,12} braised with root vegetables in flavoured gravy boiled onions egg noodles	22,90€
# CLASSIC VEAL SCHNITZEL ^{1a,3,7,9,10,12} hot fried & breaded veal cutlet wild cranberries potato salad with chives	25,90€
 GARBE FRIES ^{1a,3,7,12} spicy cheese sauce pickled peppers gherkins sliced onions as a snack to share, in between or afterwards	10,90€

Wurstsalate

"PUR" ^{1a,9,10,12, II, VI} ham sausage pickled gherkins freshly sliced onion rings wood oven bread from BeckABeck	13,90€
"SWABIAN" ^{1a,9,10,12, II, VI} black sausage ham sausage pickled gherkins freshly sliced onion rings wood oven bread from BeckABeck	13,90€
"SWISS" ^{1a,7,9,10,12, II, VI} Mountain cheese ham sausage pickled gherkins freshly sliced onion rings wood oven bread from BeckABeck	14,90€

Special Main courses

Meat

	ZWIEBELROSTBRATEN ^{1a,3,6,7,9,10,12}	33,90 €
	from matured premium beef strong gravy baked onion rings glazed onions egg spaetzle	
#	THE GARBE SCHNITZEL ^{1a,3,4,6,7,9,10,12}	34,90 €
	hot fried & breaded veal cutlet capers anchovies chives lemon in brown butter fried lettuce croquetas	
	LAMB FROM MEADOW ORCHARDS ^{9,10,12, VI}	28,90 €
	grilled belly & neck of orchard lamb from schlat corn and paprika salsa smoked coleslaw	

THE COMPANION WITH LAMB, BEEF & VEAL

KREATION CMX (MERLOT & CABERNET) ¹²	0,1l.	6,20 €
Bernhard Ellwanger Winery, Großheppach in the Rems Valley	0,2l.	11,50 €
13.5 vol. %, 1.5g RZ, 6.1g S	0,75l Fl.	38,00 €
Intense aromas of red & blackcurrants, black pepper, juniper		
HERRSCHAFT ZWEIGELT ¹²	0,1l.	6,80 €
Jens Zimmerle Winery, Korb (Remstal)	0,2l.	13,00 €
12.7 % vol.	0,75l Fl.	42,00 €
fine fruit cassis, wild berry, subtle roasted flavours, some dark chocolate flavours		

Fish

	KÖRSCHTAL TROUT ^{1a,4,6,7,9,10,12}	32,90 €	
	roasted whole & without centre bone tomato, cucumber and parsley salad our wood-fired long bread (natural)		
THE COMPANION TO THE TROUT	„HÖHENLUFT“ SAUVIGNON BLANC ¹²	0,1l.	5,30€
	Bernhard Ellwanger Winery, Großheppach in the Rems Valley	0,2l.	9,90€
	12,5vol. %, 5.3g RZ, 6.4g S	0,75l Fl.	33,00€
	playful aromas of redcurrant, gooseberry & mint, lively acidity		

Coffee & tea specialities

Cup of Coffee ^{VIII}	3,60 €	ALTHAUS - TEE	
Pot of coffee (big cup) ^{VIII}	5,20 €	in der 0,2l Tee-Tasse	
Espresso ^{VIII}	2,80 €	SCHWARZ	4,60 €
Espresso Doppio ^{VIII}	3,60 €	Breakfast St Andrews	
Cappuccino ^{VIII,7 *}	4,30 €	Earl Grey Royal	
		Darjeeling Summer Leaves	
		GRÜN	4,60 €
Latte Macchiato ^{VIII,7 *}	5,30 €	Sencha Senpai	
Milk Coffee ^{VIII,7 *}	4,60 €	Grün Matinee	
		FRÜCHTE	4,60 €
Hot Chocolate ^{7 **}	5,20 €	Red Fruit Flash	
Hot Chocolate with cream ^{7 **}	5,80 €	KRÄUTER	4,60 €
Hot Chocolate with Baileys ^{1,7 **}	7,90 €	Smooth Mint - Minze	
		Classic Herbs - Kräuter	
vegan milk alternatives (Oat milk)			
	* + 0,50 €		
	** + 1,00 €		
Hot elderberry	4,50 €		
Fresh peppermint tea	4,50 €		

