Wirtshaus Garbe

REGIONAL I COZY I 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 adapted our "Dinneten" – a long dough fermentation process
makes the dough lighter and particularly digestible.
They are freshly baked in our wood-fired oven.
The result is a unique product – our "Holzofen Dinnete."

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 Vegetarisch and vegan dishes with Vegan

We are open seven days a week from 11:30 a.m. to 9:30 p.m.
with our menu for you.

We wish you a pleasant stay and bon appétit!

Aperitif

FREI SPRIZZ - non alcoholic

Non-alcoholic spritz drinks in stemmed glasses

BIO [D3IN] BITTER Juniper I Hydrolat I Bitter (Manufaktur Jörg Geiger) I Rosemary I Ice cubes	0,2l	8,90€
FREI - JOHANNISBEER SPRIZZ black currant I Ginger ale I Soda I Mint I Lime I Ice cubes	0,2l	8,90€
FREI - ZWETSCHGE SPRIZZ plum I Ginger ale I Soda I Mint I Lime I Ice cubes	0,2l	8,90€
FREI - HUGO Mint I Ginger ale I Soda I Elderflower I lime I Ice cubes	0,2l	8,90€
QUITTENSPRIZZ Sparkling quince (Bernhard Ellwanger) I Soda I Ice cubes	0,2l	8,90€

Classics

CONTRABANDISTA AMONTILLADO [12] Sherry medium - 18% vol. Valdespino, Jerez de la Frontera	5 cl	6,50 €
MANZANILLA SHERRY DELICIOSA [12] Sherry dry - 15% vol. Valdespino, Jerez de la Frontera	5 cl	6,50 €
2003 LBV PORT [12] Late Bottled Vintage Portwein - 20% vol. Cruz	5 cl	8,00 €
APPLAUS DRY GIN SUED MARIE 43% VOL [12] with Thomas Henry Tonic	0,2l	12,40 €

Aperitif

PRISECCO WEISS
NON-ALCOHOLIC

Meadow fruits I Elderflower I Herbs
Manufaktur Jörg Geiger,
Schlat b. Göppingen

0,2l Piccolo on ice · 6,50 €

KESSLER HOCHGEWÄCHS [12]
CHARDONNAY BRUT

Sektkellerei Esslingen

0,1l	7,50€
0,375l	19,90€
0,75l	39,90€

Sprizz

Sprizz drinks in a 0.2 litre stemmed glass

HUGO [12] Elderflower I Lime I Sparkling wine/Crémant I Mint I Ice cubes	0,2l	9,20 €
APEROL SPRIZZ [12] Aperol I Soda I Sparkling wine/crémant I Orange I Ice cubes	0,2l	9,20 €
CAMPARI SPRIZZ [12] Campari I Soda I Sparkling wine/Crémant I Orange I Ice cubes	0,2l	9,20 €
JOHANNISBEER SPRIZZ [12] black currant nectar I Soda I Sparkling wine/Crémant I Lime I Ice cubes	0,2l	9,20 €
ZWETSCHGEN SPRIZZ [12] plum nectar I Soda I Sparkling wine/Crémant I Lime I Ice cubes	0,2l	9,20 €
LILLET CITROSÉ [12] Lillet blanc I Lemonade I Mint I Berries	0,2l	9,20 €
PORTO TONICO [12] white port I tonic water I lime I Ice cubes	0,2l	9,20 €
!WEHMUT SPRIZZ [12] Bittersweet apple vermouth I PriSecco Cuvée No.11 I Ice cubes	0,2l	9,20 €

Champagne

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

Freshly cut on the Berkel meat slicer

ALBSCHINKEN FROM FAILENSCHMID [1abe,6,7,9,10,12]

Air-dried Alb ham from the premium cut of the leg, refined with sea salt and Alb herbs, matured for 8 to 12 months I
Slice of Alb cheese I Salted butter & crackling I
Vegetables pickled according to a home recipe I Pearl onions I Gherkins I
Farmhouse bread from BeckABeck

Appetizer portion - approx. 50g ham	17,90 €
Main course or snack portion – approx. 80g ham	21,90 €

As a supplement:

Bread basket with farmhouse bread from BeckABeck [1a] and our own bread from the wood-fired oven	3,00 €
Olives - premium green & black Kalamata [12] with a little olive oil & lemon slice	5,00 €

