



# Wirtshaus Garbe

REGIONAL | COZY | FROM THE HEART

We stand for regional cuisine deeply rooted in tradition and refined through 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 Maultaschen, prepared according to our house recipe. We have also reimagined our "Dinneten" - the swabian version of a pizza : a long dough fermentation makes them particularly digestible. Baked fresh in our wood-fired oven, each one becomes a truly unique.

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 (€5 deposit per bowl).  
Alternatively, we provide high-quality disposable packaging for €1 per unit.

For our guests who prefer to eat consciously without meat, we have introduced a simple labeling system:

vegetarian dishes are marked with  and vegan dishes with 

We are here for you seven days a week, serving our full menu from 11:30 am to 9:00 pm.

From 9:00 pm to 10:00 pm, we offer a reduced selection of dishes.

We wish you a pleasant stay and a wonderful meal!

# Aperitif

## Free Sprizz - non-alcoholic

Non-alcoholic spritz drinks in stemmed glasses

<b>BIO [D3IN] BITTER</b> Juniper   Hydrosol   Bitter (Manufaktur Jörg Geiger)   Rosemary   Ice Cubes	0,2l	8,90€
<b>FREI - MARACUJA SPRIZZ</b> Passion fruit   Ginger ale   Soda   Mint   Lime   Ice cubes	0,2l	8,90€
<b>FREI - RHABARBER SPRIZZ</b> Rhubarb   Ginger ale   Soda   Mint   Lime   Ice cubes	0,2l	8,90€
<b>FREI - JOHANNISBEER SPRIZZ</b> Currant   Ginger ale   Soda   Mint   Lime   Ice cubes	0,2l	8,90€
<b>FREI - APFEL SPRIZZ</b> Apple   Ginger ale   Soda   Mint   Lime   Ice cubes	0,2l	8,90€
<b>FREI - HUGO</b> Mint   Ginger ale   Soda   Elderflower   Lime   Ice cubes	0,2l	8,90€
<b>QUITTEN SPRIZZ</b> "Perlende Quitte" - quince (Bernhard Ellwanger)   Soda   Ice cubes	0,2l	8,90€
<b>FREI - "APEROL"</b> Fine Spritz from WILD Distillery   Tonic Water   Soda   Ice cubes	0,2l	9,20€

## Classics

<b>CONTRABANDISTA AMONTILLADO</b> <sup>12</sup> Sherry medium dry - 18% vol. Valdespino, Jerez de la Frontera	5 cl	6,50€
<b>MANZANILLA SHERRY DELICIOSA</b> <sup>12</sup> Sherry dry - 15% vol. Valdespino, Jerez de la Frontera	5 cl	6,50€
<b>2003 LBV PORT</b> <sup>12</sup> Late Bottled Vintage Port wine- 20% vol. Cruz	5 cl	8,00€

# Aperitif

1797 - C.-BRATBIRNE  
NON-ALCOHOLIC PEAR SPARKLING WINE

Manufaktur Jörg Geiger,  
Schlat near Göppingen

0,75Fl. 48,00 €

CHAMPAGNE BOLLINGER <sup>12</sup>  
SPECIAL CUVÉE

0,375l 64,00€

0,75l 120,00€

1,5l 249,00€

# 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€
MARACUJA SPRIZZ <sup>12</sup> Passion fruit nectar   Soda   Sparkling wine/Crémant   Lime   Ice cubes	0,2l	9,20€
RHABARBER SPRIZZ <sup>12</sup> Rhubarb nectar   Soda   Sparkling wine/Crémant   Lime   Ice cubes	0,2l	9,20€
JOHANNISBEER SPRIZZ <sup>12</sup> Currant nectar   Soda   Sparkling wine/Crémant   Lime   Ice cubes	0,2l	9,20€
LILLET CITROSÉ <sup>12</sup> Lillet Blanc   Lemonade   Mint   Berries   Ice cubes	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€

# Sparkling wine

KESSLER HOCHGEWÄCHS <sup>12</sup>	0,1l .	7,50€
CHARDONNAY BRUT OR ROSÉ BRUT	0,375l btl.	19,90€
Sektkellerei Esslingen	0,75l btl.	39,00€

SPARKLING WINE RECOMMENDATION <sup>12</sup>

... feel free to ask if we have any other recommendations at the moment

# Special recommendations

In addition to our regular menu, we always have special recommendations ready for you.

– seasonal dishes, selected wines and small moments of pleasure that we would particularly like to recommend to you.

Just get in touch with us.

...or simply scan the QR code for our recommendations



On selected days, we also open our "SONDERBAR"

– the outdoor bar located behind our "Biergartenhäusle" our beer garden pavillion for self pickup.

There, we offer a fine selection of wines, sparkling wines, and refreshing drinks, which you can easily take with you and enjoy in our outdoor area.

Let yourself be surprised and discover our current recommendations.

We wish you a wonderful and enjoyable time with us.

## SUNDAY ROAST

... every Sunday and public holiday from 12:00 pm, while supplies last with a rotating selection of beef, pork, or veal.



