



WIRTSHAUS GARBE

REGIONAL | COZY | FROM THE HEART

We stand for an intelligent, traditionally rooted regional cuisine with modern influences.



The close cooperation with regional producers and suppliers is particularly important to us.

We are happy to welcome you every day with our traditional, farm to table dishes. Just like our in-house recipe made "Maultaschen" or freshly and seasonal topped "Dinneten".

We invest a lot of effort in making our own broths and sauces. For this, in hours of kitchen work from fresh bones, lots of vegetables and all kinds of spices our delicious sauces to all meat dishes are made. Therefore, we usually have rather less sauce on the plate and will be happy to bring you a second helping if you wish.

We place great importance on responsible use of the resources available to us and the associated environmental aspect.

Do you want to take your food with you? We have the RECUP system available as a reusable option.

For all guests who prefer a conscious meat-free diet, we have introduced a simple labeling system: dishes marked with  are vegetarian and dishes marked with  are now vegan.

Our full menu is available daily from 11:30am to 9:30pm.

We are delighted that you are our guests and enjoy your meal!

GARBE MENU

The beer garden season is coming to an end and the ...

GARBE WinterGARTEN

... is back.

For further information and offers, please check our website or scan and open the QR code:



Menu for the outdoor area

If the weather allows us to open the small terrace in front of the house in front of the house, we will have a slightly smaller selection available. Please bear in mind that this may result in slightly longer waiting times.

Raclette & Fondue

Exclusively only in our wooden tents in the WinterGarten from November 1 to March 31 and can only be booked in advance

Barbecue hut in the WinterGarten

From November 1st you can look forward to small dishes from our grill hut for self-service. Special offers are waiting for you here.

Saturdays, Sundays and public holidays 12 to 7 p.m.

You can take a seat on the benches outside or, depending on availability also in one of the wooden tents. In case of bad weather we reserve the right to keep this area closed.

our winelist

... with an extended selection of wine and drinks selection.

www.wirtshausgarbe.de/Speisekarte



Our Partner Business

Stadthotel Waldhorn & Restaurant Holz&Feuer is located in the city center on the marketplace in the historic town Kirchheim unter Teck, and open daily. Definitely worth a visit! For more information, please visit:

www.stadthotel-waldhorn.de



STADTHOTEL WALDHORN
KIRCHHEIM UNTER TECK



How about an aperitif?

Augustiner Lagerbeer pale
in the original glass^{1ac}

0,4 · 4,90 ·
0,25 · 3,80 ·

Kessler Hochgewächs
Sektellerei Esslingen
Chardonnay brut or Rosé brut

0,375l bottle · 18,00
0,75l bottle · 37,00

PriSecco alcohol-free
Manufaktur Jörg Geiger,
Schlat, Göppingen

0,2l Piccolo on ice · 6,50

Autumnal, trendy & with alcohol

Hugo Mint sparkling wine elderflower slice of lime	0,2	· 8,60 ·
Campari Sprizz Campari Soda sparkling wine slice of orange	0,2	· 8,60 ·
Aperol Sprizz Aperol Soda sparkling wine slice of orange	0,2	· 8,60 ·
Zwetschgen Sprizz Plum nectar Soda sparkling wine slice of lime	0,2	· 8,60 ·
Johannisbeer Sprizz Blackcurrant nectar Soda sparkling wine slice of lime	0,2	· 8,60 ·
Lillet Citrosé Lillet blanc Lemonade mint berries	0,2	· 9,00 ·
Lillet Winter – warm!! Lillet blanc apple juice cinnamon	0,2	· 9,00 ·
Porto Tónico white Portwine Tonic Water lime	0,2	· 9,00 ·
!WEHMUT Sprizz bitter sweet Apple vermouht PriSecco Cuvée Nr.11	0,2	· 9,00 ·

fresh, invigorating & alcohol-free

FREI Blackcurrant Sprizz Blackcurrant Ginger Ale Soda mint slice of lime	0,2	· 8,20 ·
FREI Plum Sprizz Plum Ginger Ale Soda mint slice of lime	0,2	· 8,20 ·
FREI Hugo mint Ginger Ale Soda elderflower slice of lime	0,2	· 8,20 ·
Coffee Tonic Espresso on Ice Tonic Water slice of lemon	0,2	· 8,20 ·
Bio [dʒɪn] BITTER (Manufaktur Jörg Geiger) “Juniper Hydrolat Bitter” on ice & rosemary	0,2	· 8,20 ·

The special starter

The starter with products from craft businesses,
who just as we do attach great importance to regional - combined on one board.

