

Soups

Beef broth soup , served with a savory herbed crepe	4,60 €
Beef broth soup with swabian dumplings (Maultaschen)	5,20 €
Pumpkin cream soup from local Hokkaido, with original Styrian pumpkin seed oil and roasted pumpkin seeds	5,80 €

Appetizers

Animal lard with bread from a wood-burning oven	3,80 €
Medium roasted beef , served cold with a homemade remoulade sauce and fresh potatoes from the region	9,80 €
Roasted organic chicken breast with a honey-ginger chilli marinade, lukewarm cut and served with rocket, cherry tomatoes and pumpkin pesto	7,90 €
The Berkel (Food slicer, original antique from the 1950s) in the Garbe Thinly sliced San Daniele Prosciutto, prepared upon request and freshly grated parmesan cheese, served with salted butter, pickles, pickled onions and bread from a wood-burning oven	
Small portion	12,80 €
Large portion	17,90 €

Salad

Whenever possible, we work with local producers.
Our lettuce, for example, comes from the Kelten Farm, in the Fildern region.
The heads of lettuce are harvested fresh daily from the field and processed immediately.
Maximum freshness and high quality are also in our homemade mixed vegetable salads and dressings.



Small "Garbe" Salad with various leaf lettuces and vegetables	4,60 €
Swabian "Garbe" Sausage Salad 2,3,6 with thinly sliced black sausage, ham sausage, mountain cheese, pickles and onions	8,20 €
Swabian Dumpling (Maultaschen) Salad Fresh market salads and Swabian potato salad with lukewarm Swabian dumplings and an onion vinaigrette	11,80 €
Market fresh baby leaf salad (such as spinach and Ruby Red Chard), mixed vegetables and Cherry tomatoes to choose with: crispy, fried, marinated chicken breast strips or fried goat cheese doughnuts and soft figs	12,90 €

Choose between our three homemade salad dressings
Jogurt | Sesame Seed | Vinegar-Oil-Vinaigrette
All salads are served with bread from a wood-burning oven

Swabian Dinnete

(Dinnete is an old swabian traditional dish and it is made on a thin crust)

All Dinnete are coated with sour cream and baked with cheese

Dear Guests, our dinnetes are prepared individually, fresh for you and served immediately.

Therefore, the dinnetes might be served slightly before or after other dishes.

Thank you for your understanding.

Dinnete "Bacon" with bacon,leeks and onions	8,90 €
Dinnete "Mozzarella" with Tomatoes, Mozzarella and fresh basil	8,90 €
Dinnete "Landmanns Art" with local pork sausage, savoy cabbage and leeks	8.90€
Dinnete "Sheep's Cheese" with sheep's cheese, spinach and leeks	8,90 €
Dinnete "Scampi" with marinated prawns, cherry tomatoes and leeks	10,80 €
Dinnete "Garbe" with fresh proscuitto from the Berkel and leeks	9,90 €

All dinnetes can be ordered with fresh garlic

Swabian Dumplings (Maultaschen), made in house

The Garbe dumplings are something special, lovingly made according to an old Swabian recipe. Prepared with fresh herbs and locally sourced meat.

Toasted dumplings with egg and mixed salad	9,90 €
Dumplings dressed with butter and onion broth, served with Swabian potato salad	9,90 €

Main Dishes

Cheesy Swabian Noodles (Käsespätzle) with mountain cheese sautéed onions and green salad	10,20 €
Original Viennese Schnitzel from veal served with cucumber potato salad or steak fries	17,90 €
Acidic Liver of veal with roasted potatoes	14,90 €
Prime boiled beef with horseradish cream sauce, Seasonal vegetables, bouillon potatoes and cranberries	15,90 €
Veal Cheek Meat braised in a Trollinger red wine sauce with homemade Swabian egg noodles (spätzle) and a green salad	16,90 €
Veal cutlet , natural grilled, served with fresh barbecue vegetables, cherry tomatoes, wild Potatoes and Cafe de Paris Butter (Germany / ca.250g gross weight with bone)	17,80 €
"Garbe" Skilled (Pfännle) fried veal with a Swabian dumpling (maultaschen), Cheesy Swabian egg noodles (käsespätzle), with fresh seasonal vegetables and a cream sauce	20,50 €
Swabian Roast (from Argentinean Beef) with fried potatoes and mixed salad	21,90 €

Cooking steps with beef steaks:

English (almost raw); Medium-rare (meat juice in the core)
Medium (pink core) Steaks are medium fried, unless otherwise ordered.
Almost done (light pink core); Well done (completely)

If you would like to order a vegetarian or a vegan dish, please
ask our service what we can offer you today. Since we make
everything fresh the dishes change on a daily basis.

For our small guests

Dear children, so that you feel at home with us, we have lots of toys, coloring books, reading books, puzzles and much more.

Let us know what you like and we will choose something for you.

Swabian egg noodles (spätzle) with a savory jus	3,60 €
Small veal schnitzel with french fries	6,20 €
Fresh chicken breast nuggets Side dish as desired	4,80 €
Small Dinnete Bacon/Mozarella	4,50 €

Dessert

Stuffed dumplings with plums in hazelnut coat, on a lukewarm quince fig compote	5,90 €
Chocolate cake "Garbe" (freshly prepared) with a scoop of vanilla ice What makes this cake special is the hot and gooey chocolate centre	8,40 €
Apple Dinnete with cinnamon sugar flambéed at the table with Calvados liquor	10,60 €
Ice cream Vanilla, Strawberry or Chocolate Kugel	1,50 €

*Dear guests, if you are affected by any kind of allergies please let us know. Our special Allergens menu will give you all the information that you need about the dishes and the ingredients.