Distillate recommendations

Chardonnay Tresterbrand Jens Zimmerle, Korb (Remstal)	2 cl	8,00 €
Stuttgarter Gaishirtle's – Birne Jörg Geiger Schlat b. Göppingen	2 cl	9,50 €
Haselnuss Spirituose Brennerei Ziegler, Freudenberg	2 cl	10,50 €
ZP – Zwetschge im Portweinstil im Cognacfass gereift Jörg Geiger Schlat b. Göppingen	5 cl	8,00 €
„Garbe Willi“ Williams Fruchtauszug Destillat	2 cl	4,00 €
Waldhimbeergeist Dr. Dr. Hans Otto Frey - Wolfschlugen	2 cl	8,00 €

You can find more distillates on the last pages of this map.

Summer desserts

	GARBE CRÈME BRÛLÉE ^{3,7}	10,90 €
	in a LeCreuset bowl marinated fruits	
	GARBE FRUIT SALAD	9,00 €
	seasonal fruit vanilla elderflower syrup chopped mint	
	LITTLE CHOCOLATE MOUSSE ^{3,7}	6,90 €
	classic dark chocolate chocolate sauce	
	LEMEN CAKE ^{8a}	8,90 €
	vegan & gluten-free Lemon glaze & citrus sauce	
	... with a small portion of Garbe fruit salad	4,50 €

THE COMPANIONS
FOR A SWEET FINISH

DANCE WITH THE DEVIL ¹²	0,1l	4,00 €
FERNSEHTURM ROSÉ SECCO - TROCKEN	0,2l	7,00 €
Rosé Secco dry	0,75l Fl.	24,00 €
Vintage Winery Stuttgart - Gut Rohreck, Stuttgart-Rohr		
10,5vol. %, aromatic, animating & uncomplicated		
PRISECCO „CUVÉE NR. 23“	0,2l Piccolo	6,90 €
ALKOHOLFREI		
Rhabarber Apfel Blüten		
Manufaktur Jörg Geiger, Schlat b. Göppingen		

CAKE FROM BECKABECK ^{1a,3,7 +}	ab 4,50 €
take a look at our cake display case while stocks last	
... with a portion of whipped cream ⁷	0,50 €

Non-alcoholic drinks

GARBE FILTERED WATER (filtered in the house)	0,4l	3,80 €
sparkling / still	0,7l	6,30 €
TEINACHER GOURMET Mineral water	0,2l	3,20 €
medium / still	0,7l	7,90 €
ELDERBERRY SPRITZER	0,4l	4,80 €
Spritzer with organic sambuccus syrup		
SPRITZER	0,4l	4,80 €
Black currant		
Morello cherry		
Rhubarb		
Plum		
Passion fruit		
Apple from the region		
JUICES		
Orange juice	0,2l	4,40 €
Passion fruit nectar	0,2l	4,40 €
Apple from the region	0,2l	4,00 €
SOFTDRINKS		
Bluna Zitrone II,IV,V	0,2l	3,90 €
	0,4l	4,80 €
Bluna Orange II,IV,I,II,IV,V	0,2l	3,90 €
	0,4l	4,80 €
Afri Cola I,II,IV,V,VIII	0,2l	3,90 €
	0,4l	4,80 €
Afri Cola light I,II,IV,V,VIII	0,33l Fl.	4,60 €
THOMAS HENRY	0,2l Fl.	4,00 €
Tonic Water, Bitter Lemon or Ginger Ale		
„PRISECCO“ PICCOLO non-alcoholic	0,2l Fl.	6,50 €
Manufaktur Jörg Geiger, Schlat b. Göppingen		
white, rose or red		
WIESENOBSTCIDER non-alcoholic	0,33l Fl.	5,20 €
Manufactory Jörg Geiger, Schlat b. Göppingen		
demi-sec, ripe apple-pear fruit with tart, herbal notes		
- pleasantly fine tingle		