# Starters

**BEEF CARPACCIO 80G** <sup>1a, 6,7,9,10,12</sup> 14,90€  
GARBE Mustard vinaigrette | grated cheese | two panini



**SLICED WHITE RADISH 100G** <sup>1a,6,9,10,12</sup> 13,90€  
pickled mustard seeds | Mustard vinaigrette | Sprouts | Crunch | two panini

**OCTOPUS & SHRIMP** <sup>1a,2,3,6,9,10,14</sup> 19,90€  
Hot grilled octopus 60g | two crispy prawns | homemade garlic mayonnaise |  
smoked paprika powder | two panini

THE COMPANION  
TO THE APPETIZER

**WINTERBACH PINOT BLANC VDP** <sup>12</sup> 0,1l. 5,30 €  
Jürgen Ellwanger, Winterbach (Remstal - Württemberg) 0,75l btl. 33,00 €  
12,5 vol. %, 3g RS, 4,8g A  
A delicate, fruity, and complex bouquet of fresh apples and  
citrus fruits, as well as apricots, with subtle nutty notes;  
concentrated with a delicate minerality



**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€

## As an addition

Wood-fired Dinnete natural - baked with olive oil <sup>1a</sup> 7,90€  
Enough to share with up to 4 people  
"PaniniBreadBasket" - <sup>1a</sup> 2,90€  
three homemade small panini baked in a wood-fired oven  
Olives - green premium & black Kalamata <sup>12</sup> 4,90€  
with a little olive oil & a slice of lemon

**GARBE OBAZDA** - traditional cheese spread <sup>6,7,9,10</sup> 8,90€  
with sliced onions | wood-fired bread

more WOOD-FIRED "DINNETEN" & PIZZAS

Also a great idea for sharing as a starter - you can find a selection on page 6.

# Wood-fired oven Dinneten & Pizzas

Swabian oval-shaped flatbreads – with an extra-long resting time (36h), making them easily digestible.

A slightly charred crust is a mark of quality of our wood-fired Dinneten & pizzas.

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.



## PLAIN <sup>1a</sup>

optionally baked with olive oil or garlic oil

7,90€

## WOOD-FIRED DINNETEN



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

sour cream | chives | blossoms

15,90€

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

sour cream | bacon | leek | onion rings

14,90€



### POTATO <sup>1a,7,8a</sup>

sour cream | potato | avocado cream | smoked almond

17,90€

## WOOD-FIRED PIZZAS



### SUMMER TOMATO <sup>1a,7</sup>

tomato sugo | fior di latte | basil

13,90€

... with spicy salami <sup>IV</sup>

3,00€

"Vegan" - without Fior di Latte & supplemented with grilled vegetables

3,00€



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

tomato sugo | baked buffalo mozzarella | basil | red onion

16,90€

... with truffled piedmontese ham <sup>IV</sup>

6,00€

### OCTOPUS <sup>1a,7,14</sup>

tomato sugo | Fior di Latte | basil | lemon

23,90€

### MARINARA <sup>1a,4</sup>

tomato sugo | Premium NARDIN anchovies | olive oil

21,90€

## AS AN ADDITION



homemade garlic oil

0,50€

homemade crispy chili oil

0,50€

# Special Main courses

ZWIEBELROSTBRATEN - swabian onion Roastbeef <sup>1a,3,6,7,9,10,12</sup>	30,90€
from aged premium beef   200g rich gravy   baked onion rings   glazed onions	
# THE GARBE SCHNITZEL <sup>1a,3,4,6,7,9,10,12</sup>	26,90€
golden fried & breaded veal cutlet capers, anchovies, chives, lemon in brown butter   freshly grated horseradish	
	<i>...we recommend the Wild Broccoli &amp; Super Crunch French Fries as a side dish</i>
KÖRSCHTALVALLEY TROUT <sup>1a,4,6,7,9,10,12</sup>	25,90€
roasted whole and without the center bone   almond butter	
# PORK CHEEKS <sup>1a,3,6,7,9,10,12</sup>	18,90€
slow braised with rootvegetables in aromatic jus pickled onions   sour cream	

## SIDE DISHES CAN BE CHOSEN:

Simply order your favorite side dishes to go with your meat and fish dishes:

P R O P O R T I O N	buttered spätzle - swabian egg noodles <sup>1a,3</sup>	3,90€
	"Drillinge - baby potatoes" - in their own skin	5,50€
	Super Crunch French Fries <sup>1a</sup>	5,50€
	warm wood-fired oven Dinnete, plain <sup>1a</sup>	7,90€
	mixed grilled vegetables	5,90€
	wild cauliflower <sup>1a</sup>	6,90€
	wild broccoli <sup>1a</sup>	6,90€
	potato salad <sup>9,10,12</sup>	4,00€
	small side salad <sup>9,10,12</sup>	5,90€
	gravy / jus <sup>6,9,12</sup>	1,90€
mushroom cream sauce <sup>6,7,9,12</sup>	3,90€	

- # SUNDAY ROAST  
... every Sunday and public holiday from 12:00 pm,  
while supplies last  
with a rotating selection of beef, pork, or veal.



from 24,90€

# Original Swabian Garden Menu

**GARBE MAULTASCHEN** - swabian dumplings <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 | spätzle - swabian egg noodles