THE COMPANION TO BERKEL

BERGMANDEL GRAU.WEISS [12]

DRY
vegan & organic - (Chardonnay, Pinot Blanc & Pinot Gris) - fermentation & aging in half-barrels
Rainer Schnaitmann, Fellbach (Remstal)
13 vol. %, 2,4 g RS, 7,3 g A,
Herbal notes paired with orange peel, apple, pear, peach, and a hint of exoticism, stony and salty minerality – fine melt

0,1l.	5,80 €
0,2l.	10,60 €
0,75l btl.	35,00 €

Soups

CARROT AND GINGER CREAM SOUP [9,10,12] — 9,50 €

Vegan

Sweet and sour carrot cubes I Pickled ginger

BEEF BROTH [4,6,9,10] — 8,90 €

Sliced Maultaschen I Vegetable strips I Chives

Starters

THE NEW WOOD-FIRED OVEN DINNETE

Also a great idea for sharing—you can find a selection on page 6.

CARPACCIO FROM BEEF 80G [6,7,9,10,12] — 14,90 €

GARBE Mustard vinaigrette l grated Alb cheese

BUTTERNUT SQUASH TARTARE 80G [6,9,10,12] — 13,90 €

Sweet and sour pickled pumpkin l Roasted pumpkin seeds l
Pumpkin seed oil mayonnaise

MIXED SALAD [9,10,12]

Leaf & baby leaf salads l mustard vinaigrette l raw vegetable salads l potato salad

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

with all our starters

... we serve you two slices of our
own bread from the wood-fired oven. [1a]

THE ACCOMPANIMENT TO THE STARTERS

WINTERBACH WEISSBURGUNDER VDP [12]

Jürgen Ellwanger, Winterbach (Remstal - Württemberg)
12,5 vol. %, 3g RS, 4,8g A
Delicate, fruity, and multifaceted bouquet of fresh apples and citrus fruits, as well as apricots, subtle nutty notes, concentrated with fine minerality

0,1l.	5,30 €
0,2l.	9,90 €
0,75l btl.	33,00 €

SCHWÄBISCHER WIESENOBSTCIDER [12] — 0,33l btl. — 5,20 €

SEMI-DRY
Manufaktur Jörg Geiger, Schlat b. Göppingen
4 vol %, Ripe apple-pear fruit with tart, herbal notes – pleasantly delicate tingle ... also available non-alcoholic

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.

Vegetarisch	**NATURAL** [1a] optionally baked with olive oil or caraway oil	7,90 €
Vegetarisch	**BLUMENWIESE - FLOWER MEADOW** [1a,7] sour cream | chives | blossoms	16,90 €
	CLASSIC [1a,7] sour cream | bacon | leek | onion rings	15,90 €
Vegetarisch	**PUMPKIN** [1a,7] Sheep's cheese l Red onions	14,90 €
Vegetarisch	**BUFFLE** [1a,7] tomato sugo | baked buffalo mozzarella | basil | onion	17,90 €
	SEASON [1a,7+] changing toppings talk to us or scan the QR code for our online recommendations	from 16,90 €

AS AN ADDITION

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

Vegan

Our wood-fired oven dinneten are also available as a vegan option.
Feel free to contact us.

#	**SUNDAY ROAST** Every Sunday from 12 noon and while stocks last alternating between beef, pork or veal Ask about todays offer.	from 23,90 €

Special Meat & fish dishes

ZWIEBELROSTBRATEN - ONION ROASTBEEF [1a,3,6,7,9,10,12] 30,90 €
200g raw weight of matured premium beef
strong gravy I baked onion rings I glazed onions

THE GARBE SCHNITZEL [1a,3,4,6,7,9,10,12] 26,90 €
breaded & hot-fried veal schnitzel
Capers I Anchovies I Chives I Lemon in brown butter I
Freshly grated horseradish

... we recommend the following side dishes
the wild broccoli & the crispy potato cubes

VENISON RAGOUT [1a,3,6,7,8b,9,10,12] 22,90 €
gently braised venison
Cranberry cream sauce I Stuttgart Gaishirtle stuffed with cranberries

KÖRSCHTAL TROUT [1a,4,6,7,9,10,12] 25,90 €
roasted whole & without the center bone I Almond butter

FREE CHOICE OF SIDE DISHES:

Simply order your favorite side dishes to accompany your meat and fish dishes

PER SERVING

buttered spaetzle / egg noodles [1a,3]	4,00 €
Fried potatoes with young leeks (no bacon) [7]	5,50 €
crispy potato cubes	5,90 €
two slices of bread dumpling [1a,7]	4,90 €
mixed root vegetables tossed in butter [7]	5,90 €
wild broccoli	6,90 €
potato salad [9,10,12]	4,00 €
small side salad [9,10,12]	5,90 €
gravy / jus [9,12]	2,00 €

THE ACCOMPANIMENT TO THE MAIN COURSE

KREATION CMX (MERLOT & CABERNET) [12]
Weingut Bernhard Ellwanger, Großheppach im Remstal
13,5 vol. %, 1,5g RS, 6,1g A
Intense aromas of red and black currants, black pepper, juniper

0,1l.	6,20 €
0,2l.	11,50 €
0,75l Fl.	38,00 €

MALTERDINGER WEISS [12]
CHARDONNAY - DRY
Bernhard Huber, Malterdingen (Baden)
13 vol. %, Fruity, full-bodied, round, mineral notes

0,1l.	7,90 €
0,2l.	15,80 €
0,75l Fl.	54,00 €

Vegetarian & Vegan Main Dishes

BEETROOT DUMPLING STICKS [6,9,10,12] — 20,90 €
Pickled beetroot I Grated horseradish I
Pumpkin and sunflower seed vinaigrette

CAULIFLOWER RAGOUT [6,8d,9,10,12] — 23,90 €
Crispy potato cubes I Mixed root vegetables tossed in butter I Baked wild broccoli I Parsley and lemon pesto

DER ALKOHOLFREIE & VEGANE BEGLEITER

35 ° - GRAD°WANDERUNG

0,1l.	5,00 €
0,2l.	9,50 €
0,75l Fl.	31,00 €

Still non-alcoholic accompaniment to food (vegan)
- Sauvignon blanc
Mirabelle plums I Blossoms
Manufaktur Jörg Geiger, Schlat b. Göppingen
0,0 % vol. alc. , Yellow fruit with vegetal notes, green apple & gooseberry

GARBE CHEESE SPAETZLE [1a,3,7] — 15,90 €
with strong mountain cheese and melted onions

As an addition:

MIXED SALAD [9,10,12]
baby leaf salads I Mustard vinaigrette I Raw vegetable salads I Potato salad

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

WINE OF THE WEEK

... JUST ASK
0.1l glass I 0.2l glass I whole bottle
... with every full bottle of wine of the week, you get a free 0.75l bottle of GARBE table water - still or sparkling.

Original Swabian

GARBE MAULTASCHEN 1a,3,6,7,9,10,12 — 17,90€
Breadcrumbs & onions I Gravy I Potato salad

From Monday to Friday, 11:30 to 16:45 as a daily offer — 14,90€

Vegetarisch

"SWABIAN FAVORITE" 1a,3,6,9,12 — 13,90€
Swabian boiled lentils I egg noodles

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€
apple cider vinegar & portion of mustard 10, 12 — 0,00€

PORK CHEEKS 1a,3,6,7,9,10,12 — 24,90€
Braised root vegetables in aromatic jus
Caramelized onions I Egg noodles I
Mixed root vegetables tossed in butter

PORK SCHNITZEL 1a,3,7,9,10,12 — 22,90€
Hot fried & breaded pork schnitzel
Lemon wedge I Wild cranberries I Swabian potato salad

THE COMPANION TO SWABIAN CUISINE

Our beer selection - freshly tapped from the barrel 1ac — 0,5l — 6,50 €
AUGUSTINER HELLES or KAISER KELLERBIER
in an ice-cold stone jug

SCHWÄBISCHER WIESENOBST CIDER — 0,33l — 5,20 €
Manufaktur Jörg Geiger, Schlat b. Göppingen,
demi-sec with only 4 vol % alc
ripe apple-pear fruit with tart, herbal notes
- pleasantly delicate tingling sensation

SWISS SAUSAGE SALAD 1a,7,9,10,12, II, VI — 14,90€
Mountain cheese | Ham sausage | Pickled gherkins | Freshly sliced onion rings | Farmhouse bread from BeckABeck

... served with a portion of fried potatoes with young leeks (no bacon) 7 — 5,50 €

