



Wirtshaus Garbe

REGIONAL | COSY | WELCOMING

We celebrate traditional regional cuisine with a modern touch.
We place great value on working closely with local growers,
producers and suppliers.

Every day, we look forward to treating you to classic dishes –
such as our house-made Maultaschen (Swabian filled pasta).
Our Dinneten and pizzas are prepared with just as much care:
a long dough fermentation makes them especially easy to digest.
We then bake them fresh in our wood-fired oven –
so every one is unique.

We take particular pride in our homemade broths and sauces.
Each is carefully prepared by hand using fresh bones,
plenty of vegetables and selected spices.
If you would like a little more of our delicious sauce,
we will happily bring you some.

All dishes marked with # are also available
as a smaller portion on request.

Using resources responsibly and protecting our environment
are important to us. If you would like to take your food home,
we offer the REBOWL reusable system (€5 deposit per bowl).
Alternatively, we can provide a high-quality takeaway container
for €1 each.

To help guests choosing meat-free dishes,
we use the following symbols:

Vegetarian dishes are marked , vegan dishes are marked .

Our menu is available daily from 11:30 to 21:30.

We hope you enjoy your time with us – and your meal!

Aperitif non-alcoholic

1797 C.-BRATBIRNE DE-ALCOHOLISED SPARKLING PEAR WINE

Manufaktur Jörg Geiger,
Schlat b. Göppingen

0,75l btl. 48,00 €

PRISECCO WHITE | ROSE | RED

Manufaktur Jörg Geiger,
Schlat b. Göppingen

0,2l Piccolo 6,50 €

ORGANIC [D3IN] BITTER

Juniper | Hydrosol | Bitter (Manufaktur Jörg Geiger) |
Rosemary | Ice

0,2l 8,90 €

QUINCE SPRIZZ

Perlende Quitte (Weingut Bernhard Ellwanger) | Soda | Ice

0,2l 8,90 €

Frei Sprizz - alcohol-free

FREI - PASSION FRUIT SPRIZZ

Passion fruit | Ginger ale | Soda | Mint | Lime | Ice

0,2l 8,90 €

FREI - PLUM SPRIZZ

Plum | Ginger ale | Soda | Mint | Lime | Ice

0,2l 8,90 €

FREI - BLACKCURRANT SPRIZZ

Blackcurrant | Ginger ale | Soda | Mint | Lime | Ice

0,2l 8,90 €

Alcohol-free classics

FREI - HUGO

Mint | Ginger ale | Soda | Elderflower | Lime slice | Ice

0,2l 8,90 €

FREI - "APEROL"

Fine Spritz by WILD Brennerei | Tonic water | Soda | Ice

0,2l 9,20 €

Aperitif

KESSLER HOCHGEWÄCHS

CHARDONNAY BRUT ¹²

Sektkellerei Esslingen

0,1l glass	7,50 €
0,375l btl.	19,90 €
0,75l btl.	39,00 €

CHAMPAGNE BOLLINGER

SPECIAL CUVÉE ¹²

0,375l btl.	64,00 €
0,75l btl.	120,00 €
1,5l btl.	249,00 €

Sprizz

HUGO ¹² 0,2l 9,20 €
Elderflower | Lime | Sparkling wine/Crémant | Mint | Ice

APEROL SPRIZZ ¹² 0,2l 9,20 €
Aperol | Soda | Sparkling wine/Crémant | Orange | Ice

CAMPARI SPRIZZ ¹² 0,2l 9,20 €
Campari | Soda | Sparkling wine/Crémant | Orange | Ice

PASSION FRUIT SPRIZZ ¹² 0,2l 9,20 €
Passion fruit nectar | Soda | Sparkling wine/Crémant | Lime | Ice

OUR
FAVOURITE

PLUM SPRIZZ ¹² 0,2l 9,20 €
Plum nectar | Soda | Sparkling wine/Crémant | Lime | Ice

BLACKCURRANT SPRIZZ ¹² 0,2l 9,20 €
Blackcurrant nectar | Soda | Sparkling wine/Crémant | Lime | Ice

LILLET CITROSÉ ¹² 0,2l 9,20 €
Lillet blanc | Lemonade | Mint | Berries | Ice

PORTO TONICO ¹² 0,2l 9,20 €
White port | Tonic water | Lime | Ice

Classics

NEGRONI ¹² 9 cl 12,00 €
Campari | Gin | Red vermouth

CONTRABANDISTA AMONTILLADO ¹² 5 cl 6,50 €
Sherry medium - 18% vol.
Valdespino, Jerez de la Frontera

MANZANILLA SHERRY DELICIOSA ¹² 5 cl 6,50 €
Dry sherry - 15% vol.
Valdespino, Jerez de la Frontera

2003 LBV PORT ¹² 5 cl 8,00 €
Late Bottled Vintage Port - 20% vol.
Cruz

Non-alcoholic Enjoyment

Non-alcoholic. Aperitif-ready.

WIESENOBSTCIDER non-alcoholic 0,33l btl. 5,20 €
Manufaktur Jörg Geiger, Schlat b. Göppingen
demi-sec, dealcoholised, ripe apple and pear with herbal,
bittersweet notes and a pleasantly fine sparkle

„PRISECCO“ PICCOLO alcohol-free 0,2l btl. 6,50 €
Manufaktur Jörg Geiger, Schlat b. Göppingen
White, Rose or Red

Full Beer Flavour. Non-alcoholic.

KAISER OHO! ^{1c} 0,33l 4,90 €
Sparkling, naturally cloudy, non-alcoholic and local.
Delicately tart, fruity and light to drink
(<0,5 % vol.)
(Made with a special yeast that produces very little alcohol, so no
subsequent alcohol removal is needed.)

Baden-Württemberg's first taste – here with us!

AUGUSTINER NON-ALCOHOLIC! ^{1c} 0,5l 6,20 €
Inspired by Lagerbier Hell: a crisp, refreshing non-alcoholic
beer with delicate malt aromas and subtle floral hop notes
(<0,5 % vol.)