The special feature is the high standard of quality of the raw products, the natural and
artisanal production, and the resulting exquisite taste of the end product.

Sliced wafer-thin and fresh on our original Berkel slicing machine from the 1950s.

BERKEL - board

Air-dried **Albschinken** from **Failenschmid**

Premium piece from the leg refined with sea salt and herbs,
air-dried and matured for 8 to 12 months

small appetizer portion · 15,50 · Starter portion · 17,90 ·

Rieser Culatello Riserva

30-month matured ham - the meat cuts from the leg
are only salted with natural sea salt (no nitrite) and lightly supplemented with
crushed peppercorns for the maturing process

small appetizer portion · 17,90 · Starter portion · 22,90 ·

served with slices of Alb cheese, salted butter,
vegetables pickled according to our own recipe, pearl onions and gherkins,
and wood-fired bread from BeckABeck ^{1abe,6,7,9,10}

goes well with:

2022 BERGMANDEL Grau.Weiss – dry

(Chardonnay, Pinot blanc & gris) Fermentation & maturation in half barrels
Schnaitmann, Fellbach

13 vol. %, 2.4 g RZ, 7.3 g S herbal notes paired with orange peel, apple, pear, peach
and some exoticism, stony and salty minerality - fine melting

0,1l · 6,20 | 0,2l · 11,50 | 0,75l FI · 35,00

Failenschmid


BECKA BECK




Starter

Beef carpaccio

with GARBE mustard vinaigrette and Alp cheese ^{7,9,10,12}
· 15,90 ·

Crisp mixed leaf and baby lettuce salad from Keltenhof
with celery salad, red cabbage salad and sprouts from “Kleinblatt”
marinated with our mustard vinaigrette ^{9,10,12}
(vegan) · 7,40 · 

GARBE Waldorfsalat

Apple and celery salad with caramelized walnuts
and vegan mayo with romaine lettuce ^{8c,9,10,12}
· 13,90 · 

... Would you like bread as a starter or just on its own ...

Bread from BeckABeck


“The baked goods from BeckABeck develop their unique aroma and develop their unique
aroma and wholesomeness.”

small variation of bread from BeckABeck with salted butter ^{1,7}
· 4,90 · per person


portion bread · 2,80 ·

Soups

Cream of parsley root soup

with braised parsley root and parsley oil ^{9,10,12}
· 8,90 · 

Vegan onion broth

with caramelized onions & grissini ^{1a,6,9,10}
· 8,90 · 

Beef broth with sliced Maultasche,
Vegetable strips and chives ^{1a,3,6,9,10}

· 9,50 ·

What else can be said about us:

Restaurant & Beer Garden

Welcome to our restaurant, we are open seven days a week, the whole year.



From May 1st to September 30th, we have our summer beer garden open for you to enjoy the good weather. Reservations are possible.

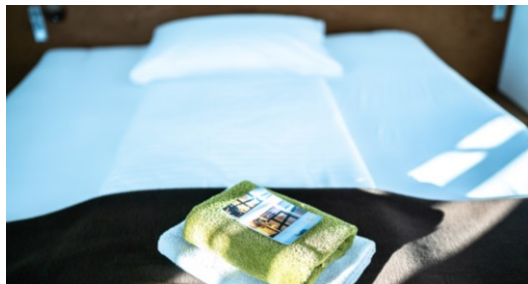
From October 1st to April 30th, we have our winter beer garden and restaurant terrace open with limited availability.

For more information, please visit our website: www.wirtshausgarbe.de

Hotel Rooms

14 rooms spread over two floors!

Whether single or double rooms - our modern rooms invite you to stay overnight.



Jobs

Are you looking for the right job?
Then you're in the right place!