Coffee & tea specialities

Cup of Coffee	VIII	3,60 €
Pot of coffee (big cup)	VIII	5,20 €
Espresso	VIII	2,80 €
Espresso Doppio	VIII	3,60 €
Cappuccino	VIII,7 *	4,30 €
Latte Macchiato	VIII,7 *	5,30 €
Milk Coffee	VIII,7 *	4,60 €
Hot Chocolate	7 **	5,20 €
Hot Chocolate with cream	7 **	5,80 €
Hot Chocolate with Baileys	I,7 **	7,90 €

vegan milk alternatives
(Oat milk)

* + 0,50 €
** + 1,00 €

Hot elderberry	4,50 €
Fresh peppermint tea	4,50 €

ALTHAUS - TEA
in the 0,2l tea cup

BLACK 4,60 €
- Breakfast St Andrews
- Earl Grey Royal
- Darjeeling Summer Leaves

GEENN 4,60 €
- Sencha Senpai
- Grün Matinee

FRUITS 4,60 €
- Red Fruit Flash

HERBAL INFUSION 4,60 €
- Smooth Mint - Minze
- Classic Herbs - Kräuter

Distillate recommendations

Chardonnay marc spirit Jens Zimmerle, Korb (Remstal)	2 cl	8,00 €
Stuttgarter Gaishirtle's – pear Jörg Geiger Schlat b. Göppingen	2 cl	9,50 €
Hazelnut Spirituose Brennerei Ziegler, Freudenberg	2 cl	10,50 €
ZP – Plum in port wine style matured in a cognac barrel Jörg Geiger Schlat b. Göppingen	5 cl	8,00 €
„Garbe Willi" Williams Fruit extract distillate	2 cl	4,00 €

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

Desserts

SMALL CHEESE SELECTION [1a,7,8c] — 16,90 €
Five types of cheese from Maison Kober I Mustard caviar I Cassis figs I Crispbread

GARBE CRÈME BRÛLÉE [3,7] — 8,90 €

SMALL CHOCOLATE MOUSSE [3,7] — 6,90 €
classic dark chocolate I chocolate sauce

NUT CAKE [8abce,12] — 12,00 €
vegan & gluten-free
Pear sorbet I roasted nuts I rum raisins

... accompanied by a small portion of marinated/pickled fruit — 3,90 €

G'frorener Joghurt

HOME MADE FROZEN YOGURT [7]
made from organic yogurt

"Heiße Liebe" ... with raspberry sauce [7] — 6,90 €

"Nussknacker" ... with caramel sauce & roasted nuts [7,8bce] — 6,90 €

"Birne Helene" ... with poached pear & chocolate sauce [7] — 6,90 €

THE COMPANION AT THE END

DANCE WITH THE DEVIL [12]
FERNSEHTURM ROSÉ SECCO - TROCKEN
Rosé Secco dry
Vintage Winery Stuttgart – Gut Rohreck, Stuttgart-Rohr
10,5vol. %, aromatic, stimulating & uncomplicated

0,1l	4,00 €
0,2l	7,00 €
0,75l btl.	24,00 €

ALSO A GOOD IDEA FOR SHARING ...

THE SWEET WOOD-FIRED DINNETE [1a,3,7] — 16,90 €
Creme fraîche I Apple I Cinnamon ... optionally flavored with Calvados

.. with a portion of whipped cream [7] — 0,50 €

Non-alcoholic drinks

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

Beer

WE RECOMMEND ALL FRESHLY TAPPED BEERS IN THE **ICE-COLD STONE JUG** [1ac]	0,5l	6,50€

Draught beer freshly tapped

in the original glas

AUGUSTINER LAGERBIER HELL [1ac] pale	0,25l 0,4l 1,0l	4,20 € 5,30 € 11,90 €
RADLER [1ac] sweet or sour	0,25l 0,4l 1,0l	4,20 € 5,30 € 11,90 €
KAISER KELLERBIER [1ac] naturally cloudy	0,25l 0,4l 1,0l	4,20 € 5,30 € 11,90 €
PAULANER HEFEWEIZEN [1ac] pale	0,3l 0,5l 1,0l	4,60 € 5,90 € 11,90 €
HEFERADLER [1ac] sweet or sour, or as a cola-beer mix	0,3l 0,5l 1,0l	4,60 € 5,90 € 11,90 €