## AS AN ADDITION

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

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

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

**SOUR TRIPE** <sup>1a,6,9,10,12</sup> 13,90 €  
slow braised in a "Trollinger" redwine and tomato sauce  
wood oven bread from BeckABeck

**# PORK SCHNITZEL** <sup>1a,3,7,9,10,12</sup> 23,90 €  
golden-fried breaded pork schnitzel  
with a lemon wedge, wild lingonberries and swabian potato salad



**GARBE CHEEESPÄTZLE** <sup>1a,3,7</sup> 15,90 €  
with aged mountain cheese and melted onions

## Wurstsalate - Sausage salad

**"PURE"** <sup>1a,9,10,12, II, VI</sup> 14,50 €  
ham sausage | pickled gherkins | freshly sliced onion rings |  
wood oven bread from BeckABeck

**"SWABIAN"** <sup>1a,9,10,12, II, VI</sup> 14,50 €  
black sausage | ham sausage | pickled gherkins | freshly sliced onion rings |  
wood oven bread from BeckABeck

**"SWISS"** <sup>1a,7,9,10,12, II, VI</sup> 14,90 €  
Mountain cheese | ham sausage | pickled gherkins | freshly sliced onion  
rings | wood oven bread from BeckABeck

# Vegetarian & Vegan Main Dishes



## CHEESE DUMPLING STICKS <sup>1a,3,6,7,9,10,12</sup>

19,90€

nut butter and apple-cider vinegar sauce | sunflower seeds | pickled shallots



## CAULIFLOWER CURRY <sup>6,9,10,12</sup>

23,90€

baby potatoes - in their own skin | wild broccoli & wild cauliflower | parsley-lemon pesto

THE PERFECT  
COMPANION

*Light, refreshing for summer & non-alcoholic*

### KREATION NULL

0,1l.

5,00€

Non-alcoholic wine made from Riesling and Sauvignon Blanc  
enhanced with fresh basil and elderflower

0,75l btl.

32,00€

Bernhard Ellwanger, Großheppach

< 0,5 % vol. alc. - Light and fresh with a subtle hint of basil



## OUR LARGE MAIN SALADS <sup>1a,9,10,12</sup>

14,90€

crisp leaf and baby salad from "Keltenhof" - our local artisan producer |  
Mustard vinaigrette | two types of raw vegetable salad | potato salad | panini

### AS A MAIN...

with two GARBE Maultaschen | onion vinaigrette <sup>1a,3,6,7,9,10,12</sup>

19,90€



with marinated & crumbled sheep's cheese <sup>7</sup>

17,90€

with gently cooked chicken breast in Dijon mustard marinade 170g <sup>7,10</sup>

21,90€

with four baked crispy prawns & avocado cream <sup>1a,2,3</sup>

26,90€



with sautéed mushrooms marinated with fresh herbs and garlic <sup>6</sup>

19,90€

### As an addition

PaniniBreadBasket <sup>-1a</sup>

2,90 €

three homemade small panini baked in a wood-fired oven

wood-fired Dinnete, plain - baked with olive oil, enough to  
share for up to 4 people

7,90 €

# Coffee & tea specialties

## VARESINA CAFFE dal 1919

Cup of coffee <sup>VIII</sup>	3,60 €
Pot of coffee (large cup) <sup>VIII</sup>	5,20 €
Espresso <sup>VIII</sup>	2,80 €
Double espresso <sup>VIII</sup>	3,60 €
Cappuccino <sup>VIII,7 *</sup>	4,30 €
Latte Macchiato <sup>VIII,7 *</sup>	5,40 €
Coffee with milk <sup>VIII,7 *</sup>	4,60 €
Hot chocolate <sup>7 **</sup>	5,40 €
Hot chocolate with cream <sup>7 **</sup>	5,90 €
Hot chocolate with Baileys <sup>1,7 **</sup>	8,90 €

vegan milk alternative  
(oat milk)

\* + 0,50 €

\*\* + 1,00 €

## ALTHAUS - TEA 0.2l

<b>BLACK</b>	4,70€
Breakfast St Andrews	
Earl Grey Royal	
Darjeeling Summer Leaves	
<b>GREEN</b>	4,70€
Sencha Senpai	
Grün Matinee	
<b>FRUITS</b>	4,70€
Red Fruit Flash	
<b>HERBS</b>	4,70€
Smooth Mint - Minze	
Classic Herbs - Kräuter	
Hot Elderberry Delight	4,90€
fresh peppermint infusion	4,90€

## Our spirit selection

Chardonnay Grape marc brandy Jens Zimmerle, Korb (Remstal)	2 cl	8,00€
Stuttgarter Gaishirtle's – pear Jörg Geiger Schlat b. Göppingen	2 cl	9,50€
„Garbe Willi“ Williams Fruit Extract Distillate	2 cl	4,00€

You can find more spirits on the last few pages of this menu.