Alcohol-free Drinks

Teinacher Gourmet Mineral Water, carbonated or still		0,25l 0,75l	2,40 € 5,20 €
Carbonated water, on tap		0,4l	2,90 €
Carbonated water, on tap		1,0l	4,60 €
Pepsi Cola***/ Pepsi Cola light / Mirinda * / 7 UP / Spezi***		0,2l	2,60 €
Pepsi Cola***/ Pepsi Cola light / Mirinda * / 7 UP / Spezi***		0,4l	3,60 €
Elderberry juice with carbonated water	0,2l/0,40	2,40 €	3,40 €
Plum juice with carbonated water	0,2l/0,40	2,60 €	3,40 €
Red Currant juice with carbonated water	0,2l/0,40	2,60 €	3,40 €
Cherry juice with carbonated water	0,2l/0,40	2,60 €	3,40 €
Rhubarb juice with carbonated water	0,2l/0,40	2,60 €	3,40 €
Orange juice with carbonated water	0,2l/0,40	2,60 €	3,40 €
Unfiltered Plienigen Apple juice (100%) fruit orchards		0,2l	2,80 €
A valuable contribution to the preservation of traditional orchards in Plienigen		0,4l	3,80 €
Orange juice		0,4l	3,70 €
Cherry juice		0,4l	3,70 €
Plum juice		0,4l	3,70 €
Rhubarb juice		0,4l	3,70 €
Red Currant juice		0,4l	3,70 €
All juices, small		0,2l	2,80 €

Hot Drinks

Espresso	1,90 €
Double Espresso	3,00 €
Cappuccino	2,90 €
Cup of coffee	2,20 €
Milk coffee	3,20 €
Large cup of hot chocolate	3,20 €
Latte Macchiato	2,90 €
Elderberry Flower wonder, hot	2,80 €
House tea, brand Althaus	3,20 €

Beer

**Following the old beer traditions,
we serve our unfiltered Kaiser Keller Pils/Original beer in ceramic steins**

Kaiser Kellerpils unfiltered	0,3l	2,90 €
Kaiser Kellerpils unfiltered	0,5l	3,60 €
Augustiner Hell	0,3l	3,10 €
Augustiner Hell	0,5l	3,90 €
1 Maß Kaiser Kellerpils unfiltered	1,0l	6,90 €
1 Maß Augustiner	1,0l	7,20 €
Radler (beer with 7 up)/ Alcohol free	0,3l	2,90 €
Radler (beer with 7 up)/ Alcohol free	0,5l	3,60 €
Clausthaler alcohol free beer	0,33l	3,10 €
Paulaner wheat beer	0,5l	3,80 €
Paulaner clear wheat beer	0,5l	3,80 €
Paulaner dark wheat beer	0,5l	3,80 €
Paulaner wheat beer, alcohol free	0,5l	3,80 €
Paulaner wheat beer radler (beer with 7 up)	0,5l	3,60 €

Wine by the glass:

"White Wine"

Weißer Hauswein Cuvee "Garbe"	0,20 l / Fl. 1,0l	4,80 €	22,50 €
Riesling, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	4,80 €	18,50 €
Grauer Burgunder, Weingut Pfaffmann, Pfalz	0,20 l / Fl. 0,75l	5,90 €	19,50 €
Weißer Burgunder "Pfandturm", Dr. Koehler Wein, Rheinhessen	0,20 l / Fl. 0,75l	6,00 €	19,50 €
Weiß aus Rot, Weinbau Schick, Heilbronn	0,20 l / Fl. 0,75l	5,80 €	18,50 €

"Rose/Weißherbst"

Spätburgunder Weißherbst Knauß	0,25 l / Fl. 1l	5,00 €	19,00 €
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"Redwine"

Trollinger Trocken, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	4,90 €	18,50 €
Trollinger mit Lemberger, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	4,90 €	18,50 €
Rosso di Forca DOC Sangiovese und Montepulciano, Centanni	0,20 l / Fl. 0,75l	6,90 €	22,50 €
Torre del Falasco Corvina, Cantina Valpantena, Veneto	0,20 l / Fl. 0,75l	6,50 €	21,50 €

Wine with sparkling water (red, white or rosé)	0,25 l / Karaffe 1,0l	3,50 €	12,90 €
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Other wines can be found in our separate wine list.

Longdrinks & Sparklingwines

Hugo (with eldarberryjuice)	0,2l	5,50 €
	Karaffe 1,0l	23,90 €
Aperol Spritz auf Eis	0,2l	5,50 €
	Karaffe 1,0l	23,90 €
Gin Tonic (Monkey 47 with Fever Tree Tonic Water)		8,50 €
Campari Soda oder Orange		7,50 €

Weingut Knauß , Remstal	0,1l	5,50 €
2013 Riesling Winzersekt	0,75l	29,90 €
	1,5l	68,00 €

Schnäpse & Liköre

Garbe Williams mit Fruchtauszug	40 vol. %	2cl	4cl	3,50 €	5,50 €
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Other spirits can be found in our separate wine list

Bitters

Aperol	2cl	4cl	3,00 €	5,00 €
Campari	2cl	4cl	3,00 €	5,00 €
Ramazzotti	2cl	4cl	3,00 €	5,00 €
Jägermeister	2cl	4cl	3,00 €	5,00 €