

Lunch Recommendations

montay till friday until 4:45 p.m. *

starter



LUNCHTIME APPETIZER

Small side salad ^{9,10,12}

5,90 €

lunch table

MEAT

Homemade beef lasagne, oven-baked with Fior di Latte ^{1a,3,6,7,9,10,12}

14,90 €



VEGETARIAN

Pumpkin risotto with braised Hokkaido pumpkin, roasted pumpkin seeds and rocket ^{6,7,9,12}

14,90 €



SALAD

Leaf & baby leaf salads with mustard vinaigrette, fried mountain cheese cubes and wild lingonberries ^{1a,3,7,9,10,12}

14,90 €

LUNCHTIME DINNETE

Tomato sauce | Fior di Latte | cooked ham | mushrooms ^{1a,7, IV}

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 ^{1a,7}

Small portion of Garbe frozen yogurt with chocolate sauce and crunch

2,90 €

CAKES FROM CAFE ROSENSTÖCKLE

Feel free to take a look at our cake display case

starting at 4,50 €

^{1a,3,7 +}

... with a serving of whipped cream ⁷

0,50 €

* Monday through Friday, excluding holidays

Recommendations

starter



TROUT CARPACCIO ^{4,6,9,10,12}
Lime vinaigrette | mustard caviar | diced celery

17,90 €

Holzofen Dinnete

PUMPKIN ^{1a,7}
Sour cream | marinated Hokkaido pumpkin | pumpkin seeds | goat's cheese

17,90 €

Fish & Meat

RIBBON PASTA WITH SALMON ^{1a,3,4,6,7,9,10,12}
Pan-seared salmon cubes | lemon parmesan sauce | ribbon pasta

25,90 €

STEAK FRITES ^{6,7,9,10,12}
Beef rump steak | pepper sauce | French fries

31,90 €

WINE
OF THE WEEK

2022 WILTINGER ALTE REBEN ¹²
RIESLING
Nik Weis - St. Urbanshof, Leiwen (Mosel),
11,5 % vol.
An elegant Saar Riesling with floral depth and a delicate balance

0,1l. 7,00 €
0,75l Fl. 46,00 €

... 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

POPPY SEED CAKE IN A WECK JAR ^{3,7,12}
Plum compote | vanilla ice cream

12,90 €