PAULANER HEFEWEIZEN ^{1ac} 0,5l 6,20 €
non-alcoholic

Wine Enjoyment. Non-alcoholic.

35 ° - GRAD°WANDERUNG 0,1l 5,00 €
Still dealcoholised food pairing (vegan) - Sauvignon blanc 0,75l btl. 31,00 €
Mirabelle plums | Blossoms
Manufaktur Jörg Geiger, Schlat b. Göppingen
0,0 % vol. alc., yellow fruit, vegetal notes, green apple & gooseberry

KREATION NULL 0,1l 5,00 €
De-alcoholised Riesling & Sauvignon blanc wine 0,75l btl. 32,00 €
refined with fresh basil & elderflower
Bernhard Ellwanger, Großheppach
< 0,5 % vol. alc. - fragrant and fresh with a delicate basil note

OUR
FAVOURITE

Special Recommendations

Alongside our regular menu, we always have special recommendations for you – seasonal dishes, selected wines and little treats that we would love you to try.

Just ask us.

... or scan the QR code for
our recommendations



AROUND THE WINTER GARDEN:

Our outdoor area offers sunny spots as well as sheltered seating under heated parasols, protected from wind and weather. Order food and drinks directly to your table using the QR codes, available daily from 11:30 to 21:00.

On weekends and by prior arrangement from November to March, we also offer winter treats, homemade mulled wine and alcohol-free punch by the fire bowls outside, alongside our regular menu. Simply order and collect your drinks and treats at our garden hut.

Take a look inside our wooden tents, open for you from November to January. Alongside fondue and raclette, we offer sharing dishes served in Le Creuset cookware, available by pre-order, plus our classic menu via the QR code.

For a special winter BBQ with a small group, try our covered Big Green Egg grill tables.

Enjoy a cosy winter with us, outdoors too.



Starters

BEEF CARPACCIO 80G ^{1a, 6,7,9,10,12} 15,90 €
GARBE mustard vinaigrette | Mature hard cheese | Two panini



SHAVED BEETROOT 100G ^{1a,6,8c,9,10,12} 12,90 €
Caramelised walnuts | Salt-cured apple | Horseradish | Two panini
... add a marinated goat's cheese round, caramelised with brown sugar ⁷ 2,90 €

THE PAIRING
FOR YOUR STARTER

2025 GRAUBURGUNDER VOM KALK ¹²
Gutswein Dry
Jülg, Schweigen-Rechtenbach (Pfalz)
12,5 vol. %, 0,3g RS, 5,3g acidity
Focused, stony and cool with ripe honeydew melon and pear,
subtle oak spice, a mouth-filling palate of fruit and delicate
yeast notes, with chalky elegance
0,1l. 5,30 €
0,75l btl. 32,00 €



MIXED SALAD
Lettuce & baby leaves | Mustard vinaigrette | Two raw vegetable salads | Potato salad ^{9,10,12}
Side salad - small 5,90 €
Starter salad - medium 7,90 €

Add to your meal:

Small plain wood-fired Dinnete - baked with olive oil ^{1a} 5,90 €
Enough to share between up to 2 people
Panini bread basket - ^{1a} 2,90 €
Three small homemade panini from our wood-fired oven

Soups



CARROT, COCONUT & GINGER SOUP ^{6,9,10,12} 9,50 €
Sweet-and-sour diced carrot | Pickled ginger



FRENCH POTATO CREAM SOUP ^{6,7,9,10,12} 8,70 €
Brown butter | Glazed leek | Chives
... add crispy diced bacon ^{IV} 1,50 €

BEEF BROTH ^{6,9,10} 7,20 €
Vegetable strips | Chives
... add sliced Maultasche ^{1a,6,7,9,10,12} 1,90 €

Freshly sliced on our Berkel slicer

As a starter, to share, or as a cold supper

ALBSCHINKEN BY FAILENSCHMID ^{1a,7,9,10,12}

Air-dried ham from a prime cut of the leg, seasoned with sea salt and Alb herbs, matured for 8 to 12 months
Served with salted butter, cornichons and pearl onions,
plus farmhouse bread from BeckABeck

Starter portion - approx. 60g ham ^{IV} 13,90 €

Main course or cold supper - approx. 90g ham ^{IV} 17,90 €

ADD TO YOUR BOARD:

Order individually or in combination with the Berkel board



GARBE Baked Cheese 100g ^{7,12} 8,90 €

With white wine and aromatics - Garlic, thyme, lemon & honey
Fresh from the wood-fired oven *Please allow a little time for baking*

Swiss sausage salad - (small portion) ^{7,9,10,12,II,IV} 8,90 €

Sliced ham sausage with chives, mountain cheese & cornichons

Premium NARDIN anchovies in oil ⁴ 9,80 €

Tinned (San Sebastian)



Local vegetables pickled to our own house recipe ^{6,9,10,12} 2,90 €



Pieces of full-flavoured mature hard cheese 60g ⁷ 5,90 €



Garbe Obazda cheese spread 60g ⁷ 3,90 €

With smoked paprika

Pork dripping with crackling 1,90 €

In a small screw-top jar

OUR FAVOURITE

GARBE SHARING FEAST Albschinken - approx. 240g - 79,60 €
With all the additions listed above for the Berkel board

To share as a starter for 4 people 19,90 € per person

To share as a main course for 2 people 39,80 € per person



Bread basket with farmhouse bread from BeckABeck & ^{1a} 3,90 €
Two homemade panini from the GARBE wood-fired oven



Small plain wood-fired Dinnete - baked with olive oil ^{1f} 5,90 €
Enough to share between up to 2 people

MORE WOOD-FIRED DINNETEN & PIZZAS

On the next page – also a great starter to share.

Wood-Fired Dinneten & Pizzas

Hand-stretched Swabian flatbreads – 36-hour dough fermentation makes them easy to digest.

A lightly charred crust is a hallmark of our wood-fired Dinneten and pizzas.