# Summer desserts

GARBE CRÈME BRÛLÉE <sup>3,7</sup> 8,90€  
in a LeCreuset bowl  
... with a small portion of Garbe fruit salad 3,90€



GARBE FRUIT SALAD 8,90€  
seasonal fruit | vanilla | elderflower syrup | julienned mint

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



LEMON CAKE <sup>8a</sup> 10,90€  
vegan & gluten-free  
Lemon glaze & citrus sauce

... with a small portion of Garbe fruit salad 3,90€

CAKE FROM CAFÉ ROSENSCTÖCKLE <sup>1a,3,7 +</sup> ab 4,50€  
take a look at our cake display case or ask your server for todays option  
while stocks last

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

# Frozen Yogurt

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

"Raspberry Dream" ... with raspberry sauce & crunchy muesli <sup>7</sup> 7,90€

"Nutcracker" ... with caramel sauce & roasted nuts <sup>7,8bce</sup> 8,90€

"Fruit cup" ... with GARBE fruit salad <sup>7</sup> 8,90€

"Gourmet" ... Pumpkin seed oil | Maldon salt | Roasted pumpkin seeds <sup>7</sup> 7,90€

"Hawaiian Dream" ... Mango-passion fruit sauce | Coconut flakes <sup>7</sup> 7,90€

# Non-alcoholic drinks

GARBE TABLE WATER (filtered on-site)	0,4l	3,90€
sparkling / still	0,7l	6,90€
TEINACHER GOURMET Mineral water	0,2l	3,90€
medium / naturell	0,7l	8,90€
ELDERFLOWER DELIGHT	0,4l	4,90€
Sparkling water with organic Sambuccus syrup		
FRUIT JUICE SPRITZER	0,4l	4,90€
black currant		
sour cehrry		
rhubarb		
plum		
Passion fruit		
naturally cloudy apple from the region		
JUICES		
Orange juice	0,2l	4,40€
Passion fruit nectar	0,2l	4,40€
Naturally cloudy apple juice from the region	0,2l	4,00€
SOFTDRINKS		
Bluna lemon II,IV,V	0,2l	4,10€
	0,4l	4,90€
Bluna orange II,IV,I,II,IV,V	0,2l	4,10€
	0,4l	4,90€
Afri Cola I,II,IV,V,VIII	0,2l	4,10€
	0,4l	4,90€
Afri Cola zero I,II,IV,V,VIII	0,33l btl.	4,70€
THOMAS HENRY	0,2l Fl.	4,10€
Tonic Water, Bitter Lemon or Ginger Ale		
„PRISECCO“ PICCOLO non-alcoholic	0,2l btl.	6,50€
Manufaktur Jörg Geiger, Schlat near Göppingen		
White, Rosé or Red		
MEADOW FRUIT CIDER non-alcoholic	0,33l btl.	5,20€
Manufaktur Jörg Geiger, Schlat near Göppingen		
demi-sec, Ripe apple and pear flavors with tart, herbal notes		
- a pleasantly delicate effervescence		

# Beer

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

*Draught beer freshly tapped*

in the original glass

AUGUSTINER LAGERBIER HELL <sup>1ac</sup> 0,25l 4,20€  
pale lager 0,4l 5,40€  
1,0l 11,90€

SHANDY <sup>1ac</sup> 0,25l 4,20€  
beer with lemonade or with sparkling table water 0,4l 5,40€  
1,0l 11,90€

KAISER KELLERBIER <sup>1ac</sup> 0,25l 4,20€  
naturtrüb 0,4l 5,40€  
1,0l 11,90€

PAULANER WHEAT BEER <sup>1ac</sup> 0,3l 4,60€  
unfiltered 0,5l 6,20€  
1,0l 11,90€

WHEAT BEER SHANDY <sup>1ac</sup> 0,3l 4,60€  
beer with lemonade, sparkling table water or cola 0,5l 6,20€  
1,0l 11,90€

*Bottled beers*

in the original glass

PAULANER WHEAT BEER <sup>1ac</sup> 0,5l 6,20€  
dark

PAULANER FILTERED WHEAT BEER <sup>1ac</sup> 0,5l 6,20€

PAULANER WHEAT BEER <sup>1ac</sup> 0,5l 6,20€  
non-alcoholic

KAISER OHO! <sup>1ac</sup> 0,33l 4,80€  
non-alcoholic, unfiltered, crisp and mildly bitter

# Non-alcoholic & sparkling

Manufaktur Jörg Geiger - Schlat

## TEASECCO - ITS TEATIME, SOMEWHERE.

Distinctive in style. Subtly sweet. Contemporary in appearance. Made with tea, macerated in de-alcoholized wine.

WEISS - Green tea   Meadow fruit   Peach	0,75btl.	32,00€
ROSÉ - Chardonnay   Hibiscus tea   plum	0,75btl.	32,00€

## VISECCO - MEADOW FRUIT | HERBS | BLOOMS <sup>12</sup>

More than just non-alcoholic sparkling wine

Carefully de-alcoholized wines are enhanced with a selection of herbs, flowers, and spices. Less sweet with a full-bodied aroma.