Bottled beers

in the original glas

PAULANER HEFEWEIZEN [1ac] dark	0,5l	5,90 €
PAULANER KRISTALL [1ac]	0,5l	5,90 €
PAULANER HEFEWEIZEN [1ac] non-alcoholic	0,5l	5,90 €
KAISER OHO! [1ac] non-alcoholic & unfiltered, off-dry	0,33l	4,60 €

non-alcoholic & sparkling
Manufaktur Jörg Geiger - Schlat

VISECCO -MEADOW FRUIT I HERBS I FLOWERS [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	0,75l btl.	32,00 €
ViSecco Pinot Meunier	0,75l btl.	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 I Elderflower I Herbs	0,75l btl.	29,00 €
Rose - Apple I Rose I Mint	0,75l btl.	29,00 €
Red meadow fruit I Blackcurrant I Sour cherry	0,75l btl.	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 0,75l btl. 48,00 €

non-alcoholic & sparkling
Bernhard Ellwanger - Grossheppach

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. 0,75l btl. 30,00 €

Sparkling wine

Kessler Sektkellerei - Esslingen

770	KESSLER HOCHGEWÄCHS [12]	0,375l btl.	19,90 €
780	CHARDONNAY brut	0,75l btl.	39,00 €

elegant, single-varietal Chardonnay brut matures on the lees for around 20 months , traditional bottle fermentation

775	KESSLER HOCHGEWÄCHS [12]	0,375l btl.	19,90 €
785	ROSÉ brut	0,75l btl.	39,00 €

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

753	2016 VINTAGE BLANC RÈSERVE [12]	0,75l btl.	42,00 €
752	extra brut	1,5l btl.	80,00 €

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

Nicolas Feuillatte Champagne

1077	RÉSERVE EXCLUSIVE [12]	0,2l Piccolo	19,00 €
1076	brut	0,375l btl.	36,00 €
1074	Fragrant, fresh and lively, clearly structured with the finest perlage.	0,75l btl.	67,00 €

Expressive flavours of juicy pears and apricots with delicate
delicate brioche notes

1073	RÉSERVE EXCLUSIVE ROSÉ [12]	0,2l Piccolo	22,00 €
1072	Delicate & aromatic, bursting with red summer berries!	0,375l btl.	39,00 €
1070	Structured, lively & refreshing, finely nuanced with juicy blueberries and a hint of wild strawberries.	0,75l btl.	72,00 €

1007	2008 PALMES D`OR [12]	0,75l btl.	170,00 €

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.

more Champagne

1050	CHAMPAGNE BOLLINGER [12]	0,75l btl.	120,00 €
1050	Special Cuvée	1,5l btl.	249,00 €

996	DOM PÉRIGNON CHAMPAGNER [12]	0,75l btl.	259,00€

Moet Chandon Champagne - Èpernay

More sparkling wines

Matthias Höfflin - Bötzingen

1055 **2014 PINOT ROSÉ SEKT BRUT** [12] 0,75l btl. 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 btl. 44,00 €
extra brut
12,5 vol. %, 6,1g A
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 btl. 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] 0,75l btl. 39,90 €
CUVÉE GUILLAUME
Blanc brut

Wines by the glass

Red

ARCHITEKT TROLLINGER - DRY Jens Zimmerle, Korb (Remstal-Württemberg) 12,3vol. %, 3.9g RS, 5.6g A fine elegant cherry flavours, stimulating acidity & tannins	12	0,1l 0,2l 0,75l btl.	4,60 € 8,60 € 28,00 €
TROLLINGER MIT LEMBERGER SEMI-DRY Jens Zimmerle, Korb (Remstal-Württemberg) 12vol. %, 15g RS, 5,5g A bright brick red	12	0,1l 0,2l 1,0l btl.	3,70 € 6,90 € 32,00 €
SIMONROTH MERLOT - DRY Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 13vol. %, 1,5g RS, 5.5g A dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit	12	0,1l 0,2l 0,75l btl.	6,50 € 12,00 € 40,00 €
HERRSCHAFT ZWEIGELT - DRY Jens Zimmerle, Korb (Remstal-Württemberg) 12,7vol. %, 1,9g RS, 5,3g A, fine fruit cassis, wild berry, subtle roasted flavours, some dark chocolate	12	0,1l 0,2l 0,75l btl.	6,80 € 13,00 € 42,00 €
KREATION CMX - DRY (Merlot & Cabernet) Bernhard Ellwanger, Großheppach in the Rems Valley 13,5 vol. %, 1,5g RS, 6,1g A, intense flavours of red & black currants, black pepper, juniper	12	0,1l 0,2l 0,75l btl.	6,20 € 11,50 € 38,00 €

