

# Recommendations

from noon until 4:45 p.m.

## starter



### LUNCHTIME APPETIZER <sup>6,7,9,10,12</sup>

Small side salad

5,90 €

Monday to Friday  
except on public holidays

## lunch table

### MEAT <sup>1a,3,6,7,9,10,12</sup>

Königsberger meatballs in caper sauce served  
with boiled potatoes

14,90 €

Monday to Friday  
except on public holidays



### VEGETARIAN <sup>1a,3,6,7,12</sup>

Penne in a fruity, mildly spicy eggplant tomato sauce  
with mozzarella and basil

14,90 €

Monday to Friday  
except on public holidays



### SUMMER SALAD <sup>3,4,6,7,9,10,12</sup>

"Grilled Caesar Salad" – marinated & grilled romaine hearts |  
Caesar dressing | shaved parmesan | falafel

14,90 €

Monday to Friday  
except on public holidays

### LUNCHTIME DINNETE <sup>1a,4,7</sup>

Tomato sauce | Fior di Latte | Cooked ham | mushrooms

12,90 €

Monday to Friday  
except on public holidays

## main courses

### CORDON BLEU <sup>6,7,9,10,12</sup>

pork stuffed with creamy | spicy soft cheese & ham |  
potato and cucumber salad

24,90 €

### GARBE MAULTASCHEN <sup>1a,3,6,7,9,10,12</sup>

Breadcrumbs & melted onions | Gravy | Potato salad

14,90€

Monday to Friday  
except on public holidays

## dessert

### LUNCH TIME DESSERT <sup>7,12</sup>

A small serving of Garbe frozen yogurt  
Raspberry sauce

2,90 €

Monday to Friday  
except on public holidays

### CAKES FROM CAFE ROSENSTÖCKLE

Feel free to take a look at our cake display case <sup>1a,3,7 +</sup>

starting at 4,50 €

... with a serving of whipped cream <sup>7</sup>

0,50 €

# Recommendations

## starter



LEAFY & WILD HERB SALAD <sup>9,10,12</sup> 12,90 €

marinated in currant dressing

In addition:

... three crispy prawns <sup>1a,2,3</sup> 7,00 €



ASSORTED GRILLED VEGETABLES <sup>6,7,9,10,12</sup> 16,90 €

- Eggplant, zucchini, bell peppers, wild broccoli, and scallions -  
Burrata | fresh basil | olive oil

## Holzofen Dinnete

ASPARAGUS <sup>1a,7</sup> 16,90 €

Sour cream | red onions | green and white asparagus | cherry tomatoes

## Asparagus



WHITE & GREEN ASPARAGUS <sup>3,6,7,12</sup> 25,00 €

cooked until crispy - served with boiled potatoes and  
either hollandaise sauce or melted butter

In addition:

Hot-fried & breaded veal cutlet - 70g <sup>1a,3</sup> 13,00 €

Pan-fried pike-perch fillet - 120g <sup>1a,4</sup> 14,00 €

Slices of premium ham - 80g <sup>IV</sup> 7,00 €

Slices of truffle-infused Piemont ham - 65g <sup>IV</sup> 9,00 €

WINE  
OF THE  
WEEK

2024 STEINGRÜBLE RIESLING <sup>12</sup> 0,1l. 5,00 €

Jens Zimmerle, Korb (Remstal) 0,75l btl. 32,00 €

11,5 vol. %, 4,0 g RS, 7,0 g A, subtly smoky nose with notes of citrus and  
ripe apple, well-integrated acidity, and a sleek, complex structure

... with every full bottle of wine purchased this week, you'll receive  
a free 0.75-liter bottle of GARBE table water—still or sparkling

## dessert

THE SWEET WOOD-FIRED OVEN DINNETE <sup>3,7,12</sup> 15,90 €

Nutella | Strawberries | Chopped hazelnuts