ViSecco Sauvignon blanc	0,75btl.	30,00€
ViSecco Pinot Meunier	0,75btl.	30,00€

## PRISECCO - A COMPOSITION FEATURING ORCHARD FRUIT

A fruity, sparkling, non-alcoholic blend made from orchard fruit

Made with juices from orchard fruit and combined with spices, herbs, and flowers, these non-alcoholic creations offer rich complexity, depth, and a variety of flavors.

white - Meadow fruit   Elderflower   Herbs	0,75btl.	27,00€
Rose - Apple   Rose   Mint	0,75btl.	27,00€
Rot - Meadow Fruit   black currant   sour cehrry	0,75btl.	27,00€

## 1797 - C.-BRATBIRNE non-alcoholic pear sparkling wine <sup>12</sup>

Made from ripe harvests of the "Champagne Bratbirne" pear variety, these ciders are uncorked after bottle fermentation and at least three years of aging on the lees, then gently de-alcoholized. Rounded out with CBB juice and subtly enhanced with spices, herbs, and flowers.

0,75btl. 48,00€

Bernhard Ellwanger - Grossheppach

## PERLENDE QUITTE

The quince juice used in this sparkling wine comes from lovingly tended quince trees and is enhanced with fine bubbles, offering a refreshing taste experience.

0,75btl. 28,00€

## PERLENDE KRÄUTER

Riesling and Sauvignon Blanc grapes harvested very early, enhanced with the finest herbs from the herb garden.

0,75btl. 28,00€

# Sparkling wine

## Kessler Sektkellerei - Esslingen

770	KESSLER HOCHGEWÄCHS <sup>12</sup>	0,375l btl.	19,90€
780	CHARDONNAY brut	0,75l btl.	39,00€
	An elegant, single-varietal Chardonnay brut that ages on the lees for about 20 months, traditional bottle fermentation		
775	KESSLER HOCHGEWÄCHS <sup>12</sup>	0,375l btl.	19,90€
785	ROSÉ brut	0,75l btl.	39,00€
	Aged on the lees for about 20 months, traditional bottle fermentation An elegant sparkling wine made from Pinot Noir and Chardonnay, with delicate fruit aromas and mineral notes, fragrant aromas of wild raspberries, red currants, and sour cherries, and subtle hints of cinnamon and juniper		
752	2016 VINTAGE BLANC RÉSERVE <sup>12</sup> extra brut	1,5l btl.	80,00€
	A charming and creamy vintage Chardonnay sparkling wine, refined and elegant, with mineral and smoky aromas and fruity notes, delicate fruit sweetness and a dense mousse, traditionally riddled and disgorged by hand		

## Nicolas Feuillatte Champagne

1076	RÉSERVE EXCLUSIVE <sup>12</sup>	0,375l btl.	36,00€
1074	brut	0,75l btl.	67,00€
	Fragrant, fresh, and lively, with a crisp structure and the finest bubbles. Expressive aromas of juicy pears and apricots with delicate notes of brioche		
1072	RÉSERVE EXCLUSIVE ROSÉ <sup>12</sup>	0,375l btl.	39,00€
1070	Delicate and aromatic, bursting with red summer berries!	0,75l btl.	72,00€
	Structured, lively, and refreshing, with subtle notes of juicy blueberries and a hint of wild strawberries.		
1007	2008 PALMES D`OR <sup>12</sup>	0,75l bl.	170,00€
	Prestige Cuvée - brut Aromas of white fruits, dried almonds, and apricots, with a subtle hint of spice. Open, penetrating aromas of red currants and citrus fruits. A second wave of Pinot Noir freshness and a hint of minerality, underpinned by a distinct chalky character and a subtle smoky note.		

## 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>	0,75l btl.	259,0€
	Moët Chandon Champagne - Épernay		

# More sparkling wines

*Matthias Höfflin - Bötzingen*

- 1054 2018 CUVÉE PRESTIGE SEKT <sup>12</sup> 0,75l btl. 44,00€  
extra brut  
12,5 vol. %, 6,1g/l A  
A tribute to Champagne, a cuvée made from Pinot Noir, Chardonnay, and Pinot Meunier grapes, produced using traditional bottle fermentation, aged on the fine lees for 24 months, hand-riddled, a fine-bubbled and elegant vintage sparkling wine

*Jürgen Ellwanger - Winterbach*

- 951 2023 RIESLING SEKT <sup>12</sup> 0,75l btl. 42,00€  
brut  
12,5 vol. %, 1,3 g/l RS, 7,1 g/l A  
Traditional bottle fermentation & aged on the lees for 24 months; elegant and crisp, with aromas of green apple, peach, and passion fruit, complemented by a subtly spiced caramel note; lively acidity; fine bubbles with refined aromas and a creamy mouthfeel

*Nik Weis ,*

- 960 GRANDE CUVÉE CLARA <sup>12</sup> 0,75l btl. 60,00€  
extra brut  
A blend of Pinot Noir, Chardonnay, and Riesling—now with significantly extended yeast aging. The first disgorgement takes place after 42 months.

- 970 OCKFENER RIESLING SEKT <sup>12</sup> 0,75l btl. 75,00€  
extra brut  
The base wines were fermented naturally and aged on the fine lees for many months, partly in Stockinger Fuder barrels. To preserve the wine's freshness and typical Mosel character, no malolactic fermentation was carried out.

