



# Wirtshaus Garbe

REGIONAL | COZY | 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  and vegan dishes with 

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

## Classics

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

# Aperitif

## PRISECCO WEISS NON-ALCOHOLIC

Meadow fruits | Elderflower | Herbs  
Manufaktur Jörg Geiger,  
Schlat b. Göppingen  
0,2l Piccolo on ice · 6,50 €

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

# Champagne

NICOLAS FEUILLATTE CHAMPAGNE <sup>12</sup> Réserve Exclusive brut	0,2l Piccolo 0,375l btl. 0,75l btl.	19,00€ 36,00€ 67,00€
NICOLAS FEUILLATTE CHAMPAGNE <sup>12</sup> 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 <sup>1abe,6,7,9,10,12</sup>

Air-dried Alb ham from the premium cut of the leg, refined with sea salt and Alb herbs, matured for 8 to 12 months |

Slice of Alb cheese | Salted butter & crackling |

Vegetables pickled according to a home recipe | Pearl onions | Gherkins |

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 <sup>1a</sup> 3,00 €  
and our own bread from the wood-fired oven

Olives - premium green & black Kalamata <sup>12</sup> 5,00 €  
with a little olive oil & lemon slice

THE COMPANION  
TO BERKEL

BERGMANDEL GRAU.WEISS <sup>12</sup> 0,1l. 5,80 €

DRY 0,2l. 10,60 €

vegan & organic - (Chardonnay, Pinot Blanc & Pinot Gris) - 0,75l btl. 35,00 €

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

# Soups



CARROT AND GINGER CREAM SOUP <sup>9,10,12</sup> 9,50 €  
Sweet and sour carrot cubes | Pickled ginger

BEEF BROTH <sup>4,6,9,10</sup> 8,90 €  
Sliced Maultaschen | Vegetable strips | 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 <sup>6,7,9,10,12</sup> 14,90 €  
GARBE Mustard vinaigrette | grated Alb cheese



BETROOT CARPACCIO <sup>6,7,8c,9,10,12</sup> 14,90 €  
Caramelized Walnuts | Goat Cheese Rounds



MIXED SALAD <sup>9,10,12</sup>  
Leaf & baby leaf salads | mustard vinaigrette | raw vegetable salads | 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<sup>12</sup> 0,1l. 5,30 €  
Jürgen Ellwanger, Winterbach (Remstal - Württemberg) 0,2l. 9,90 €  
12,5 vol. %, 3g RS, 4,8g A 0,75l btl. 33,00 €

Delicate, fruity, and multifaceted bouquet of fresh apples and  
citrus fruits, as well as apricots, subtle nutty notes,  
concentrated with fine minerality

SCHWÄBISCHER WIESENOBSTCIDER <sup>12</sup> 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 dinneten

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.



## NATURAL <sup>1a</sup>

optionally baked with olive oil or caraway oil

7,90 €



## BLUMENWIESE - FLOWER MEADOW <sup>1a,7</sup>

sour cream | chives | blossoms

16,90 €

## CLASSIC <sup>1a,7</sup>

sour cream | bacon | leek | onion rings

15,90 €



## SPINACH & FETA CHEESE <sup>1a,7</sup>

Sour cream | Feta cheese | Marinated spinach | Red onions

14,90 €



## BUFFLE <sup>1a,7</sup>

tomato sugo | baked buffalo mozzarella | basil | onion

17,90 €

## SEASON <sup>1a,7+</sup>

changing toppings

talk to us or scan the QR code for our online  
recommendations



from 16,90 €

## AS AN ADDITION



Homemade garlic oil

Homemade crispy chilli oil

0,50€

0,50€



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** <sup>1a,3,6,7,9,10,12</sup> 30,90 €  
200g raw weight of matured premium beef  
strong gravy | baked onion rings | glazed onions

# **THE GARBE SCHNITZEL** <sup>1a,3,4,6,7,9,10,12</sup> 26,90 €  
breaded & hot-fried veal schnitzel  
Capers | Anchovies | Chives | Lemon in brown butter |  
Freshly grated horseradish

*... we recommend the following side dishes  
the wild broccoli & fried potatoes*

# **VENISON RAGOUT** <sup>1a,3,6,7,8b,9,10,12</sup> 22,90 €  
gently braised venison  
Cranberry cream sauce | Stuttgart Gaishirtle stuffed with cranberries

