

Lunch Recommendations

until 4:45 p.m. *

starter



LUNCHTIME APPETIZER 6,9,10,12

Small side salad

5,90 €

lunch table

MEAT 1a,3,6,7,9,12

Homemade Lasagna

with ground beef, tomato sauce, béchamel, and Fior di Latte

14,90 €



VEGETARIAN 6,7,9,12

Creamy Risotto with Marinated Zucchini,
Toasted Pumpkin Seeds, and Parmesan

14,90 €



SUMMER SALAD 1a,6,7,8c,9,10,12

Leaf and baby leaf salad with caramelized goat cheese,
grilled apricots, and caramelized walnuts,
served with two Garbe panini

14,90 €

LUNCHTIME DINNETE 1a,7,12

Crème fraîche | Feta | Spinach | Pickled radishes

12,90 €

main courses

CORDON BLEU 6,7,9,10,12

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

24,90 €

GARBE MAULTASCHEN 1a,3,6,7,9,10,12

Breadcrumbs & melted onions | Gravy | Potato salad

14,90€

dessert

LUNCH TIME DESSERT 7,8a,12

A small serving of Garbe frozen yogurt
mit Aprikosensauce und Mandelblättchen

2,90 €

CAKES FROM CAFE ROSENSTÖCKLE

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

starting at 4,50 €

... with a serving of whipped cream 7

0,50 €

* Monday through Friday, excluding holidays

Recommendations

starter



LEAFY GREEN SALAD CHANTERELLES ^{9,10,12} 14,90 €
Leafy & Baby Leaf Lettuce | Mustard Vinaigrette | Sautéed Chanterelles

Holzofen Dinnete

CHANTERELLES ^{1a,7,12} 17,90 €
Sour cream | chanterelles | mountain cheese | green onions

IN ADDITION
with diced bacon bits 2,00 €

Main Course

ZANDER CHANTERELLES ^{1a,3,4,6,7,9,10,12} 33,90 €
Pan-seared pike-perch fillet
thin ribbon noodles | sautéed chanterelles | herb cream

MAULTASCHEN CHANTERELLES ^{1a,3,6,7,9,10,12} 19,90 €
Two GARBE Maultaschen | Chanterelles in Herb Cream Sauce

WINE
OF THE
WEEK

2023 HEBSACKER CHARDONNAY ¹² 0,1l. 5,80 €
Jürgen Ellwanger, Winterbach (Remstal) 0,75l Fl. 40,00 €
13 % vol., 1,2g/l RS, 5,4g A
Elegant texture, fruity aromas with lively acidity and subtle minerality,
subtle spicy notes

... 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 ^{1a,7,8a} 15,90 €
Apricots | Vanilla Quark Cream | Slivered Almonds