Apply now!

WORK in a GREAT TEAM!

Koch / Köchin m / w / d
Chef de rang m / w / d
Servicekraft m / w / d
Küchenhilfe m / w / d

(Full-time, part-time, working students or 538.– basis)

Bewerbung@wirtshausgarbe.de

Vorspeisen Dinneten

Half the size & just as tasty
now you have the opportunity to order the „GarbeClassic“ – Dinnete,
and you can try one of our main courses as well

Swabian rolled out dough made with “old alb spelt“ from BeckABeck –
with sour cream and cheese baked in the oven.


goes well with:

swabian meadow fruit cider
Manufaktur Jörg Geiger, Schlat b. Göppingen,
demi-sec with only 4 vol% alc
*ripe apple and pear fruit with tart
herbaceous notes-
pleasantly fine tingling*
0,33l bottle · 5,20 ·
... also available as non-alcoholic

Dinnete classic

With bacon, leek and onion rings^{1ae,7}
· 9,90 ·


Dinnete pear & blue cheese

With blue cheese, marinated pear
and roasted walnuts^{1ae,7,8c}
· 10,90 · 

Would you like to add some extra flavour to your
Dinnete? Simply ask for our self-made garlic and
chilli vinegar!

Please keep in mind that we prepare each
Dinnete fresh and serve it straight from the
oven, which may result in other dishes being
served at a different time.

Dinnete Empfehlung

Varied toppings
– simply ask for our current
recommendation
or scan the QR code.
· 10,90 · 

BECK A BECK



KELTENHOF
SALATE

Every Sunday from 12 noon and while stocks last:

„Sunday roast“
alternating beef, pork or veal ... just ask. ^{1,3,6,7,9,10}
from · 23,90 · #




... you can find these and other current recommendations on our website,
by scanning this QR code.


The special vegetarian & vegan main dishes

Homemade mushroom ravioli

in a light parmesan cheese sauce with sautéed peas ^{1a,3,7,9,10,12}

· 20,90 · 

Braised pointed cabbage from the Filder region
on celeriac puree garnished with parsley oil,
braised celeriac with roasted walnuts & sprouts ^{8c,9,10,12}

· 23,90 · 

goes well with:

35 ° - Grad°Wanderung

Non-alcoholic food pairing (vegan) - Sauvignon blanc | Mirabelles | Blossoms

Manufacture Jörg Geiger, Schlat b. Göppingen


0,0 vol. %, Yellow-fruity with vegetal notes, green apple & gooseberry

0,1l · 5,00 | 0,2l · 9,50 | 0,75l btl. · 31,00

Creamy cheese spaetzle

with strong mountain cheese, Carrot and onion melt with apple cider vinegar
and baked onion rings, served with a small leaf salad

with pumpkin seed vinaigrette ^{1a,3,7,9,10,12}

· 21,90 · # 

Whole Körschtal trout - boneless -

pan-seared on the skin, and parsley potatoes (in their own skin)

and creamed savoy cabbage ^{1a,4,7,9,10}

· 34,90 ·

goes well with:

„Höhenluft“ Sauvignon blanc

Bernhard Ellwanger winery, Großheppach i(Remstal)

12,5vol. %, 5.3g RZ, 6.4g S playful aromas of currant, gooseberry, mint, lively acidity

0,1l · 5,30 | 0,2l · 9,90 | 0,75l btl · 33,00

Main dishes

Venison ragout with cranberry cream sauce,
served with stuffed Stuttgarter Gaishirtle pear,
wild broccoli and napkin dumplings ^{1a,3,6,7,8b,9,10,12}
· 29,90 · #

Roast Onion from matured beef
with hearty gravy,
with hearty gravy, baked onion rings and glazed onions,
served with either spaetzle or fried potatoes ^{1a,3,6,7,9,10} · 34,90 ·

goes well with:

HERRSCHAFT Zweigelt

Jens Zimmerle Winery, Korb (Rems Valley)

12.7 vol. %, fine fruit cassis, wild berries, subtle roasted aromas, some dark chocolate
0,1l · 6,80 | 0,2l · 13,00 | 0,75l Fl · 42,00