**KÖRSCHTAL TROUT** <sup>1a,4,6,7,9,10,12</sup> 25,90 €  
roasted whole & without the center bone | 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 <sup>1a,3</sup>	4,00 €
	Fried potatoes with young leeks (no bacon) <sup>7</sup>	5,50 €
	Drillinge - small potatoes in their own skins	5,50 €
	two slices of bread dumpling <sup>1a,7</sup>	4,90 €
	mixed root vegetables tossed in butter <sup>7</sup>	5,90 €
	wild broccoli	6,90 €
	potato salad <sup>9,10,12</sup>	4,00 €
	small side salad <sup>9,10,12</sup>	5,90 €
gravy / jus <sup>9,12</sup>	2,00 €	

THE ACCOMPANIMENT  
TO THE MAIN COURSE

**KREATION CMX (MERLOT & CABERNET)** <sup>12</sup> 0,1l. 6,20 €  
Weingut Bernhard Ellwanger, Großheppach im Remstal 0,2l. 11,50 €  
13,5 vol. %, 1,5g RS, 6,1g A 0,75l Fl. 38,00 €  
Intense aromas of red and black currants, black pepper, juniper

# Vegetarian & Vegan Main Dishes



## BEETROOT DUMPLING STICKS <sup>6,9,10,12</sup>

20,90 €

Pickled beetroot | Grated horseradish |  
Pumpkin and sunflower seed vinaigrette



## CAULIFLOWER RAGOUT <sup>6,8d,9,10,12</sup>

23,90 €

Drillinge - small potatoes in their own skins | Mixed root vegetables tossed in  
butter | Baked wild broccoli | Parsley and lemon pesto

DER ALKOHOLFREIE &  
VEGANE BEGLEITER

### 35 ° - GRAD° WANDERUNG

Still non-alcoholic accompaniment to food (vegan)

- Sauvignon blanc

Mirabelle plums | Blossoms

Manufaktur Jörg Geiger, Schlat b. Göppingen

0,0 % vol. alc. , Yellow fruit with vegetal notes,  
green apple & gooseberry

0,1l. 5,00 €

0,2l. 9,50 €

0,75l Fl. 31,00 €



## GARBE CHEESE SPAETZLE <sup>1a,3,7</sup>

15,90 €

with strong mountain cheese and melted onions

As an addition:



## MIXED SALAD <sup>9,10,12</sup>

baby leaf salads | Mustard vinaigrette | Raw vegetable salads | Potato salad

Side salad - small

5,90 €

Starter salad - medium

7,90 €

WINE  
OF THE WEEK

### ... JUST ASK

0.1l glass | 0.2l glass | 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** <sup>1a,3,6,7,9,10,12</sup> 17,90€  
Breadcrumbs & onions | Gravy | Potato salad

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



**"SWABIAN FAVORITE"** <sup>1a,3,6,9,12</sup> 13,90€  
Swabian boiled lentils | egg noodles

## AS AN ADDITION

1 pair of string sausages <sup>6,9,10, II, IV, VI</sup> 3,90€

slice of smoked pork belly - approx. 100g <sup>VI</sup> 3,90€

apple cider vinegar & portion of mustard <sup>10, 12</sup> 0,00€

**# PORK CHEEKS** <sup>1a,3,6,7,9,10,12</sup> 24,90€  
Braised root vegetables in aromatic jus  
Caramelized onions | Egg noodles |  
Mixed root vegetables tossed in butter

**# PORK SCHNITZEL** <sup>1a,3,7,9,10,12</sup> 22,90€  
Hot fried & breaded pork schnitzel  
Lemon wedge | Wild cranberries | Swabian potato salad

THE COMPANION TO  
SWABIAN CUISINE

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

**SCHWÄBISCHER WIESEN Obst 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** <sup>1a,7,9,10,12, II, VI</sup> 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) <sup>7</sup> 5,50 €

# Coffee & tea specialities

Cup of Coffee <sup>VIII</sup>	3,60 €	ALTHAUS - TEA	
Pot of coffee (big cup) <sup>VIII</sup>	5,20 €	in the 0,2l tea cup	
Espresso <sup>VIII</sup>	2,80 €	BLACK	4,60 €
Espresso Doppio <sup>VIII</sup>	3,60 €	Breakfast St Andrews	
Cappuccino <sup>VIII,7 *</sup>	4,30 €	Earl Grey Royal	
		Darjeeling Summer Leaves	
		GREEN	4,60 €
Latte Macchiato <sup>VIII,7 *</sup>	5,30 €	Sencha Senpai	
Milk Coffee <sup>VIII,7 *</sup>	4,60 €	Grün Matinee	
		FRUITS	4,60 €
Hot Chocolate <sup>7 **</sup>	5,20 €	Red Fruit Flash	
Hot Chocolate with cream <sup>7 **</sup>	5,80 €	HERBAL INFUSION	4,60 €
Hot Chocolate with Baileys <sup>1,7 **</sup>	7,90 €	Smooth Mint	
		Classic Herbs	
vegan milk alternatives			
(Oat milk)	* + 0,50 €		
	** + 1,00 €		
Hot elderberry	4,50 €		
Fresh peppermint tea	4,50 €		