Beer

WE RECOMMEND ALL FRESHLY TAPPED BEERS IN THE 0,5l 6,50€
ICE-COLD STONE JUG ^{1ac}

Freshly tapped from the barrel
in the original glas

AUGUSTINER LAGERBIER HELL ^{1ac} 0,25l 4,20 €
pale 0,4l 5,30 €
1,0l 11,90 €

RADLER ^{1ac} 0,25l 4,20 €
sweet or sour 0,4l 5,30 €
1,0l 11,90 €

KAISER KELLERBIER ^{1ac} 0,25l 4,20 €
naturally cloudy 0,4l 5,30 €
1,0l 11,90 €

PAULANER HEFEWEIZEN ^{1ac} 0,3l 4,60 €
pale 0,5l 5,90 €
1,0l 11,90 €

HEFERADLER ^{1ac} 0,3l 4,60 €
sweet or sour, or as a cola-beer mix 0,5l 5,90 €
1,0l 11,90 €

Bottled beers
in the original glas

PAULANER HEFEWEIZEN ^{1ac} 0,5l 5,90 €
dark

PAULANER KRISTALL ^{1ac} 0,5l 5,90 €

PAULANER HEFEWEIZEN ^{1ac} 0,5l 5,90 €
non-alcoholic

KAISER OHO! ^{1ac} 0,33l 4,60 €
non-alcoholic & unfiltered, off-dry

non-alcoholic & sparkling
Manufactory Jörg Geiger - Schlat

VISECCO - WIESENOBST | KRÄUTER | BLÜTEN ¹²

More than alcohol-free sparkling wine

Carefully de-alcoholised wines are rounded off with a selection of herbs, flowers and spices. Less sweet and full-bodied flavour.

ViSecco Sauvignon blanc	0,75Fl.	32,00 €
ViSecco Pinot Meunier	0,75Fl.	32,00 €

PRISECCO - COMPOSITION OF ORCHARD FRUIT

Fruity, sparkling & non-alcoholic composition made from orchard fruit

Based on juices made from orchard fruit and combined with spices, herbs and flowers, these non-alcoholic creations offer a rich complexity, depth and variety of flavours.

White - MeadowFruit Elderflower Herbs	0,75Fl.	29,00 €
Rose - Apple Rose Mint	0,75Fl.	29,00 €
Red meadow fruit Blackcurrant Sour cherry	0,75Fl.	29,00 €

1797 - C.-BRATBIRNE De-alcoholised sparkling pear wine ¹²

from matured vintages of the 'Champagner Bratbirne' fruit variety are uncorked after bottle fermentation and a maturation period of at least three years on the lees and the alcohol is gently removed. Rounded off with CBB juice, subtly flavoured with spices, herbs and flowers

0,75Fl. 48,00 €

non-alcoholic & sparkling
Bernhard Ellwanger - Grosseheppach

PERLENDE QUITTE ¹²

The quince juice for this Secco comes from lovingly tended quince trees and is refined with fine sparkling carbon dioxide, offering a refreshing flavour experience.

0,75Fl. 30,00 €

Sparkling wine

Kessler Sektkellerei - Esslingen

770	KESSLER HOCHGEWÄCHS ¹²	0,375l Fl.	19,90 €
780	CHARDONNAY brut elegant, single-varietal Chardonnay brut matures on the lees for around 20 months , traditional bottle fermentation	0,75l Fl.	39,00 €
775	KESSLER HOCHGEWÄCHS ¹²	0,375l Fl.	19,90 €
785	ROSÉ brut Matures on the lees for around 20 months, traditional bottle fermentation Elegant sparkling wine made from Pinot Noir and Chardonnay, fine fruit flavours and mineral accents, fragrant aromas of wild raspberries, red currants and sour cherries, subtle notes of cinnamon and juniper	0,75l Fl.	39,00 €
753	2016 VINTAGE BLANC RÉSERVE ¹²	0,75l Fl.	42,00 €
752	extra brut Charming and creamy Chardonnay vintage sparkling wine, Finesse & elegance, mineral and smoky flavours with fruity notes, fine fruit sweetness with dense mousseux, traditionally shaken and disgorged by hand	1,5l Fl.	80,00 €