*Crémant Daniel Ruff (Elsass)*

- CRÉMANT D'ALSACE <sup>12</sup> 0,75btl. 39,90€  
CUVÉE GUILLAUME  
Blanc brut

# Wines by the glass

red

<b>ARCHITEKT TROLLINGER - DRY</b> <sup>12</sup> Jens Zimmerle, Korb (Remstal-Württemberg) 12,3vol. %, 3,9g RS, 5,6g A Delicate, elegant cherry aromas, refreshing acidity and tannins	0,1l 0,75l btl.	4,60€ 28,00€
<b>TROLLINGER WITH LEMBERGER</b> <sup>12</sup> <b>SEMI-DRY</b> Jens Zimmerle, Korb (Remstal-Württemberg) 12vol. %, 15g RS, 5,5g A , bright brick-red color	0,1l 1,0l btl.	3,70€ 32,00€
<b>SIMONROTH MERLOT - DRY</b> <sup>12</sup> Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 13vol. %, 1,5g RS, 5,5g A, dark spicy notes paired with blackcurrant, prune, and blueberries, ripe tannins, and full-bodied fruit	0,1l 0,75l btl.	6,50€ 40,00€
<b>HERRSCHAFT ZWEIGELT - DRY</b> <sup>12</sup> Jens Zimmerle, Korb (Remstal-Württemberg) 12,7vol. %, 1,9g RS, 5,3g A, Delicate fruit notes of blackcurrant and wild berries, subtle toasted aromas, and a hint of dark chocolate	0,1l 0,75l btl.	6,80€ 42,00€
<b>KREATION CMX - DRY</b> <sup>12</sup> (Merlot & Cabernet) Bernhard Ellwanger, Großheppach im Remstal 13,5 vol. %, 1,5g RS, 6,1g A, intense aromas of red and black currants, black pepper, and juniper	0,1l 0,75l btl.	6,20€ 38,00€

# Cider & Wine spritzer

<b>ORIGINAL MOST - HERB</b> <sup>12</sup> Cider made from old varieties of apples and pears Manufaktur Jörg Geiger, Schlat near Göppingen	0,2l 0,75l btl.	3,90€ 16,00€
<b>SWABIAN MEADOW FRUIT CIDER</b> <sup>12</sup> <b>SEMI-DRY</b> Manufaktur Jörg Geiger, Schlat near Göppingen 4 vol %, Ripe apple and pear flavors with tart, herbal notes – a pleasantly delicate effervescence ... also available in a non-alcoholic version	0,33l btl.	5,20€
<b>WINE SPRITZER</b> <sup>12</sup> white, rosé or red	0,2l	5,20€

# Wine by the glass

## white

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

WINTERBACH PINOT BLANC <sup>12</sup> 0,1l 5,30€  
DRY 0,75l btl. 33,00€  
Jürgen Ellwanger, Winterbach (Remstal-Württemberg)  
12,5 vol. %, 3g RS, 4,8g A, delicate, fruity, and complex bouquet of fresh apples and citrus fruits, as well as apricots, with subtle nutty notes; concentrated with a delicate minerality



STEINWIEGE PINOT GRIS <sup>12</sup> 0,1l 4,80€  
DRY 0,75l btl. 29,00€  
Rainer Schnaitmann, Fellbach (Remstal -Württemberg)  
12,5 vol. %, 1,0g RS, 6,2g A , Aromas of red apples and pears, with peach and passion fruit, along with notes of almonds and a hint of fennel; crisp acidity and a firm structure

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

GROSSHEPPACHER STEINGRÜBLE <sup>12</sup> 0,1l 4,60€  
RIESLING KABINETT - FRUITY AND SLIGHTLY SWEET 0,75l btl. 28,00€  
Bernhard Ellwanger, Großheppach (Remstal)  
10,5vol. %, 27,7g RS, 7,3g A, vibrant, lively, with notes of apricot and peach

## non-alcoholic

35 ° - GRAD°WANDERUNG 0,1l 5,00€  
A quiet, non-alcoholic accompaniment to meals (vegan) 0,75l btl. 31,00€  
- Sauvignon Blanc | Mirabelle plums | blossoms  
Manufaktur Jörg Geiger, Schlat near Göppingen  
0,0 % vol. alc. , fruity with notes of yellow fruit, green apple, and gooseberry

## rosé

NO GUNS ONLY ROSES <sup>12</sup> 0,1l 5,30€  
MUSKAT-TROLLINGER ROSÉ - DRY 0,75l btl. 33,00€  
Jürgen Ellwanger, Winterbach (Remstal - Württemberg)  
10,5 vol. %, 4,5 g/l RS, 4,8 g/l A,  
Light and fresh with floral notes—the perfect companion for carefree summer days

EVOÉ! ROSÉ - DRY <sup>12</sup> 0,1l 5,00€  
Rainer Schnaitmann, Fellbach (Remstal -Württemberg) 0,75l btl. 30,00€  
12,5 vol. %, 1,4 g/l RS, 6,0 g/l A, lightly yeasty notes paired with spicy and berry notes, rhubarb, red currants, and gooseberries, with fragrant floral accents