Braised pork cheeks in a strong red wine jus,
on potato and celery puree and braised root vegetables ^{1a,3,6,7,9,10}
· 27,90 · #

Braised lamb shank
from orchard meadow lamb from the farmer Münkle from Schlat
with bacon beans and mashed potatoes ^{6,7,9,10}
· 29,00 · #

„The GARBE Schnitzel“
Hot fried & breaded schnitzel from veal
with finely chopped capers, anchovies, chives and lemon in brown butter,
served with Brussels sprouts with freshly grated horseradish and fried potatoes ^{1a,3,6,7,9,10}
· 34,90 ·

goes well with:

Kreation CMX (Merlot & Cabernet)

Bernhard Ellwanger Großheppach in the Rems Valley

3.5 vol. %, 1.5g RZ, 6.1g

Sintense aromas of red & black currants, black pepper, juniper
0,1l · 6,20 | 0,2l · 11,50 | 0,75l btl · 38,00

All dishes marked with # are also available in smaller portions.

The original Swabian dishes

Swabian sour tripe

softly cooked tripe in tomato-trollinger-sud,
served with fried potatoes ^{1a,6,9,10,12}

· 18,90 ·

Gaisburger Marsch

Beef broth with sliced potatoes, root vegetables,
boiled beef and chopped chives, served with spaetzle ^{1a,3,6,9,10}

· 23,00 ·

For groups of two or more, we serve the Gaisburger Marsch in a Le Creuset roasting pan for you to scoop yourself

Swabian "Maultaschen"

with breadcrumbs and onion melt gravy and potato salad ^{1a,3,6,7,9,10,12}

· 16,90 · #

Lentils - Spaetzle - sausages ^{1a,3,7,9,10,12}

· 17,90 · #

For an authentic Swabian flavour, we suggest adding vinegar and mustard.
... to make it easy, you can order them together with your meal.

Classic Swabian Vesper

Sausage salad

ham sausage, pickled cucumbers and with freshly sliced onion rings,
served with fried potatoes ^{1a,9,10,12}

· 18,90 ·

Swiss sausage salad

ham sausage, cheese, pickled cucumbers and with freshly sliced onion rings,
served with fried potatoes ^{1a,7,9,10,12}

· 18,90 ·

Desserts

GARBE Panna Cotta
with caramelized apple dices ⁷
· 9,00 ·

**Homemade warm chocolate cake with a liquid core served with poached
Stuttgarter Gaishirtle, vanilla ice cream & coffee-salt crumble ^{1a,3,7}**
· 14,90 ·

...The chocolate cake is freshly baked and
therefore takes about 20 minutes to prepare.

Two apple fritters baked in beer batter,
rolled in cinnamon-sugar, served with vanilla ice cream and vanilla sauce ^{1a,3,7}
· 13,90 ·

“Small cheese board”
Four regional cheese selections with roasted walnuts and fig mustard,
served with bread from BeckABeck ^{1a,7,8c}
· 14,90 ·

It's always worth taking a look in our cake display case
... here you'll find all kinds of sweet temptations
- or simply ask our service team.

Cake selection ^{1a,3,7}
daily and while stock lasts
per piece · ab 4,50 ·



Handcrafted ice cream
from the ice cream manufactory “Lautertal Eis” in Idelhausen in the Lautertal (Swabian Alb)
“without artificial additives, but all the more love”
Due to the production process, traces of nuts may be present in all ice cream varieties
· 2,70 · per scoop

selects from the varieties:
chocolate ^{3,7}, pistachio ^{3,7,8g}, vanilla ^{3,7} or raspberry

... served with whipped cream⁷ · 0,50 ·

Wine by the glass

As a standard, we offer the following wines by the glass.
Depending on availability, we may also offer additional wines in limited quantities.