As every flatbread and pizza is freshly topped and baked to order,
we cannot always serve them at the same time as other main courses.

Enjoy one as a main course or as a starter to share at the table.



PLAIN (SMALL) ^{1a}

Baked with your choice of olive oil or garlic oil

5,90 €

WOOD-FIRED DINNETEN



FLOWER MEADOW ^{1a,7}

Sour cream | Chives | Blossoms

17,90 €

CLASSIC ^{1a,7,II,IV}

Sour cream | Bacon | Leek | Onion rings

16,90 €



PUMPKIN ^{1a}

Vegan pumpkin cream | Pumpkin pieces | Pumpkin seeds

18,90 €



GOAT'S CHEESE ^{1a,7,8c}

Sour cream | Goat's cheese | Honey | Walnut

19,90 €

WOOD-FIRED PIZZAS



MARGHERITA ^{1a,7}

Tomato sauce | Fior di Latte | Basil

14,90 €

... add spicy salami or Milanese salami ^{IV}

4,00 €



BUFFALO ^{1a,7}

Tomato sauce | Baked buffalo mozzarella | Basil | Red onion

18,90 €

... add truffled Piedmont ham ^{IV}

5,00 €

MARINARA ^{1a,4}

Tomato sauce | Premium NARDIN anchovies from San Sebastian | Olive oil

19,90 €

EXTRAS

Homemade garlic oil

0,50 €

Homemade crispy chilli oil

0,50 €

Vegetarian & Vegan Main Courses



BEETROOT DUMPLINGS ^{1a,3,6,7,9,10,12}

22,90 €

Pickled beetroot | Grated horseradish |
Pumpkin & sunflower seed vinaigrette



BRAISED CELERIAC ^{6,8b,9,10,12}

25,90 €

Celeriac slices | Celeriac purée | Hazelnut crunch | Port shallots |
Glazed carrots & vegetable jus

Light & Non-alcoholic

THE PERFECT
PAIRING

KREATION NULL

De-alcoholised Riesling & Sauvignon blanc wine
refined with fresh basil & elderflower

Bernhard Ellwanger, Großheppach

< 0,5 % vol. alc. - fragrant and fresh with a delicate basil note

0,1l
0,75l btl.

5,00 €
32,00 €



OUR LARGE MAIN-COURSE SALAD ^{1a,9,10,12}

15,90 €

Crisp lettuce and baby leaves from Keltenhof | Mustard dressing
Two raw vegetable salads | Potato salad | Three panini

AS A MAIN COURSE ...

With two GARBE Maultaschen | Onion vinaigrette ^{1a,3,6,7,9,10,12}

19,90 €

With sous-vide chicken breast in a French Dijon mustard marinade ^{7,10}

26,90 €

EXTRAS

Panini bread basket ^{1a}

2,90 €

Three small homemade panini from our wood-fired oven

Small plain wood-fired Dinnete - baked with olive oil ^{1a}

5,90 €

Enough to share between up to 2 people



GARBE CHEESE SPÄTZLE ^{1a,3,6,7,9,10,12}

17,90 €

With full-flavoured mountain cheese | Soft sautéed onions
& homemade crispy onion rings | Chives | Shaved hard cheese

... add a small side salad ^{9,10,12}

5,50 €



"SWABIAN FAVOURITE" ^{1a,3,6,9,10,12}

14,90 €

Swabian-style lentils | Egg spätzle

EXTRAS

1 pair of Saiten sausages ^{9,10, II, IV, VI}

3,90 €

Slice of smoked pork belly – approx. 100g ^{VI}

3,90 €

Homemade apple cider vinegar & a portion of mustard ^{9,10, 12}

0,00 €

Traditional Swabian Dishes

SUNDAY ROAST

Every Sunday & public holiday
From 12:00, while stocks last.
Alternating between beef, pork, lamb and veal.
Please ask us for today's roast.
Prices vary with the selection!



from 26,90 €

GARBE MAULTASCHEN ^{1a,3,6,7,9,10,12}

Buttered breadcrumbs & onions | Gravy | Potato salad

17,90 €

Monday to Friday, 11:30 to 16:45, as our daily special

14,90 €

PORK CHEEKS ^{1a,3,6,7,9,10,12}

Braised in aromatic jus
Slow-cooked onions | Egg spätzle |
Mixed root vegetables tossed in butter

27,90 €

PORK SCHNITZEL ^{1a,3,7,9,10,12}

Freshly fried breaded pork schnitzel
Lemon wedge | Wild lingonberries | Swabian potato salad

25,90 €

PAIRINGS FOR SWABIAN
CUISINE

Our beers - freshly poured from the tap ^{1ac}

AUGUSTINER HELLES or KAISER KELLERBIER

Served in an ice-cold stoneware mug

0,5l 6,50 €

SCHWÄBISCHER WIESENOBSTCIDER

Manufaktur Jörg Geiger, Schlat b. Göppingen,
demi-sec with just 4 vol % alc
Ripe apple and pear with herbal, bittersweet notes
and a pleasantly fine sparkle

0,33l 5,20 €

SWISS SAUSAGE SALAD ^{1a,7,9,10,12,II,IV}

Mountain cheese | Ham sausage | Gherkins | Fresh onion rings
Farmhouse bread from BeckABeck | Cornichon

15,90 €

... add fried potatoes with young leek ⁷

5,50 €

... add crispy diced bacon ^{II,IV}

1,50 €

... a must-try extra for two to share:



Flower Meadow Dinnete ^{1a,7}

Sour cream | Chives | Blossoms

17,90 €

Special Main Courses

STEAK & ONIONS ^{1a,6,9,10,12} 31,90 €
200g raw weight of premium aged beef
Rich gravy | Crispy onion rings | Glazed onions

VENISON RAGOUT ^{6,7,9,10,12} 24,90 €
Slowly braised roe deer
Lingonberry cream sauce | Lingonberries | Stuttgarter Gaishirtle pear