Cider & Weinschorle

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

Wine by the glass

White

RIESLING QUALITÄTSWEIN - DRY [12] Jens Zimmerle, Korb (Remstal-Württemberg) 12,5vol. %, 3,9g RS, 5,6g A , fresh flavors	0,1l 0,2l 1,0l btl.	3,60 € 6,80 € 31,50 €
WINTERBACH WEISSBURGUNDER- DRY [12] Jürgen Ellwanger, Winterbach (Remstal-Württemberg) 12,5 vol. %, 3g RS, 4,8g A, delicately fruity and multi-faceted bouquet of fresh apples and citrus fruits, as well as apricots, subtle nutty notes, concentrated with fine minerality	0,1l 0,2l 0,75l btl.	5,30 € 9,90 € 33,00 €
BERGMANDEL GRAU.WEISS [12] DRY (Chardonnay, Pinot Blanc & Pinot Gris) Fermentation & aging in half-barrels Rainer Schnaitmann, Fellbach (Remstal) 13 vol. %, 2,4 g RS, 7,3 g A, Herbal notes paired with orange peel, apple, pear, peach, and a hint of exoticism, stony and salty minerality – fine melt.	0,1l 0,2l 0,75l Fl.	5,80 € 10,60 € 35,00 €
MALTERDINGER WEISS [12] **CHARDONNAY - DRY** Bernhard Huber, Malterdingen (Baden) 13 vol. %, fruity, full-bodied & round, mineral	0,1l 0,2l 0,75l Fl.	7,90 € 15,80 € 54,00 €
„HÖHENLUFT" SAUVIGNON BLANC - DRY [12] Bernhard Ellwanger, Großheppach im Remstal 12,5vol. %, 5,3g RS, 6,4g A fisky flavors of currant, gooseberry, mint, lively acidity	0,1l 0,2l 0,75l btl.	5,30 € 9,90 € 33,00 €
GROSSHEPPACHER STEINGRÜBLE [12] **RIESLING KABINETT - FRUIT SWEET** Bernhard Ellwanger, Großheppach im Remstal 10,5vol. %, 27,7g RS, 7,3g A , racy, lively, aromas of apricot & peach	0,1l 0,2l 0,75l btl.	4,60 € 8,60 € 28,00 €

Rosé

EVOÉ! ROSÉ - DRY [12] Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 12,5 vol. %, 1,4 g/l RS, 6.0 g/l A, slightly yeasty notes paired with spicy and berry notes, rhubarb, redcurrants & gooseberries, fragrant floral accents	0,1l 0,2l 0,75l btl.	5,00 € 9,00 € 30,00 €
DANCE WITH THE DEVIL [12] **FERNSEHTURM ROSÉ SECCO - DRY** Vintage Winery Stuttgart - Gut Rohreck, Stuttgart - Rohr Wine from sheep grazing 10.5 %vol; aromatic, animating & uncomplicated	0,1l 0,2l 0,75l btl.	4,00 € 7,00 € 24,00 €

Selection from our wine list

White

704 **2022 STEIGE RIESLING - OFF-DRY** [12] 0,75l btl. 27,00 €
Jens Zimmerle, Korb (Remstal)
10vol. %, 30,3g RS, 7,7g A fresh & light, citrus notes

1062 **2022 SAAR RIESLING - FINE FRUITY** [12] 0,75l btl. 36,00 €
Nik Weis Winery - St. Urbanshof, Leiwen (Mosel)
10,5 vol. %, floral smoky nose, hints of flint, light fruity residual sweetness, savoury acidity and mineral salinity, animating & invigorating

813 **2022 BERGMANDEL RIESLING** [12] 0,75l btl. 44,00 €
Fermentation & ageing in half-barrel & stainless steel - unfiltered
Rainer Schnaitmann, Fellbach (Remstal)
13 vol. %, 4,9g RS, 8,2g A, complex flavors of raspberry leaves, ripe lemon and yellow fruits , salty minerality with crisp acidity

