

# Recommendations

from noon until 4:45 p.m.

## starter



**LUNCHTIME APPETIZER** 1a,3,6,9,10,12  
Vegetable broth with herb pancakes and chives

5,90 €  
Monday to Friday  
except on public holidays

## lunch table

**FISH** 1a,3,4,6,7,9,10,12  
Baked pollock fillet in crispy breadcrumbs with potato and  
cucumber salad, served with tartar sauce

14,90 €  
Monday to Friday  
except on public holidays



**VEGETARIAN** 6,9,10,12  
Braised peppers stuffed with vegetable rice and sheep's cheese,  
in a fruity, spicy tomato sauce

14,90 €  
Monday to Friday  
except on public holidays



**LUNCHTIME DINNETE** 1a,7  
with anchovies marinated in tomato sauce and basil

12,90 €  
Monday to Friday  
except on public holidays

## main courses

**CORDON BLEU** 6,7,9,10,12  
Pork stuffed with creamy | spicy soft cheese & ham |  
french frites

24,90 €

**GARBE MAULTASCHEN** 1a,3,6,7,9,10,12  
Breadcrumbs & melted onions | Gravy | Potato salad

14,90 €  
Monday to Friday  
except on public holidays

## dessert

**LUNCH TIME DESSERT** 1a,3,7,12  
Buttermilk waffle with marinated plums and vanilla ice cream

6,90 €  
Monday to Friday  
except on public holidays

**CAKES FROM CAFE ROSENSTÖCKLE** 1a,3,7 +  
Feel free to take a look at our cake display case

starting at 4,50 €  
on weekends  
... while supplies last

... with a serving of whipped cream 7

0,50 €



# Recommendations

Monday to Friday in the evening from 5 p.m.  
and Saturday & Sunday all day

## starter

**CHAR AND TROUT CARPACCIO** 4,6,9,10,12 14,90 €  
Lime vinaigrette | marinated celery & diced cucumber | fried wild rice

**BEETROOT CARPACCIO** 6,7,8c,9,10,12 14,90 €  
Caramelized walnuts | Fresh goat cheese medallions

## Holzofen Dinnete

**BURRATA** 1a,7 18,90 €  
Tomato sauce | Sea salt | Olive oil | Marinated wild broccoli

## Meat & Vegetarian

**VEAL FILLET** 1a, 6,7,9,10,12 37,90 €  
in a herb crust  
rich veal tarragon jus | sautéed baby carrots | potato gratin

**MUSHROOM RAVIOLI** 1a,3,7,9,10,12 24,90 €  
handmade  
Parmesan sauce | pea purée | sautéed peas | Parmesan chips

**WINE OF THE WEEK**

<b>2023 HESBACHER CHARDONNAY</b> 12	0,1l.	6,30 €
Jürgen Ellwanger, Winterbach (Remstal)	0,2l.	12,60 €
13 % vol., 1,2g/l RS, 5,4g A	0,75l Fl.	38,00 €

*Elegant melt, fruity aromas with lively acidity and fine minerality, subtle spicy notes*

... with every full bottle of wine of the week, you get  
a free 0.75l bottle of GARBE table water—still or sparkling.

## dessert

**FROZEN YOGURT PUMPKIN SEED** 1a,3,7 6,90 €  
Pumpkin seed oil | Maldon salt | roasted pumpkin seeds

**CHOCOLATE HAZELNUT BROWNIE** 1a,3,7,8b,12 12,90 €  
pickled sour cherries | tonka bean ice cream