PAIRING
FOR VENISON

BEUTELSBACH LEMBERGER ¹² 0,1l 6,50 €
– Unfiltered, vegan & organic 0,75l btl. 40,00 €
Rainer Schnaitmann, Fellbach (Remstal)
13vol. %, 1,5g RS, 5,5g acidity. Dark spice with blackcurrant, prune and
blueberry, ripe tannins and full-bodied fruit

OUR
FAVOURITE

THE GARBE SCHNITZEL ^{1a,3,4,6,7} 28,90 €
Freshly fried breaded veal schnitzel
Capers | Anchovies | Chives | Lemon in brown butter |
Freshly grated horseradish

... our recommended sides:
wild broccoli & Super Crunch fries

KÖRSCHTAL TROUT ^{1a,4,7,8a} 26,90 €
Pan-fried whole & backbone removed | Almond butter

CHOOSE YOUR SIDES:

Add your favourite sides to your meat or fish dish:

PER PORTION

Buttered egg spätzle ^{1a,3,7}	4,00 €
Two slices of bread dumpling ^{1a,3,7}	4,90 €
Fried potatoes with young leek ⁷	5,50 €
... add crispy diced bacon ^{II,IV}	1,50 €
Baby potatoes in their skins ⁷	5,50 €
Super Crunch fries ^{1a}	5,50 €
Warm plain wood-fired Dinnete - small ^{1a}	5,90 €
Mixed root vegetables tossed in butter ^{7,9,10,12}	5,90 €
wild broccoli ^{1a}	6,90 €
Potato salad ^{9,10,12}	4,00 €
Small side salad ^{9,10,12}	5,90 €
Port-braised shallots ^{9,10,12}	3,90 €
Gravy Cream sauce ^{6,9,10,12 - (7)}	2,40 €

Coffee & Tea Specialities

VARESINA CAFFE dal 1919

Cup of Coffee ^{VIII}	3,80 €
Mug of Coffee (Large cup) ^{VIII}	5,40 €
Espresso ^{VIII}	2,90 €
Double Espresso ^{VIII}	3,60 €
Cappuccino ^{VIII,7 *}	4,30 €
 Latte Macchiato ^{VIII,7 *}	 5,40 €
Café au Lait ^{VIII,7 *}	4,60 €
 Hot Chocolate ^{7 **}	 5,40 €
Hot Chocolate with cream ^{7 **}	5,90 €
Hot Chocolate With Baileys ^{1,7 **}	8,90 €
 Vegan milk alternative (Oat milk)	 * + 0,50 € ** + 1,00 €

ALTHAUS TEA 0,2l

BLACK	4,70 €
Breakfast St Andrews	
Earl Grey Royal	
Darjeeling Summer Leaves	
 GREEN	 4,70 €
Sencha Senpai	
Grün Matinee	
 FRUIT	 4,70 €
Red Fruit Flash	
 HERBAL	 4,70 €
Smooth Mint - Mint	
Classic Herbs - Herbs	
 Hot Elderflower Wonder	 4,90 €
 Fresh Peppermint Tea	 4,90 €

Recommended Spirits

Chardonnay pomace 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 pear spirit with fruit extract	2 cl	4,00 €

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

Desserts

GARBE CRÈME BRÛLÉE ^{3,7} 8,90 €
Served in an earthenware dish, with orange & vanilla

... add a small portion of cinnamon-pickled plums ¹² 4,90 €

... add a scoop of fruit sorbet 2,30 €

... add a scoop of dairy ice cream (not vegan) ⁷ 2,30 €

TRIO OF CHOCOLATE MOUSSES IN A JAR ^{1a,3,7,8b} 7,90 €
White chocolate | Milk chocolate | Dark chocolate



POPPY SEED CAKE IN A WECK JAR ^{8a,12} 10,90 €
Roasted plum compote | Flaked almonds
Vegan & gluten-free

... add a scoop of fruit sorbet (vegan) 2,30 €

... add a scoop of dairy ice cream (not vegan) ⁷ 2,30 €

CAKES FROM ROSENSTÖCKLE | ^{1a,3,7 +}
CONDITOREI SCHÜMLI from 4,50 €

Take a look at our cake display

While stocks last

... add a portion of whipped cream ⁷ 0,50 €

SMALL SWEET WOOD-FIRED DINNETE ^{1a,7} 9,90 €
Crème fraîche | Apple | Cinnamon ... optionally flavoured with Calvados

... add a portion of whipped cream ⁷ 0,50 €

Ice Cream from Our Own Kitchen

HOMEMADE VANILLA ICE CREAM ⁷
Fresh from the ice cream machine – as good as it gets!

"Raspberry Dream" ... Raspberry sauce & crunchy muesli ⁷ 7,90 €

"Nutcracker" ... Caramel sauce & toasted nuts ^{7,8bce} 8,90 €

"Pear Belle Hélène" ... Poached pear & chocolate sauce ⁷ 8,90 €

"Gourmet" ... Pumpkin seed oil | Maldon salt | Toasted pumpkin seeds ⁷ 7,90 €

"Spiced Raisin" ... Marinated spiced raisins | Toasted flaked almonds ^{7,8a} 7,90 €

Alcohol-Free Drinks

GARBE TABLE WATER (Filtered in-house)	0,4l	3,90 €
Sparkling / Still	0,7l	7,30 €
TEINACHER GOURMET Mineral Water	0,2l	3,90 €
Lightly sparkling / Still	0,7l	8,90 €
ELDERFLOWER WONDER	0,4l	4,90 €
With organic Sambuccus syrup		
JUICE SPRITZERS	0,4l	4,90 €
Blackcurrent		
Sour cherry		
Rhubarb		
Plum		
Passion fruit		
Local cloudy apple		
JUICES		
Orange juice	0,2l	4,40 €
Passion fruit nectar	0,2l	4,40 €
Local cloudy apple juice	0,2l	4,00 €
SOFT DRINKS		
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 €
CocaCola Zero I,II,IV,V,VIII	0,33l btl.	4,70 €
THOMAS HENRY	0,2l btl.	4,10 €
Tonic Water, Bitter Lemon or Ginger Ale		
„PRISECCO“ PICCOLO alcohol-free	0,2l btl.	6,50 €
Manufaktur Jörg Geiger, Schlat b. Göppingen		
White, Rosé or Red		
WIESENOBSTCIDER non-alcoholic	0,33l btl.	5,20 €
Manufaktur Jörg Geiger, Schlat b. Göppingen		
demi-sec, dealcoholised, ripe apple and pear with herbal,		
bittersweet notes and a pleasantly fine sparkle		

Non-alcoholic & Sparkling

Manufaktur Jörg Geiger - Schlat

TEASECCO - TASTE WITH CONVICTION

Distinctive in style. Restrained in sweetness. Modern in character.