## 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 <sup>1a,7,8c</sup> 16,90 €  
Five types of cheese from Maison Kober | Mustard caviar | Cassis figs | Crispbread

GARBE CRÈME BRÛLÉE <sup>3,7</sup> 8,90 €

SMALL CHOCOLATE MOUSSE <sup>3,7</sup> 6,90 €  
classic dark chocolate | chocolate sauce



NUT CAKE <sup>8abce,12</sup> 12,00 €  
vegan & gluten-free  
Pear sorbet | roasted nuts | rum raisins

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

## Gefrorener Joghurt

HOME MADE FROZEN YOGURT <sup>7</sup>  
made from organic yogurt

“Heiße Liebe” ... with raspberry sauce <sup>7</sup> 6,90 €

“Nussknacker” ... with caramel sauce & roasted nuts <sup>7,8bce</sup> 6,90 €

“Birne Helene” ... with poached pear & chocolate sauce <sup>7</sup> 6,90 €

THE COMPANION  
AT THE END

DANCE WITH THE DEVIL <sup>12</sup>	0,1l	4,00 €
FERNSEHTURM ROSÉ SECCO - TROCKEN	0,2l	7,00 €
Rosé Secco dry	0,75l btl.	24,00 €
Vintage Winery Stuttgart – Gut Rohreck, Stuttgart-Rohr		
10,5vol. %, aromatic, stimulating & uncomplicated		

ALSO A GOOD IDEA FOR SHARING ...

THE SWEET WOOD-FIRED DINNETE <sup>1a,3,7</sup> 16,90 €  
Creme fraîche | Apple | Cinnamon ... optionally flavored with Calvados

.. with a portion of whipped cream <sup>7</sup> 0,50 €

# Non-alcoholic drinks

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

# Beer

WE RECOMMEND ALL FRESHLY TAPPED BEERS IN THE  
**ICE-COLD STONE JUG** <sup>1ac</sup> 0,5l 6,50€

## *Draught beer freshly tapped*

in the original glas

**AUGUSTINER LAGERBIER HELL** <sup>1ac</sup> 0,25l 4,20 €  
pale 0,4l 5,30 €  
1,0l 11,90 €

**RADLER** <sup>1ac</sup> 0,25l 4,20 €  
sweet or sour 0,4l 5,30 €  
1,0l 11,90 €

**KAISER KELLERBIER** <sup>1ac</sup> 0,25l 4,20 €  
naturally cloudy 0,4l 5,30 €  
1,0l 11,90 €

**PAULANER HEFEWEIZEN** <sup>1ac</sup> 0,3l 4,60 €  
pale 0,5l 5,90 €  
1,0l 11,90 €

**HEFERADLER** <sup>1ac</sup> 0,3l 4,60 €  
sweet or sour, or as a cola-beer mix 0,5l 5,90 €  
1,0l 11,90 €

## *Bottled beers*

in the original glas

**PAULANER HEFEWEIZEN** <sup>1ac</sup> 0,5l 5,90 €  
dark

**PAULANER KRISTALL** <sup>1ac</sup> 0,5l 5,90 €

**PAULANER HEFEWEIZEN** <sup>1ac</sup> 0,5l 5,90 €  
non-alcoholic

**KAISER OHO!** <sup>1ac</sup> 0,33l 4,60 €  
non-alcoholic & unfiltered, off-dry

*non-alcoholic & sparkling*  
*Manufaktur Jörg Geiger - Schlat*

**VISECCO - MEADOW FRUIT | HERBS | FLOWERS** <sup>12</sup>

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   Elderflower   Herbs	0,75l btl.	29,00 €
Rose - Apple   Rose   Mint	0,75l btl.	29,00 €
Red meadow fruit   Blackcurrant   Sour cherry	0,75l btl.	29,00 €