Nicolas Feuillatte Champagne

1077	RÉSERVE EXCLUSIVE ¹²	0,2l Piccolo	19,00 €
1076	brut	0,375l Fl.	36,00 €
1074	Fragrant, fresh and lively, clearly structured with the finest perlage. Expressive flavours of juicy pears and apricots with delicate delicate brioche notes	0,75l Fl.	67,00 €
1073	RÉSERVE EXCLUSIVE ROSÉ ¹²	0,2l Piccolo	22,00 €
1072	Delicate & aromatic, bursting with red summer berries!	0,375l Fl.	39,00 €
1070	Structured, lively & refreshing, finely nuanced with juicy blueberries and a hint of wild strawberries.	0,75l Fl.	72,00 €
1007	2008 PALMES D`OR ¹² Prestige Cuvée - brut Aromas of white fruits, dried almonds and apricots and a light hint of spices. Open, penetrating flavours of redcurrants and citrus fruits. A second wave of Pinot Noir freshness and a hint of minerality, underpinned by a pronounced chalk signature and a subtle smoky note.	0,75l Fl.	170,00 €

more Champagne

1050	CHAMPAGNE BOLLINGER ¹²	0,75l Fl.	120,00 €
1050	Special Cuvée	1,5l Fl.	249,00 €
996	DOM PÉRIGNON CHAMPAGNER ¹² Moët Chandon Champagne - Épernay	0,75l Fl.	259,00 €

More sparkling wines

Matthias Höfflin - Bötzingen

- 1055 2014 PINOT ROSÉ SEKT BRUT ¹² 0,75l Fl. 39,00 €
brut Ripe notes reminiscent of cinnamon and spice cake, cherry, hibiscus and heather, iodine.
Venison & salami give something meaty, juniper and blackberry jelly.
- 1054 2018 CUVÉE PRESTIGE SEKT ¹² 0,75l Fl. 44,00 €
extra brut
12.5 vol. %, 6.1g S
a tribute to Champagne, cuvée of the grape varieties: Pinot Noir, Chardonnay & Pinot
Meunier, produced in traditional bottle fermentation, matured for 24 months on the fine lees,
shaken by hand, fine-sparkling & elegant vintage sparkling wine

Graf von Bentzel-Sturmfeder - Schozach

- 1040 2019 SAUVIGNON BLANC SEKT ¹² 0,75l Fl. 39,00 €
brut nature
Sparkling speciality made from selected Sauvignon Blanc grapes, traditional bottle
fermentation without dosing

Crémant Daniel Ruff (Elsass)

- CRÉMANT D'ALSACE ¹² 0,75Fl. 39,90 €
CUVÉE GUILLAUME
Blanc brut

Wines by the glass

Red

ARCHITEKT TROLLINGER - DRY	12	0,1l	4,60 €
Jens Zimmerle, Korb (Remstal-Württemberg)		0,2l	8,60 €
12,3vol. %, 3.9g RZ, 5.6g S fine elegant cherry flavours, stimulating acidity & tannins		0,75l Fl.	28,00 €
TROLLINGER MIT LEMBERGER	12	0,1l	3,70 €
HALF DRY		0,2l	6,90 €
Jens Zimmerle, Korb (Remstal-Württemberg)		1,0l Fl.	32,00 €
12vol. %, 15g RZ, 5,5g S bright brick red			
SIMONROTH MERLOT - DRY	12	0,1l	6,50 €
Rainer Schnaitmann, Felbach (Remstal -Württemberg)		0,2l	12,00 €
13vol. %, 1.5g RZ, 5.5g S dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit		0,75l Fl.	40,00 €
HERRSCHAFT ZWEIGELT - DRY	12	0,1l	6,80 €
Jens Zimmerle, Korb (Remstal-Württemberg)		0,2l	13,00 €
12,7vol. %, 1.9g RZ, 5.3g S, fine fruit cassis, wild berry, subtle roasted flavours, some dark chocolate		0,75l Fl.	42,00 €
KREATION CMX - DRY	12	0,1l	6,20 €
(Merlot & Cabernet)		0,2l	11,50 €
Bernhard Ellwanger, Großheppach in the Rems Valley		0,75l Fl.	38,00 €
13.5 vol. %, 1.5g RZ, 6.1g S, intense flavours of red & black currants, black pepper, juniper			