Made with tea macerated in de-alcoholised wine.

WHITE - Green tea | Orchard fruit | Peach

0,75l btl. 32,00 €

ROSÉ - Chardonnay | Hibiscus | Plum

0,75l btl. 32,00 €

VISECCO - ORCHARD FRUIT | HERBS | BLOSSOMS ¹²

More than alcohol-free sparkling wine.

Carefully de-alcoholised wines are rounded out with selected herbs, blossoms and spices. Less sweet, with a full-bodied flavour.

ViSecco Sauvignon blanc

0,75l btl. 30,00 €

ViSecco Pinot Meunier

0,75l btl. 30,00 €

PRISECCO - ORCHARD FRUIT BLENDS

Fruity, sparkling, alcohol-free orchard fruit blends.

Juices from traditional meadow orchards are combined with spices, herbs and blossoms to create alcohol-free drinks with rich complexity, depth and a wide range of flavours.

White - Orchard fruit | Elderflower | Herbs

0,75l btl. 27,00 €

Rosé - Apple | Rose | Mint

0,75l btl. 27,00 €

Red - Orchard fruit | Blackcurrant | Sour cherry

0,75l btl. 27,00 €

1797 - C.-BRATBIRNE De-alcoholised sparkling pear wine ¹²

Made from mature vintages of the "Champagner Bratbirne" pear. After bottle fermentation and at least three years on the lees, the bottles are opened and the alcohol gently removed. Rounded out with juice of the same pear, plus subtle spices, herbs and blossoms.

0,75l btl. 48,00 €

Bernhard Ellwanger - Grossheppach

PERLENDE QUITTE

Quince juice from lovingly tended trees is enhanced with fine bubbles, creating a refreshing sparkling drink.

0,75l btl. 28,00€

PERLENDE KRÄUTER

Very early-harvested Riesling and Sauvignon Blanc grapes, refined with the best of the herb garden.

0,75l btl. 28,00€

Champagne

1050	CHAMPAGNE BOLLINGER ¹²	0,375l btl.	64,00 €
1050	Special Cuvée	0,75l btl.	120,00 €
	Pinot Noir-led, with mellow apple aromas over smoky notes. Expressive fruit, harmonious and persistent, with vinous richness and particular elegance. "Bollinger's Special Cuvée is one of the great classics of Champagne."	1,5l btl.	249,00 €

996	DOM PÉRIGNON CHAMPAGNE ¹²	0,75l btl.	259,00 €
	VINTAGE 2013		
	Moët & Chandon Champagne - Épernay A restrained bouquet with sweet brioche and hazelnut nuances, characteristic incense notes, and fine bubbles with sweet lemon, limestone, green apricot and soft green & yellow pear.		

Nicolas Feuillatte Champagne

1076	RÉSERVE EXCLUSIVE ¹²	0,375l btl.	36,00 €
1074	Brut	0,75l btl.	67,00 €
	Fragrant, fresh and lively, with fine bubbles. Expressive juicy pear and apricot aromas, with delicate brioche notes.		
1072	RÉSERVE EXCLUSIVE ROSÉ ¹²	0,375l btl.	39,00 €
1070	Delicate and aromatic, bursting with red summer berries! Structured, lively and refreshing, with fine nuances of 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 fruit, dried almonds and apricots with a light touch of spice. Open, penetrating notes of redcurrants and citrus. A second wave of Pinot Noir freshness and a hint of minerality, underpinned by a distinct chalky character and a delicate smoky note.		

Sparkling Wines

Kessler Sektkellerei - Esslingen

770	KESSLER HOCHGEWÄCHS ¹²	0,375l btl.	19,90 €
780	CHARDONNAY brut Elegant, pure Chardonnay brut, aged around 20 months on the lees. Traditional bottle fermentation.	0,75l btl.	39,00 €
775	KESSLER HOCHGEWÄCHS ¹²	0,375l btl.	19,90 €
785	ROSÉ brut Aged around 20 months on the lees; traditional bottle fermentation. Elegant sparkling wine from Pinot Noir and Chardonnay, with delicate fruit and mineral accents. Fragrant wild raspberry, redcurrant and sour cherry, with subtle cinnamon and juniper notes.	0,75l btl.	39,00 €
752	2016 VINTAGE BLANC RÉSERVE ¹² Extra brut Charming, creamy vintage Chardonnay sparkling wine. Finesse and elegance, mineral and smoky aromas with fruity notes, delicate fruit sweetness and a dense mousse. Traditionally riddled and disgorged by hand.	1,5l btl.	80,00 €

Jürgen Ellwanger - Winterbach

951	2023 RIESLING SEKT brut ¹² 12,5 vol. %, 1,3 g/l RS, 7,1 g/l acidity Traditional bottle fermentation & 24 months on the lees. Elegant and clear, with green apple, peach and passion fruit aromas and a delicately spiced caramel note. Lively acidity, fine bubbles, nuanced flavours and a creamy mouthfeel.	0,75l btl.	42,00 €
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Nik Weis - Leiwen