1012 **2021 RIESLING - DRY** [12] 0,75l btl. 39,00 €
Keller, Flörsheim-Dahlsheim (Rheinhessen)
12 vol. %,

901 **2020 „JUNGES SCHWABEN" SAUVIGNON BLANC- FUMÉE BLANC** [12] 0,75l btl. 65,00 €
Bernhard Ellwanger, Großheppach (Remstal)
13,5vol. %, 5,3g RS, 6.4g A , power, flavor and freshness, aromatic with lots of juiciness, 'A fumé blanc par excellence'

839 **2023 SAUVIGNON BLANC** [12] 0,75l btl. 32,00 €
† Andreas Knauß, Weinstadt (Remstal)
13vol. % Pleasant green aroma of gooseberry and nettle, tropical notes with finesse and mineral notes, stimulating acidity

811 **2023 STEINWIEGE WEISSBURGUNDER** [12] 0,75l btl. 28,00 €
Rainer Schnaitmann, Fellbach (Remstal)
12,0 vol. %, 1,7g RS, 6.3g A , 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

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

White

888 **2020 PHONOLITH PRESTIGE** [12] 0,75l btl. 53,00 €
GRAUER BURGUNDER
13 vol. %, 0,3g RS, 6,3g A
Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden)
Clear bouquet of dried exotic fruits, caramel, and dried fruits,
aniseed, and subtle wood notes; aromatic and full-bodied with light smoky notes;
buttery and creamy

812 **2022 TRIO WEISS – SEMI-DRY** [12] 0,75l btl. 34,00 €
(Pinot Gris, Chardonnay, Viognier)
Jens Zimmerle, Korb (Remstal)
12.5 vol. %, 10,6 g RS, 7,6 g A, aroma of fresh hazelnut and light-coloured fruit, some grapefruit, pear and orange, juicy, creamy with a lot of melting and good body

950 **2022 GERADSTETTENER LICHTENBERG** [12] 0,75l btl. 43,00 €
CHARDONNAY TROCKEN
Bernhard Ellwanger, Großheppach (Remstal)
13 vol. %, 2,7g RS, 6,9g A
Fine aroma of vanilla & pineapple, delicately melting, long and powerful with a fine tart finish

832 **2022 SIGNATUR WEISS - DRY** [12] 0,75l btl. 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 btl. 54,00 €
(Chardonnay)
Bernhard Huber, Malterdingen (Baden)
13 vol. %, fruity, full & round, mineral

Rosé

821 **2019 GASTENKLINGE SCHILLER** [12] 0,75l btl. 29,00 €
DRY
(Maturation in wooden barrel)
Mödinger , Weinstadt (Remstal)
13 vol. %, 3 g/l RS, 7 g/l A , fresh and at the same time fruity and spicy rosé

Red

852 **2023 ANDERS NATCOOL TROLLINGER** [12] 1,0l btl. 34,00 €
Rainer Schnaitmann, Fellbach (Remstal - Württemberg)
12,5 vol. %, 0,5 g RS, 5,6 g A , 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!

731 **2018 SPÄTBURGUNDER PRESTIGE TRAUBENKIRSCHE** [12] 0,75l btl. 35,00 €
Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden)
13,5 vol. %, 2,3g RS, 5,9g A, clear aroma of cherry and strawberry, subtle earthy tones with a supple tannin structure

1186 **2019 MALTERDINGER SPÄTBURGUNDER** [12] 0,75l btl. 47,00 €
Bernhard Huber, Malterdingen (Baden)
12,5vol. %, typical spicy Pinot aromas, plum, some cassis, cherry, roasted flavours

843 **2022 BEUTELSBACH LEMBERGER** [12] 0,75l btl. 40,00 €
- unfiltered, vegan & organic
Rainer Schnaitmann, Fellbach (Remstal)
13vol. %, 2,8 g RS, 6,0 g A , Fleshy, juicy, and powerful, with stimulating acidity and aromas of juniper, thyme, blackberry, and stewed plums

733 **2022 SIMONROTH MERLOT** [12] 0,75l btl. 40,00 €
- unfiltered & organic
Rainer Schnaitmann, Fellbach (Remstal)
13vol. %, 1,5 g RS, 5,5 g A, dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit

881 **2022 ZWEIGELTREBE** [12] 0,75l btl. 36,00 €
Jürgen Ellwanger, Winterbach (Remstal)
12,5vol. %, 4,3g RS, 5,9g A , black cherry with dark berries and some liquorice on the nose, soft and fruity with fresh acidity and nuances of cocoa and coffee, velvety

804 **2023 SURANI COSTAROSSA** [12] 0,75l btl. 32,00 €
Primitivo di Manduria
P.V. Spa Verona (Apulia)
14 vol. %, 8,5 g/l RS, 5,7g/l A, powerful aromas of red and dark fruits, round and juicy on the palate, intense spice with soft tannins

923 **2020 IL CONTE MARINUS** [12] 0,75l btl. 39,00 €
Rosso Piceno Superiore DOP
Il Conte Villa Prandone, Soc. Agricola s.r.l (Marche)
14 vol. %, 5 g/l RS, 6g/l A, 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

Destillate

Jörg Geiger , Schlat b. Göppingen

Nägeles Birne (pear) - 42% vol.	2 cl	8,00 €
Stuttgarter Gaishirtle's – (pear)- 42% vol.	2 cl	9,50 €
Johannisbeere im Madeirafass gelagert - 42% vol.	2 cl	9,50 €
Gewürzluike im Whiskyfass gelagert (Apfel) - 42% vol.	2 cl	9,00 €
AlbKümmel - 35% vol.	2 cl	6,00 €
ZP – Zwetschge im Portweinstil im Cognacfass gereift - 18% vol.	5 cl	8,00 €

Weingut Zimmerle , Korb

Waldbrombeerlikör (wild blackberry Liqueur) - 25% vol.	2 cl	6,00 €
Alte Mirabelle - Brand (mirabelle plum) - 42% vol.	2 cl	8,20 €
Lemberger Traubenbrand - 43% vol.	2 cl	8,50 €
Chardonnay Tresterbrand - 43% vol.	2 cl	8,00 €

Brennerei Ziegler , Freudenberg

Haselnuss Spirituose (hazelnut) - 43% vol.	2 cl	10,50 €
Marillenbrand (apricot) - 43% vol.	2 cl	17,50 €
Mirabellenbrand (mirabelle plum) - 43% vol.	2 cl	10,50 €
Alte Zwetschge Brand (plum) - 43% vol.	2 cl	10,00 €

Dr. Dr. Hans Otto Frey , Wolfschlugen

Quittenwasser (quince) - 43% vol.	2 cl	6,00 €
Wolfschlüger Kräuterliqueur (Herbal liquor) - 42% vol.	2 cl	7,50 €
Waldhimbeergeist (wild raspberry) - 40% vol.	2 cl	8,00 €

Destillates

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“ - 46% 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 I oak leaves Manufaktur 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 €

Mehr Hochprozentiges

Ramazzotti or Averna	2 cl	4,20 €
Jägermeister	2 cl	3,90 €
Malteser Aquavit or Linie Aquavit	2 cl	4,00 €
Absolut Vodka	4 cl	9,00 €
„Garbe Willi“ Williams pear fruit extract distillate	2 cl	4,00 €

More about us

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KIRCHHEIM UNTER TECK

Allergens

1. Cereals containing gluten: wheat a, rye b, barley c, oats d, spelt e, kamut or hybrid strains thereof f, as well as products made from them
2. Crustaceans and products derived therefrom.
3. Eggs and products derived from eggs.
4. Fish and products derived from fish.
5. Peanuts and products derived from them.
6. Soybeans and products derived from them.
7. Milk and products derived from milk (including lactose).
8. Nuts; almonds a, hazelnuts b, walnuts c, cashews d, pecans e, Brazil nuts f, pistachios g, macadamia or Queensland nuts h, and products derived from them.
9. Celery and products derived from it.
10. Mustard and products derived from it.
11. Sesame seeds and products derived from them.
12. Sulfur dioxide and sulfites (in concentrations exceeding 10 mg/kg or 10 mg/l as total SO2)
13. Lupins and products derived from them.
14. Mollusks and products derived therefrom.

additives

I with coloring agents
II preservatives
III flavor enhancers
IV antioxidants
V sweeteners
VI nitrite curing salt
VIII contains caffeine
IX contains quinine
X contains a source of phenylalanine