Cider & Weinschorle

ORIGINAL MOST - HERB	12	0,2l	3,90 €
Cider from old apple and pear varieties		0,75l Fl.	16,00 €
Manufactory Jörg Geiger, Schlat b. Göppingen			
SCHWÄBISCHER WIESENOBSTCIDER	12	0,33l Fl.	5,20 €
HALBTROCKEN			
Manufactory Jörg Geiger, Schlat b. Göppingen			
4 vol %, ripe apple-pear fruit with tart, herbal notes - pleasantly fine tingle			
... is also available non-alcoholic!			
WEINSCHORLE	12	0,2l	4,80 €
white, rosé or red			

Wine by the glass

White

RIESLING QUALITÄTSWEIN - DRY ¹² 0,1l 3,60 €
Jens Zimmerle, Korb (Remstal-Württemberg) 0,2l 6,80 €
12,5vol. %, 3,9g RZ, 5,6g S frische Aromen 1,0l Fl. 31,50 €

WINTERBACH WEISSBURGUNDER ¹² 0,1l 5,30 €
DRY 0,2l 9,90 €
Jürgen Ellwanger, Winterbach (Remstal-Württemberg) 0,75l Fl. 33,00 €
12,5 vol. %, 3g RZ, 4,8g S feinfruchtiges und facettenreiches Bukett
von frischen Äpfeln und Zitrusfrüchten, sowie Aprikosen, dezent
nussige Anklänge, konzentriert mit feiner Mineralität



STEINWIEGE GRAUBURGUNDER ¹² 0,1l 4,80 €
DRY 0,2l 9,20 €
Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 0,75l Fl. 29,00 €
12,5 vol. %, 1,0g RZ, 6,2g S Duft von roten Äpfeln und Birnen mit
Pfirsich und Maracuja mit Noten von Mandeln und etwas Fenchel,
knackige Säure und griffige Struktur

„HÖHENLUFT“ SAUVIGNON BLANC ¹² 0,1l 5,30 €
DRY 0,2l 9,90 €
Bernhard Ellwanger, Großheppach im Remstal 0,75l Fl. 33,00 €
12,5vol. %, 5,3g RZ, 6,4g S
verspielte Aromen von Johannisbeere, Stachelbeere, Minze, lebhaft Säure

GROSSHEPPACHER STEINGRÜBLE ¹² 0,1l 4,60 €
RIESLING KABINETT - FRUCHTSÜSS 0,2l 8,60 €
Bernhard Ellwanger, Großheppach im Remstal 0,75l Fl. 28,00 €
10,5vol. %, 27,7g RZ, 7,3g S rassig, lebhaft, Aromen von Aprikose & Pfirsich

Rosé

NO GUNS ONLY ROSES ¹² 0,1l 5,30 €
MUSKAT-TROLLINGER ROSÉ - DRY 0,2l 9,90 €
Jürgen Ellwanger, Winterbach (Remstal - Württemberg) 0,75l Fl. 33,00 €
10.5 vol. %, 4.5 g/l RZ, 4.8 g/l S,
light, fresh with floral notes - the perfect companion for carefree summer
days

EVOÉ! ROSÉ - DRY ¹² 0,1l 5,00 €
Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 0,2l 9,00 €
12.5 vol. %, 1.4 g/l RZ, 6.0 g/l S, slightly yeasty notes paired with
spicy and berry notes, rhubarb, redcurrants & gooseberries, fragrant
floral accents 0,75l Fl. 30,00 €

DANCE WITH THE DEVIL ¹² 0,1l 4,00 €
FERNSEHTURM ROSÉ SECCO - DRY 0,2l 7,00 €
Vintage Winery Stuttgart - Gut Rohreck, Stuttgart - Rohr 0,75l Fl. 24,00 €
Wine from sheep grazing
10.5 %vol; aromatic, animating & uncomplicated