960	GRANDE CUVÉE CLARA extra brut ¹² A blend of Pinot Noir, Chardonnay and Riesling, now with significantly longer lees ageing. The first disgorgement takes place after 42 months.	0,75l btl.	60,00 €
970	OCKFENER RIESLING SEKT extra brut ¹² The base wines underwent spontaneous fermentation and spent many months on fine lees, partly in Stockinger Fuder casks. Malolactic fermentation was avoided to preserve freshness and the typical Mosel character.	0,75l btl.	75,00 €

Matthias Höfflin - Bötzingen

1054	2018 CUVÉE PRESTIGE SEKT extra brut ¹² 12,5 vol. %, 6,1g/l acidity A tribute to Champagne: a blend of Pinot Noir, Chardonnay & Pinot Meunier. Traditional bottle fermentation, aged 24 months on fine lees and riddled by hand. Fine-bubbled, elegant vintage sparkling wine.	0,75l btl.	44,00€
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Wines by the Glass

Red

ARCHITEKT TROLLINGER - DRY ¹² 0,1l 4,60 €
 Jens Zimmerle, Korb (Remstal-Württemberg) 0,75l btl. 28,00 €
 12,3vol. %, 3,9g RS, 5,6g acidity. Fine, elegant cherry aromas, lively acidity & tannins.

TROLLINGER MIT LEMBERGER - OFF-DRY ¹² 0,1l 3,70 €
 Jens Zimmerle, Korb (Remstal-Württemberg) 1,0l btl. 32,00 €
 12vol. %, 15g RS, 5,5g acidity. Bright brick red.

BEUTELSBACH LEMBERGER ¹² 0,1l 6,50 €
 – Unfiltered, vegan & organic 0,75l btl. 40,00 €
 Rainer Schnaitmann, Fellbach (Remstal)
 13vol. %, 1,5g RS, 5,5g acidity. Dark spice with blackcurrant, prune and blueberry, ripe tannins and full-bodied fruit

HERRSCHAFT ZWEIGELT - DRY ¹² 0,1l 6,80 €
 Jens Zimmerle, Korb (Remstal-Württemberg) 0,75l btl. 42,00 €
 12,7vol. %, 1,9g RS, 5,3g acidity. Delicate blackcurrant and forest berries, subtle toasted notes and a little dark chocolate.

KREATION CMX - DRY ¹² 0,1l 6,20 €
 (Merlot & Cabernet) 0,75l btl. 38,00 €
 Bernhard Ellwanger, Großheppach im Remstal
 13,5 vol. %, 1,5g RS, 6,1g acidity. Intense redcurrant & blackcurrant aromas, black pepper and juniper.

PRIMITIVO ORUS ¹² 0,1l 5,00 €
 Vinosia (Apulien) 0,75l btl. 31,00 €
 13,5 vol. %. Velvety with delicate residual sweetness, intense ripe plum, fig, date and a little milk chocolate. Soft tannins and sweet cherry on the palate; very approachable.

Rosé

NO GUNS ONLY ROSES ¹² 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 acidity.
 Light and fresh with floral notes – the perfect companion for carefree summer days.

EVOÉ! ROSÉ - DRY ¹² 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 acidity. Light yeasty notes with spice and berries, rhubarb, redcurrant & gooseberry, and fragrant floral accents.

Wines by the Glass

White

WINTERBACH WEISSBURGUNDER ¹²	0,1l	5,30 €
DRY	0,75l btl.	33,00 €
Jürgen Ellwanger, Winterbach (Remstal-Württemberg)		
12,5 vol. %, 3g RS, 4,8g acidity. Delicately fruity, varied bouquet of fresh apples, citrus and apricots, with subtle nutty hints. Concentrated, with fine minerality.		



BERGMANDEL GRAU.WEISS ¹²	0,1l	5,80 €
DRY (Chardonnay, Pinot Blanc & Pinot Gris)	0,75l btl.	35,00 €
Fermented and matured in a Halbstück oak cask.		
Rainer Schnaitmann, Fellbach (Remstal)		
13 vol. %, 2,4g RS, 7,3g acidity. Herbal notes with orange peel, apple, pear, peach and a touch of tropical fruit. Stony, saline minerality and a silky texture.		

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

GROSSHEPPACHER STEINGRÜBLE ¹²	0,1l	4,60 €
RIESLING KABINETT - FRUITY SWEET	0,75l btl.	28,00 €
Bernhard Ellwanger, Großheppach im Remstal		
10,5vol. %, 27,7g RS, 7,3g acidity. Racy and lively, with apricot & peach aromas.		

RIESLING QUALITÄTSWEIN - DRY ¹²	0,1l	3,60 €
	1,0l btl.	31,50 €
Jens Zimmerle, Korb (Remstal-Württemberg)		
12,5vol. %, 3,9g RS, 5,6g acidity. Fresh aromas.		

Cider & Wine Spritzers

ORIGINAL MOST - DRY ¹²	0,2l	3,90 €
Cider made from heritage apple and pear varieties	0,75l btl.	16,00 €
Manufaktur Jörg Geiger, Schlat b. Göppingen		

SCHWÄBISCHER WIESENOBSTCIDER ¹²	0,33l btl.	5,20 €
OFF-DRY		
Manufaktur Jörg Geiger, Schlat b. Göppingen		
4 vol %, ripe apple & pear, herbal notes and fine bubbles.		
... also available alcohol-free		