**1797 - C.-BRATBIRNE** De-alcoholised sparkling pear wine <sup>12</sup>

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** <sup>12</sup>

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 <sup>12</sup>	0,375l btl.	19,90 €
780	CHARDONNAY brut elegant, single-varietal Chardonnay brut matures on the lees for around 20 months , traditional bottle fermentation	0,75l btl.	39,00 €
775	KESSLER HOCHGEWÄCHS <sup>12</sup>	0,375l btl.	19,90 €
785	ROSÉ brut 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	0,75l btl.	39,00 €
753	2016 VINTAGE BLANC RÉSERVE <sup>12</sup>	0,75l btl.	42,00 €
752	extra brut 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	1,5l btl.	80,00 €

## Nicolas Feuillatte Champagne

1077	RÉSERVE EXCLUSIVE <sup>12</sup>	0,2l Piccolo	19,00 €
1076	brut	0,375l btl.	36,00 €
1074	Fragrant, fresh and lively, clearly structured with the finest perlage. Expressive flavours of juicy pears and apricots with delicate delicate brioche notes	0,75l btl.	67,00 €
1073	RÉSERVE EXCLUSIVE ROSÉ <sup>12</sup>	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 <sup>12</sup> 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.	0,75l btl.	170,00 €

## more Champagne

1050	CHAMPAGNE BOLLINGER <sup>12</sup>	0,75l btl.	120,00 €
1050	Special Cuvée	1,5l btl.	249,00 €
996	DOM PÉRIGNON CHAMPAGNER <sup>12</sup> Moët Chandon Champagne - Épernay	0,75l btl.	259,00 €

# More sparkling wines

*Matthias Höfflin - Bötzingen*

- 1055 2014 PINOT ROSÉ SEKT BRUT <sup>12</sup> 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 <sup>12</sup> 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 <sup>12</sup> 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 <sup>12</sup> 0,75l btl. 39,90 €  
CUVÉE GUILLAUME  
Blanc brut

# Wines by the glass

## Red

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

# Cider & Weinschorle

ORIGINAL MOST - DRY <sup>12</sup>	0,2l	3,90 €
Cider from old apple and pear varieties	0,75l btl.	16,00 €
Manufaktur Jörg Geiger, Schlat b. Göppingen		
SCHWÄBISCHER WIESENOBSTCIDER <sup>12</sup>	0,33l btl.	5,20 €
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 !		
WEINSCHORLE - WINE SPRITZER <sup>12</sup>	0,2l	4,80 €
white, rosé or red		

# Wine by the glass

## White

RIESLING QUALITÄTSWEIN - DRY <sup>12</sup>	0,1l	3,60 €
Jens Zimmerle, Korb (Remstal-Württemberg)	0,2l	6,80 €
12,5vol. %, 3,9g RS, 5,6g A , fresh flavors	1,0l btl.	31,50 €

WINTERBACH WEISSBURGUNDER- DRY <sup>12</sup>	0,1l	5,30 €
Jürgen Ellwanger, Winterbach (Remstal-Württemberg)	0,2l	9,90 €
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	0,75l btl.	33,00 €



BERGMANDEL GRAU.WEISS <sup>12</sup>	0,1l	5,80 €
DRY (Chardonnay, Pinot Blanc & Pinot Gris)	0,2l	10,60 €
Fermentation & aging in half-barrels	0,75l Fl.	35,00 €
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.		

„HÖHENLUFT“ SAUVIGNON BLANC - DRY <sup>12</sup>	0,1l	5,30 €
Bernhard Ellwanger, Großheppach im Remstal	0,2l	9,90 €
12,5vol. %, 5,3g RS, 6,4g A	0,75l btl.	33,00 €
fisky flavors of currant, gooseberry, mint, lively acidity		

GROSSHEPPACHER STEINGRÜBLE <sup>12</sup>	0,1l	4,60 €
RIESLING KABINETT - FRUIT SWEET	0,2l	8,60 €
Bernhard Ellwanger, Großheppach im Remstal	0,75l btl.	28,00 €
10,5vol. %, 27,7g RS, 7,3g A , racy, lively, aromas of apricot & peach		

## Rosé

EVOÉ! ROSÉ - DRY <sup>12</sup>	0,1l	5,00 €
Rainer Schnaitmann, Fellbach (Remstal -Württemberg)	0,2l	9,00 €
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	0,75l btl.	30,00 €