Selection from our wine list

White

704	2022 STEIGE RIESLING - OFF-DRY ¹² Jens Zimmerle, Korb (Remstal) 10vol. %, 30.3g RZ, 7.7g S fresh & light, citrus notes	0,75l Fl.	27,00 €
1062	2022 SAAR RIESLING - FINE FRUITY ¹² Nik Weis Winery - St. Urbanshof, Leiwen (Mosel) 10.5 vol. %, g RZ, g S, floral smoky nose, hints of flint, light fruity residual sweetness, savoury acidity and mineral salinity, animating & invigorating	0,75l Fl.	36,00 €
813	2022 BERGMANDEL RIESLING ¹² Fermentation & ageing in half-barrel & stainless steel - unfiltered Rainer Schnaitmann, Fellbach (Remstal) 13 vol. %, 4.9g RZ, 8.2g S, complex flavours of raspberry leaves, ripe lemon and yellow fruits yellow fruits, salty minerality with crisp acidity	0,75l Fl.	44,00 €
1012	2021 RIESLING - DRY ¹² Keller, Flörsheim-Dahlsheim (Rheinhessen) 12 vol. %, g RZ, g S	0,75l Fl.	39,00 €
901	2020 „JUNGES SCHWABEN“ ¹² SAUVIGNON BLANC- FUMÉE BLANC Bernhard Ellwanger, Großheppach (Remstal) 13,5vol. %, 5.3g RZ, 6.4g S Power, flavour and freshness, aromatic with lots of juiciness, 'A fumé blanc par excellence'	0,75l Fl.	65,00 €
1103	2023 BERGMANDEL SAUVIGNON BLANC ¹² Rainer Schnaitmann, Fellbach (Remstal) 13 vol. %, 0.0g RZ, 6.5g S multi-layered - flint, vegetal notes such as freshly cut grass and nettle paired with fruity notes of lime, pineapple, ripe peach and redcurrants, velvety mineral structure	0,75l Fl.	45,00 €
811	2023 STEINWIEGE WEISSBURGUNDER ¹² Rainer Schnaitmann, Fellbach (Remstal) 12.0 vol. %, 1.7g RZ, 6.3g S smells of hay flowers & elderflowers, as well as ripe fruit notes of peach, apricot, blood orange and grapefruit, characterised by a lively acidity, juicy fruitiness, grippy structure and fine smoothness	0,75l Fl.	28,00 €

Please understand that vintages may vary.
You can find even more interesting wines in our extensive wine list.

White

- 950 2022 GERADSTETTENER LICHTENBERG ¹² 0,75l Fl. 43,00 €
CHARDONNAY TROCKEN
Bernhard Ellwanger, Großheppach (Remstal)
13 vol. %, 2.7g RZ, 6.9g S
Fine aroma of vanilla & pineapple, delicately melting, long and powerful with a fine tart finish
- 822 2023 BERGMANDEL GRAU.WEISS ¹² 0,75l Fl. 35,00 €
vegan & organic - (Chardonnay, Pinot Blanc & Pinot Gris) - fermentation & ageing in half-barrels
Rainer Schnaitmann, Fellbach (Remstal)
13 vol. %, 2.4 g RZ, 7.3 g S, herbal notes paired with orange peel, apple, pear, peach
and a hint of exoticism, stony and salty minerality - fine mellowness
- 812 2022 TRIO WEISS – HALBTROCKEN ¹² 0,75l Fl. 34,00 €
(Pinot Gris, Chardonnay, Viognier)
Jens Zimmerle, Korb (Remstal)
12.5 vol. %, 10.6 g RZ, 7.6 g S, aroma of fresh hazelnut and light-coloured fruit, some
grapefruit, pear and orange, juicy, creamy with a lot of melting and good body
- 832 2022 SIGNATUR WEISS TROCKEN ¹² 0,75l Fl. 37,00 €
(Pinot Gris, Pinot Blanc)
Andreas Knauß, Weinstadt (Remstal)
13 vol. %, exotic fruits, mango, fine roasted and herbal flavours
- 1176 2020 MALTERDINGER WEISS ¹² 0,75l Fl. 54,00 €
(Chardonnay)
Bernhard Huber, Malterdingen (Baden)
13 vol. %, fruity, full & round, mineral
- 975 2021 NICODEMUS CANDIDUS – HADES ¹² 0,75l Fl. 64,00 €
(Kerner) Fermentation in wooden barrel, 12 months in barrique
Jürgen Ellwanger, Winterbach (Remstal)
13.5 vol. %, 3.2 g RZ, 6.1 g S, fully ripe exotic fruits, as well as baked apple and orange marmalade,
wonderfully integrated, smoky wood notes, great grip, structure and complexity