WINE SPRITZER ¹²	0,2l	5,20 €
White, rosé or red		

A Selection from Our Wine List

White

974	2025 AYLER KUPP FASS 8 ¹²	0,75l btl.	46,00 €
	RIESLING KABINETT (GROSSE LAGE)		
	Peter Lauer, Ayl (Saar / Mosel)		
	7,5 vol. %. Strikingly cool and subtle, a racy, crisp Kabinett with under 40g/l residual sugar. Structured with delicate fruit and lively tart notes from Granny Smith apple to yuzu.		
1062	2022 SAAR RIESLING - DELICATELY FRUITY ¹²	0,75l btl.	36,00 €
	Weingut Nik Weis – St. Urbanshof, Leiwen (Mosel)		
	10,5 vol. %, g RS, g acidity. Floral, smoky nose with flinty hints, light fruity residual sweetness, vibrant acidity and mineral salinity. Enticing and refreshing.		
1000	2021 RIESLING LIMESTONE ¹²	0,75l btl.	43,00 €
	Keller, Flörsheim-Dalsheim (Rheinhessen)		
	9 vol. %, g RS, g acidity		
838	2024 STEINGRÜBLE RIESLING ¹²	0,75l btl.	32,00 €
	Jens Zimmerle, Korb (Remstal)		
	11,5 vol. %, 4,0g RS, 7,0g acidity.		
	A fresh pairing for salads, fish & seafood. Subtly smoky nose with citrus and ripe apple, well-integrated acidity, and a lean, complex structure.		
1020	2022 VOGEL - SAUVIGNON BLANC ¹²	0,75l btl.	42,00 €
	Jens Zimmerle, Korb (Remstal)		
	13vol. %. Ripe gooseberries, herbal notes, cool minerality and a long finish.		
1103	2023 BERGMANDEL SAUVIGNON BLANC ¹²	0,75l btl.	45,00 €
	Rainer Schnaitmann, Fellbach (Remstal)		
	13 vol. %, 0,0g RS, 6,5g acidity. Complex flint and vegetal notes of freshly cut grass and nettle, paired with lime, pineapple, ripe peach and currants. A velvety, mineral structure.		
812	2023 TRIO WEISS – OFF-DRY ¹²	0,75l btl.	34,00 €
	(Grauburgunder, Chardonnay, Viognier)		
	Jens Zimmerle, Korb (Remstal)		
	12,5 vol. %, 10,6g RS, 7,6g acidity. Fresh hazelnut and pale fruit aromas, with grapefruit, pear and orange. Juicy and creamy, with a silky texture and good body.		

Please note that vintages may vary.
You will find more interesting wines in our full wine list.

White

- | | | | |
|------|--|------------|---------|
| 963 | 2023 OBERROTWEIL GRAUBURGUNDER ¹²
Ortswein dry
Salwey, Vogtsburg (Kaiserstuhl / Baden)
12,5 vol. %. Gently whole-bunch pressed, spontaneously fermented and matured in 1200l oak casks. Spicy, earthy nose of yellow apple, pale tobacco and almonds. Concentrated and elegant, with powerful, juicy fruit in a mineral framework, firm tannins, fine saline notes and ripe acidity. | 0,75l btl. | 46,00 € |
| 950 | 2022 GERADSTETTENER LICHTENBERG ¹²
CHARDONNAY - DRY
Bernhard Ellwanger, Großheppach (Remstal)
13,5 vol. %, 2,7g RS, 6,9g acidity. Delicate vanilla & pineapple aromas, smooth and supple, long and powerful with a subtly bitter finish. | 0,75l btl. | 43,00 € |
| 1187 | 2021 MALTERDINGER WEISS ¹²
CHARDONNAY – DRY
Bernhard Huber, Malterdingen (Baden)
13 vol. %, | 0,75l btl. | 55,00 € |
| 977 | 2022 WEISSER BURGUNDER ¹²
SONNENSCHNITT GROSSES GEWÄCHS
Ökonomierat Rebholz, Siebeldingen (Pfalz)
13 vol. %. Pure and austere, with delicate smoke and subtle fruit: peach, a little sage, precise ripe citrus and bread crust. Finely textured yet firm, with an incredibly long finish.
"An exceptionally focused Weißburgunder of truly great stature." | 0,75l btl. | 95,00 € |
| 924 | 2023 NICODEMUS CANDIDUS – HADES ¹²
(Kerner) Fermented in oak; 12 months in barrique.
Jürgen Ellwanger, Winterbach (Remstal)
13,5 vol. %, 3,2g RS, 6,1g acidity. Fully ripe tropical fruit, baked apple and orange marmalade, beautifully integrated smoky oak, excellent grip, structure and complexity. | 0,75l btl. | 68,00 € |

Rosé

- | | | | |
|-----|---|------------|---------|
| 823 | 2023 TRIO ROSÉ ¹²
Spätburgunder, Lemberger, Merlot, Zweigelt
Jens Zimmerle, Korb (Remstal)
12,5 vol. Fragrant, elegant rosé with a lively palate. Aromas of mallow, rosehip and berries. | 0,75l btl. | 30,00 € |
| 700 | FERNSEHTURM ¹²
ROSÉ SECCO - DRY
Vintage Winery Stuttgart – Gut Rohreck, Stuttgart - Rohr
10,5 %vol.; aromatic, inviting & easy-going. | 0,75l btl. | 27,00 € |

1170	2020 MALTERDINGER SPÄTBURGUNDER ¹² Bernhard Huber, Malterdingen (Baden) 12,5vol. %. Typical spicy Pinot aromas, plum, a little blackcurrant, cherry and toasted notes.	0,75l btl.	50,00 €
1100	2020 LÄMMLER SPÄTBURGUNDER GG ¹² Rainer Schnaitmann, Fellbach (Remstal) 13vol. %, 1,7g RS, 5,1g acidity. 50% new oak. Notes of ripe red fruit, autumn leaves and mint, with light acidity.	0,75l btl.	85,00 €
733	2023 SIMONROTH MERLOT ¹² – Unfiltered & organic Rainer Schnaitmann, Fellbach (Remstal) 13vol. %, 1,5g RS, 5,5g acidity. Dark spice with blackcurrant, prune and blueberry, ripe tannins and full-bodied fruit.	0,75l btl.	40,00 €
833	2022 ZWEIGELTREBE ¹² Jürgen Ellwanger, Winterbach (Remstal) 12,5vol. %, 4,3g RS, 5,9g acidity. Black cherry, dark berries and a little liquorice on the nose. Soft, fruity and velvety, with fresh acidity and nuances of cocoa and coffee.	0,75l btl.	36,00 €
911	2023 PETALOS DEL BIERZO D.O. ¹² Descendientes de J. Palacios (Bierzo) 13 vol. %, grapes: Mencia & Alicante Bouschet. Spontaneously fermented, led by spice and rich red fruit with balsamic notes. Subtle tobacco and violet; compact and fresh with ripe cherry, chocolate and blackcurrant, yet delicate and light.	0,75l btl.	40,00 €
954	2022 BARBERA D`ASTI MONTEBRUNA ¹² Braida, Rocchetta Tanaro (Piemont) 15 vol. %, 100% Barbera. Dense nose of earthy spice and cherries, from ripe black and sour cherries to sweet and maraschino cherries, with spicy dark chocolate. Fine-grained tannins, crisp sour cherry freshness and herbal aromas of thyme blossom and rosemary.	0,75l btl.	43,00 €
921	2016 CHATEAU DE LA DAUPHINE ¹² La Dauphine (Fronsac - Bordeaux) 14,5 vol. %, grapes: 90% Merlot & 10% Cabernet franc. Rich and modern with distinct new oak, vanilla, pale liquorice and white pepper, blackcurrant, blackberry and a touch of violet. Very juicy, with generous soft tannins and fresh mineral salinity.	0,75l btl.	52,00 €