DANCE WITH THE DEVIL <sup>12</sup>	0,1l	4,00 €
FERNSEHTURM ROSÉ SECCO - DRY	0,2l	7,00 €
Vintage Winery Stuttgart - Gut Rohreck, Stuttgart - Rohr	0,75l btl.	24,00 €
Wine from sheep grazing		
10.5 %vol; aromatic, animating & uncomplicated		

# Selection from our wine list

## White

704	<b>2022 STEIGE RIESLING - OFF-DRY</b> <sup>12</sup> Jens Zimmerle, Korb (Remstal) 10vol. %, 30,3g RS, 7,7g A fresh & light, citrus notes	0,75l btl.	27,00 €
1062	<b>2022 SAAR RIESLING - FINE FRUITY</b> <sup>12</sup> 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	0,75l btl.	36,00 €
813	<b>2022 BERGMANDEL RIESLING</b> <sup>12</sup> 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	0,75l btl.	44,00 €
1012	<b>2021 RIESLING - DRY</b> <sup>12</sup> Keller, Flörsheim-Dahlsheim (Rheinhessen) 12 vol. %,	0,75l btl.	39,00 €
901	<b>2020 „JUNGES SCHWABEN“</b> <sup>12</sup> <b>SAUVIGNON BLANC- FUMÉE BLANC</b> 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'	0,75l btl.	65,00 €
839	<b>2023 SAUVIGNON BLANC</b> <sup>12</sup> † Andreas Knauß, Weinstadt (Remstal) 13vol. % Pleasant green aroma of gooseberry and nettle, tropical notes with finesse and mineral notes, stimulating acidity	0,75l btl.	32,00 €
811	<b>2023 STEINWIEGE WEISSBURGUNDER</b> <sup>12</sup> 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	0,75l btl.	28,00 €

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

# White

888	2020 PHONOLITH PRESTIGE <sup>12</sup> 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	0,75l btl.	53,00 €
812	2022 TRIO WEISS – SEMI-DRY <sup>12</sup> (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	0,75l btl.	34,00 €
950	2022 GERADSTETTENER LICHTENBERG <sup>12</sup> 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	0,75l btl.	43,00 €
832	2022 SIGNATUR WEISS - DRY <sup>12</sup> (Pinot Gris, Pinot Blanc) Andreas Knauß, Weinstadt (Remstal) 13 vol. %, exotic fruits, mango, fine roasted and herbal flavours	0,75l btl.	37,00 €
1176	2020 MALTERDINGER WEISS <sup>12</sup> (Chardonnay) Bernhard Huber, Malterdingen (Baden) 13 vol. %, fruity, full & round, mineral	0,75l btl.	54,00 €

# Rosé

821	2019 GASTENKLINGE SCHILLER <sup>12</sup> 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	0,75l btl.	29,00 €
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# Red

852	<b>2023 ANDERS NATCOOL TROLLINGER</b> <sup>12</sup> 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!	1,0l btl.	34,00 €
731	<b>2018 SPÄTBURGUNDER PRESTIGE</b> <sup>12</sup> <b>TRAUBENKIRSCH</b> 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	0,75l btl.	35,00 €
1186	<b>2019 MALTERDINGER SPÄTBURGUNDER</b> <sup>12</sup> Bernhard Huber, Malterdingen (Baden) 12,5vol. %, typical spicy Pinot aromas, plum, some cassis, cherry, roasted flavours	0,75l btl.	47,00 €
843	<b>2022 BEUTELSBACH LEMBERGER</b> <sup>12</sup> - 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	0,75l btl.	40,00 €
733	<b>2022 SIMONROTH MERLOT</b> <sup>12</sup> - 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	0,75l btl.	40,00 €
881	<b>2022 ZWEIGELTREBE</b> <sup>12</sup> 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	0,75l btl.	36,00 €
804	<b>2023 SURANI COSTAROSSA</b> <sup>12</sup> 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	0,75l btl.	32,00 €
923	<b>2020 IL CONTE MARINUS</b> <sup>12</sup> 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	0,75l btl.	39,00 €

# Destillate

## Jörg Geiger, Schlatt 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 €
Gewürzluke 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 €

## Brewerei 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 €
Wolfschluger 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   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

Ramazotti 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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## OUR PARTNER COMPANY

Stadthotel Waldhorn & Restaurant Holz&Feuer centrally located on the market square in the historic city center of Kirchheim unter Teck and open daily. Definitely worth a visit!  
Further information at [www.stadthotel-waldhorn.de](http://www.stadthotel-waldhorn.de)



**STADTHOTEL WALDHORN**

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 SO<sub>2</sub>)
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