Rosé

- 821 2019 GASTENKLINGE SCHILLER ¹² 0,75l Fl. 29,00 €
DRY
(Maturation in wooden barrel)
Mödinger Winery, Weinstadt (Remstal)
13 vol. %, 3 g/l RZ, 7 g/l S, fresh and at the same time fruity and spicy rosé

Red

852	2023 ANDERS NATCOOL TROLLINGER ¹² Rainer Schnaitmann, Fellbach (Remstal - Württemberg) 12.5 vol. %, 0.5 g RZ, 5.6 g S, unfiltered & unsulphurised light drinking wine - spicy notes of laurel, thyme, juniper & cinnamon with animating fruit notes such as cranberry, red gooseberry, blueberry and red apple - slim & light with juicy fresh acidity Enjoy chilled at 10 - 12 °C!	1,0l Fl.	34,00 €
731	2018 SPÄTBURGUNDER PRESTIGE ¹² TRAUBENKIRSCH Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden) 13.5 vol. %, 2.3g RZ, 5.9g S, clear aroma of cherry and strawberry, subtle earthy tones with a supple tannin structure	0,75l Fl.	35,00 €
1186	2019 MALTERDINGER SPÄTBURGUNDER ¹² Bernhard Huber, Malterdingen (Baden) 12,5vol. %, typical spicy Pinot aromas, plum, some cassis, cherry, roasted flavours	0,75l Fl.	47,00 €
843	2022 BEUTELSBACH LEMBERGER ¹² - unfiltered, vegan & organic Rainer Schnaitmann, Fellbach (Remstal) 13vol. %, 1.5 g RZ, 5.5 g S, dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit	0,75l Fl.	40,00 €
733	2022 SIMONROTH MERLOT ¹² - unfiltered & organic Rainer Schnaitmann, Fellbach (Remstal) 13vol. %, 1.5 g RZ, 5.5 g S, dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit	0,75l Fl.	40,00 €
881	2022 ZWEIGELTREBE ¹² Jürgen Ellwanger, Winterbach (Remstal) 12,5vol. %, 4.3g RZ, 5.9g S, black cherry with dark berries and some liquorice on the nose, soft and fruity with fresh acidity and nuances of cocoa and coffee, velvety	0,75l Fl.	36,00 €
804	2023 SURANI COSTAROSSA ¹² Primitivo di Manuduria P.V. Spa Verona (Apulia) 14 vol. %, 8.5 g/l RZ, 5.7g/l S, powerful aromas of red and dark fruits, round and juicy on the palate, intense spice with soft tannins	0,75l Fl.	32,00 €
923	2020 IL CONTE MARINUS ¹² Rosso Piceno Superiore DOP Il Conte Villa Prandone, Soc. Agricola s.r.l (Marche) 14 vol. %, 5 g/l SC, 6g/l S, intense aromas of blackcurrant, raspberry and rich cherry fruit on the nose, fine nuances of cocoa butter and ground coffee, juicy on the palate, precise acidity and velvety tannins	0,75l Fl.	39,00 €