Beer

WE RECOMMEND ALL OUR DRAUGHT BEERS IN AN
ICE-COLD STONEWARE MUG ^{1ac}

0,5l 6,50 €

Fresh from the Tap

In the brewery's glass

AUGUSTINER LAGERBIER HELL ^{1ac}
Pale

0,25l 4,20 €
0,4l 5,40 €
1,0l 11,90 €

SHANDY ^{1ac}
With lemonade or soda

0,25l 4,20 €
0,4l 5,40 €
1,0l 11,90 €

KAISER KELLERBIER ^{1ac}
Naturally cloudy

0,25l 4,20 €
0,4l 5,40 €
1,0l 11,90 €

PAULANER HEFEWEIZEN ^{1ac}
Pale

0,3l 4,60 €
0,5l 6,20 €
1,0l 11,90 €

WHEAT BEER SHANDY ^{1ac}
With lemonade, soda or cola

0,3l 4,60 €
0,5l 6,20 €
1,0l 11,90 €

Bottled Beers

In the brewery's glass

PAULANER HEFEWEIZEN ^{1ac}
Dark

0,5l 6,20 €

PAULANER KRISTALL ^{1ac}

0,5l 6,20 €

PAULANER HEFEWEIZEN ^{1ac}
non-alcoholic

0,5l 6,20 €

KAISER OHO! ^{1ac}
non-alcoholic, naturally cloudy, sparkling and local.

0,33l 4,90 €

Baden-Württemberg's first taste – here with us!
AUGUSTINER NON-ALCOHOLIC!

0,5l 6,20 €

Spirits

Gin

Applaus Dry Gin Sued Marie 43% Vol	4cl	8,40 €
BOAR Gin – Black Forest 43% Vol	4cl	8,40 €
AG – „Don`t call me Gin“ 40% vol	4cl	8,00 €
Bombay Sapphire 40% vol	4cl	6,00 €
Monkey 47 47% vol	4cl	7,50 €
Mexxonomy#passion Gin 49% vol	4cl	8,00 €

ADD A MIXER...

Thomas Henry Tonic	0,2l btl.	4,10 €
PriSecco Cuvée Nr. 11	0,2l btl.	6,50 €
Unripe apple Oak leaves		
Manufaktur Jörg Geiger, Schlat b. Göppingen		

Whisky

The Dalmore Highland Single Malt 12 years 40% vol	4cl	12,00 €
JURA Single Malt 12 years 40% vol	4cl	9,00 €
Michter's US1 Small Batch Kentucky Straight Bourbon 45,7% vol	4cl	13,00 €

Spirits

Jörg Geiger, Schlatb. Göppingen

Nägeles Birne - Pear	2cl	8,00 €
Stuttgarter Gaishirtle's – Pear	2cl	9,50 €
Blackcurrant, matured in a Madeira cask	2cl	9,50 €
Gewürzluke, whisky-cask aged (Apple)	2cl	9,00 €
AlbKümmel (caraway)	2cl	6,00 €
FRUCHTVOL. Quince Liqueur	2cl	6,20 €

Weingut Zimmerle, Korb

Wild Blackberry Liqueur	2cl	6,00 €
Alte Mirabelle - Brandy	2cl	8,20 €
Lemberger Grape Brandy	2cl	8,50 €
Chardonnay Pomace Brandy	2cl	8,00 €

Wild Schwarzwaldbräuerei, Gengenbach

Haselnuss Gold (Hazelnut) 35% vol. alc	2cl	7,50 €
Wild Raspberry Spirit 40 % vol. alc	2cl	6,50 €
Altes Pflümli 35% vol. alc	2cl	7,50 €
Blackcurrant Liqueur 17% vol. alc	2cl	6,50 €

More Spirits

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

More About Us



APPLY NOW!

WORK WITH A GREAT TEAM

Chef (all genders)
Kitchen Assistant (all genders)
Wood-Fired Oven Baker (all genders)
Waiting Staff (all genders)
(Full-time, part-time, student or mini-job roles)

bewerbung@wirtshausgarbe.de

OUR PARTNER VENUE

Stadthotel Waldhorn & Restaurant Holz&Feuer
On the market square in the historic centre
of Kirchheim unter Teck, open every day.
Well worth a visit!
More information at www.stadthotel-waldhorn.de



STADTHOTEL WALDHORN

KIRCHHEIM UNTER TECK



Food Allergens

1. Cereals containing gluten: wheat a, rye b, barley c, oats d, spelt e, kamut or their hybridised strains f, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (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 thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites (at concentrations above 10 mg/kg or 10 mg/l, expressed as total SO₂).
13. Lupin and products thereof.
14. Molluscs and products thereof.

Additives

- I Colouring
- II Preservatives
- III Flavour enhancers
- IV Antioxidants
- V Sweeteners
- VI Nitrite curing salt
- VIII Contains caffeine
- IX Contains quinine
- X Contains a source of phenylalanine