# Selection from our wine list

## white

954	2020 WEHLENER SONNENUHR <sup>12</sup> RIESLING KABINETT - FRUITY AND SLIGHTLY SWEET Dr. Loosen, Bernkastel (Mosel) 8,5vol. %, Elegant and delicately fragrant, with notes of peach and green apple	0,75l btl.	35,00€
1000	2021 RIESLING LIMESTONE <sup>12</sup> Keller, Flörsheim-Dahlsheim (Rheinhessen) 10 vol. %, g RZ, g S	0,75l btl.	43,00€
838	2024 STEINGRÜBLE RIESLING <sup>12</sup> Jens Zimmerle, Korb (Remstal) 11,5 vol. %, 4,0 g RS, 7,0 g A, A perfect accompaniment to salads, fish, and seafood; a subtly smoky aroma with notes of citrus and ripe apple, well-integrated acidity, and a sleek, complex structure	0,75l btl.	32,00€
813	2023 BERGMANDEL RIESLING <sup>12</sup> Fermentation and aging in half-barrels and stainless steel tanks – unfiltered Rainer Schnaitmann, Fellbach (Remstal) 13 vol. %, 4,9g RS, 8,2g A, complex aromas of raspberry leaves, ripe lemon, and yellow fruits, with a salty minerality and crisp acidity	0,75l Fl.	45,00€
1020	2022 VOGEL - SAUVIGNON BLANC <sup>12</sup> Jens Zimmerle, Korb (Remstal) 13vol. % ripe gooseberries, herbal notes, cool minerality, long-lasting	0,75l Fl.	42,00€
884	2022 ZAUNKÖNIG <sup>12</sup> SAUVIGNON BLANC Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden) 12,5 vol. %, 0,5g RZ, 5,7g S feine Würze, Rauch, Kamille, Aprikose & schwarze Johannisbeere; kräftige und saftige Struktur, extraktreich	0,75l Fl.	59,00€
812	2023 TRIO WEISS – SEMI-DRY <sup>12</sup> (Grauburgunder, Chardonnay, Viognier) Jens Zimmerle, Korb (Remstal) 12,5 vol. %, 10,6 g RS, 7,6 g A, Aromas of fresh hazelnut and light fruits, with hints of grapefruit, pear, and orange; juicy and creamy, with a smooth texture and good body	0,75l Fl.	34,00€

Please note that vintages may vary.

In our more extensive wine list, you will find even more interesting drops to explore.

# White

- |      |  |            |        |
|------|--|------------|--------|
| 811  | <b>2025 STEINWIEGE PINOT BLANC</b> <sup>12</sup><br>Rainer Schnaitmann, Fellbach (Remstal)<br>12,0 vol. %, 1,7g RS, 6,3g A , It has aromas of hay and elderflower, as well as ripe fruit notes of peach, apricot, blood orange, and grapefruit, characterized by lively acidity, juicy fruitiness, a firm structure, and a delicate creaminess                                   | 0,75l btl. | 28,00€ |
| 950  | <b>2022 GERADSTETTENER LICHTENBERG</b> <sup>12</sup><br><b>CHARDONNAY DRY</b><br>Bernhard Ellwanger, Großheppach (Remstal)<br>13,5 vol. %, 2,7g RS, 6,9 g A<br>A delicate aroma of vanilla and pineapple, smooth on the palate, long and full-bodied with a subtly tart finish   | 0,75l btl. | 43,00€ |
| 1187 | <b>2021 MALTERDINGER WHITE</b> <sup>12</sup><br><b>CHARDONNAY – DRY</b><br>Bernhard Huber, Malterdingen (Baden)<br>13 vol. %,  | 0,75l btl. | 55,00€ |
| 881  | <b>2023 HESACKER CHARDONNAY</b> <sup>12</sup><br>Jürgen Ellwanger, Winterbach (Remstal)<br>13 % vol., 1,2g/l RS, 5,4g A<br>elegant texture, fruity aromas with lively acidity and subtle minerality, subtle spicy notes  | 0,75l btl. | 40,00€ |
| 822  | <b>2024 BERGMANDEL GRAU.WEISS</b> <sup>12</sup><br>Vegan & organic - (Chardonnay, Pinot Blanc & Pinot Gris) -<br>Fermented and aged in half-barrel casks<br>Rainer Schnaitmann, Fellbach (Remstal)<br>13 vol. %, 2,4 g RS, 7,3 g A, Herbal notes paired with orange peel, apple, pear, and peach, along with a touch of exoticism, stony and salty minerality—a delicate texture | 0,75l btl. | 35,00€ |

# Rosé

- |     |  |            |        |
|-----|--|------------|--------|
| 823 | <b>2023 TRIO ROSÉ</b> <sup>12</sup><br>Spätburgunder, Lemberger, Merlot, Zweigelt<br>Jens Zimmerle, Korb (Remstal)<br>12,5 vol. A light, elegant rosé with a crisp, refreshing taste. It has aromas of mallow, rosehip, and berries. | 0,75l btl. | 30,00€ |
| 700 | <b>FERNSEHTURM</b> <sup>12</sup><br><b>ROSÉ SECCO DRY</b><br>Vintage Winery Stuttgart – Gut Rohreck, Stuttgart - Rohr<br>10,5 %vol.; aromatic, invigorating, and uncomplicated   | 0,75l btl. | 27,00€ |