Distillates

Jörg Geiger, Schlatt b. Göppingen

Nägeles Birne	2 cl	8,00 €
Stuttgarter Gaishirtle's – Birne	2 cl	9,50 €
Johannisbeere im Madeirafass gelagert	2 cl	9,50 €
Gewürzluke im Whiskyfass gelagert (Apfel)	2 cl	9,00 €
AlbKümmel	2 cl	6,00 €
ZP – Zwetschge im Portweinstil im Cognacfass gereift	5 cl	8,00 €

Weingut Zimmerle, Korb

Waldbrombeerlikör	2 cl	6,00 €
Alte Mirabelle - Brand	2 cl	8,20 €
Lemberger Traubenbrand	2 cl	8,50 €
Chardonnay Tresterbrand	2 cl	8,00 €

Brewerei Ziegler, Freudenberg

Haselnuss Spirituose	2 cl	10,50 €
Marillenbrand	2 cl	17,50 €
Mirabellenbrand	2 cl	10,50 €
Alte Zwetschge Brand	2 cl	10,00 €
Waldhimbeergeist	2 cl	10,00 €

Dr. Dr. Hans Otto Frey, Wolfschlugen

Quittenwasser	2 cl	6,00 €
Wolfschlüger Kräuterliqueur	2 cl	7,50 €
Waldhimbeergeist	2 cl	8,00 €

Distillates

Gin

Applaus Dry Gin Sued Marie 43% Vol	4 cl	8,40 €
BOAR Gin – Black Forest 43% Vol	4 cl	8,40 €
AG – „Don`t call me Gin“ 40% vol	4 cl	8,00 €
Bombay Sapphire 40% vol	4 cl	6,00 €
Monkey 47 47% vol	4 cl	7,50 €
Mexxonomy#passion Gin 49% vol	4 cl	8,00 €

ADD A FILLER...

Thomas Henry Tonic	0,2l Fl.	4,00 €
PriSecco Cuvée Nr. 11 unripe apple l oak leaves Manufactory Jörg Geiger, Schlat b. Göppingen	0,2l Fl.	6,00 €

Whisky

The Dalmore Highland Single Malt 12 years 40% vol	4 cl	12,00 €
JURA Single Malt 12 years 40% vol	4 cl	9,00 €
Michter`s US1 Small Batch Kentucky Straight Bourbon 45,7% vol	4 cl	13,00 €

More high-proof spirits

Ramazotti/ Averna	2 cl	4,20 €
Jägermeister	2 cl	3,90 €
Malteser Aquavit oder Linie Aquavit	2 cl	4,00 €
Absolut Vodka	4 cl	9,00 €
„Garbe Willi“ Williams Fruchtauszug Destillat	2 cl	4,00 €

More about us



WE ARE HIRING!

WORK in a GREAT TEAM

Cook m / f / d

Kitchen help m / f / d

Wood-fired oven baker m / w / d

Waitstaff m / w / d

(full-time, part-time, working student or mini-job basis)

Bewerbung@wirtshausgarbe.de

OUR PARTNER COMPANY

Stadthotel Waldhorn & Restaurant Holz&Feuer centrally located on the market square in the historic town centre of Kirchheim unter Teck and open daily. Definitely worth a visit!
Further information at www.stadthotel-waldhorn.de



STADTHOTEL WALDHORN
KIRCHHEIM UNTER TECK



Allergens - Food

1. Cereals containing gluten: wheat a, rye b, barley c, oats d, spelt e, kamut or hybrid strains thereof f, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products derived from fish.
5. Peanuts and products derived from peanuts.
6. Soya beans and products derived from them.
7. Milk and products thereof (including lactose).
8. Nuts; almonds a, hazelnuts b, walnuts c, cashew nuts d, pecan nuts e, Brazil nuts f, pistachios g, macadamia or Queensland nuts h, and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products derived from them.
12. Sulphur dioxide and sulphites (in concentrations greater than 10 mg/kg or 10 mg/litre as total SO₂ present)
13. Lupins and products derived from them. Molluscs and products thereof.

Additives

- I with colouring
- II Preservatives
- III Flavour enhancer
- IV Antioxidant
- V Sweetener
- VI Nitrite curing salt
- VIII Contains caffeine
- IX Contains quinine
- X Contains a source of phenyl analogue