# Red

- 852 **2023 ANDERS NATCOOL TROLLINGER** <sup>12</sup> 1,0l btl. 34,00€  
Rainer Schnaitmann, Fellbach (Remstal - Württemberg)  
12,5 vol. %, 0,5 g RS, 5,6 g A, unfiltered & unsulphured  
A light, easy-drinking wine – spicy notes of bay leaf, thyme, juniper, and cinnamon, with lively fruit notes such as cranberry, red gooseberry, blueberry, and red apple – sleek and light with a juicy, fresh acidity. Be sure to enjoy it chilled at 10–12 °C!
- 865 **2022 GT ROTWEIN** <sup>12</sup> 0,75l btl. 32,00€  
Großheppacher Trauben einer autochthonen Rebsorte - Trollinger  
Bernhard Ellwanger, Großheppach (Remstal)  
13 vol. %, 2,2 g RS, 5,1 g A  
Fermented with whole clusters on the skins, aged unfiltered in wooden barrels for 12 months, elegant and fresh
- 1170 **2020 MALTERDINGER SPÄTBURGUNDER** <sup>12</sup> 0,75l btl. 50,00€  
Bernhard Huber, Malterdingen (Baden)  
12,5vol. %, typical spicy Pinot aromas, plum, a hint of blackcurrant, cherry, and toasted notes
- 1100 **2020 LÄMMLER SPÄTBURGUNDER GG** <sup>12</sup> 0,75l btl. 85,00€  
Rainer Schnaitmann, Fellbach (Remstal)  
13vol. %, 1,7g RS, 5,1g A  
50% new oak, with notes of ripe red fruit, autumn leaves, mint, and a hint of acidity
- 733 **2023 SIMONROTH MERLOT** <sup>12</sup> 0,75l Fl. 40,00€  
– unfiltered & organic  
Rainer Schnaitmann, Fellbach (Remstal)  
13vol. %, 1,5 g RS, 5,5g A dark spicy notes paired with blackcurrant, prune, and blueberries, ripe tannins, and full-bodied fruit
- 833 **2022 ZWEIGELTREBE** <sup>12</sup> 0,75l Fl. 36,00€  
Jürgen Ellwanger, Winterbach (Remstal)  
12,5vol. %, 4,3g RS, 5,9g A Black cherry with dark berries and a hint of licorice on the nose; soft and fruity with fresh acidity and notes of cocoa and coffee; velvety
- 804 **2023 SURANI COSTAROSSA** <sup>12</sup> 0,75l Fl. 32,00€  
Primitivo di Manduria  
P.V. Spa Verona (Apulien)  
14 vol. %, 8,5 g/l RZ, 5,7g/l S, kraftvolle Aromen von roten und dunklen Früchten, rund und saftig am Gaumen, intensive Würze mit weichen Tanninen
- 933 **2020 MARRONE BAROLO DOCG** <sup>12</sup> 0,75l Fl. 78,00€  
Marrone, La Morra (Piemont)  
14 vol. %, 0,9 g/l RS, 5,7 g/l A,  
A lovely texture and juiciness with elegant notes of rose petals and cranberries. A lingering finish.

# Spirits

## Jörg Geiger, Schlatt b. Göppingen

Nägeles Birne - pear brandy	2 cl	8,00€
Stuttgarter Gaishirtle's – pear brandy	2 cl	9,50€
Johannisbeere im Madeirafass - black currant brandy	2 cl	9,50€
Gewürzluke im Whiskyfass - apple brandy	2 cl	9,00€
AlbKümmel - caraway	2 cl	6,00€
FRUCHTVOL. Quittenlikör - quince liqueur	2 cl	6,20€

## Jens Zimmerle, Korb

Waldbrombeerlikör - blackberry liqueur	2 cl	6,00€
Alte Mirabelle - mirabelle plum	2 cl	8,20€
Lemberger grape brandy	2 cl	8,50€
Chardonnay grape marc brandy	2 cl	8,00€

## Wild Schwarzwaldbräuerei, Gengenbach

Haselnuss Gold 35% vol. alc - hazelnut	2 cl	7,50€
Waldhimbeergeist 40 % vol. alc - wild raspberry	2 cl	6,50€
Altes Pflümli 35% vol. alc - plum	2 cl	7,50€
Schwarzer Johannisbeerlikör 17% vol. alc - black currant liqueur	2 cl	6,50€

## More spirits

Ramazzotti / 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 Fruit Extract Distillate	2 cl	4,00€

# Spirits

## 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“ 40% 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€

### WITH A MIXER...

Thomas Henry Tonic	0,2l btl.	4,10€
PriSecco Cuvée No. 11 unripe apple   oak leaves Manufaktur Jörg Geiger, Schlat near Göppingen	0,2l btl.	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€

# More about us



APPLY NOW!

WORK with a GREAT TEAM

Cook (m/f/d)

Kitchen Assistant (m/f/d)

wood-fired baker (m/f/d)

Service staff (m/f/d)

(Full-time, part-time, working student, or mini-job basis)

[bewerbung@wirtshausgarbe.de](mailto:bewerbung@wirtshausgarbe.de)

## OUR PARTNER COMPANY

Stadthotel Waldhorn & Restaurant Holz&Feuer  
Centrally located on the market square in the historic  
downtown area of Kirchheim unter Teck and open daily.  
Definitely worth a visit!  
For more information, visit [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, 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