White wine

Riesling Qualitätswein ¹²	0,1	· 3,60 ·
Jens Zimmerle, Korb (Remstal)	0,2	· 6,80 ·
<i>vol. %, g RZ, g S</i>	1,0 Fl.	· 31,50 ·
<i>fresh flavors</i>		
BERGMANDEL Grau.Weiss – dry ¹²	0,1	· 6,00 ·
(Chardonnay, Weiss- & Grauburgunder) Gärung & Ausbau im Halbstückfass	0,2	· 10,80 ·
Schnaitmann, Fellbach	0,75 Fl.	· 35,00 ·
<i>13 vol. %, 3,5g RZ, 5,9g S Aroma of red apples and pears with peach and passion fruit with notes of almonds and a little fennel, crisp acidity and grippy structure</i>		
Weißburgunder Löss dry ¹²	0,1	· 5,30 ·
Matthias Höfflin, Bötzingen (Kaiserstuhl Baden)	0,2	· 9,90 ·
<i>12v,5 ol. %, 1,86RZ, 4,9g S</i>	0,75 Fl.	· 32,00 ·
„Höhenluft“ Sauvignon blanc ¹²	0,1	· 5,30 ·
Bernhard Ellwanger, Großheppach (Remstal)	0,2	· 9,90 ·
<i>12,5vol. %, 5,3g RZ, 6,4g S</i>	0,75 Fl.	· 33,00 ·
<i>Playful aromas of currant, gooseberry, mint, lively acidity</i>		
Ein KABINETT-Genuß! ... and not at all dry ¹²		
Großheppacher Steingröble Riesling Kabinett - fruitsweet	0,1	· 4,60 ·
Bernhard Ellwanger, Großheppach (Remstal)	0,2	· 8,60 ·
<i>10,5vol. %, 27,7g RZ, 7,3g S racy, lively, aromas of apricot & peach</i>	0,75 Fl.	· 28,00 ·

Rosé wine

NO GUNS ONLY ROSES ¹²	0,1	· 5,30 ·
Muskat-Trollinger Rosé	0,2	· 9,90 ·
Jürgen Ellwanger, Winterbach (Remstal)	0,75 Fl.	· 33,00 ·
Evoé Rosé dry ¹²	0,1	· 5,00 ·
Rainer Schnaitmann, Fellbach (Remstal)	0,2	· 9,00 ·
<i>12,5 vol. %, 1,4 g/l RZ, 6,0 g/l S, slightly yeasty notes paired with spicy and berry notes, rhubarb, red currants & gooseberries, fragrant floral accents</i>	1,0 Fl.	· 30,00 ·
Dance with the devil – Rosé Secco dry ¹²	0,1	· 4,00 ·
Vintage Winery Stuttgart – Gut Rohreck, Stuttgart-Rohr	0,2	· 7,00 ·
<i>10,5 %vol.; aromatic, animating & uncomplicated</i>	0,75 Fl.	· 24,00 ·

Wine by the glass

As a standard, we offer the following wines by the glass.
Depending on availability, we may also offer additional wines in limited quantities.

Red wine

ARCHITEKT Trollinger ¹²	0,1	· 4,60 ·
Jens Zimmerle, Korb (Remstal)	0,2	· 8,60 ·
<i>12,3vol. %, 3,9g RZ, 5,6g S fine elegant cherry aromas, stimulating acidity & tannins</i>	0,75 Fl.	· 28,00 ·
Kreation CMX (Merlot & Cabernet) ¹²	0,1	· 6,20 ·
Bernhard Ellwanger, Großheppach im Remstal	0,2	· 11,50 ·
<i>13,5 vol. %, 1,5g RZ, 6,1g S, intense aromas of red & black currants, black pepper, juniper</i>	0,75 Fl.	· 38,00 ·
Trollinger with Lemberger semi dry ¹²	0,1	· 3,70 ·
Jens Zimmerle, Korb (Remstal)	0,2	· 6,90 ·
<i>12,3 vol. %, 1,5g RZ, 5,6g S, bright brick red</i>	1,0 Fl.	· 32,00 ·
Pinot Noir Prestige Traubenkirsche ¹²	0,1	· 6,00 ·
Höfflin, Bötzingen (Kaiserstuhl / Baden)	0,2	· 11,00 ·
<i>13,5 vol. %, 2,3g RZ, 5,9g S Clear aroma of cherry and strawberry, subtle earthy tones with a smooth tannin structure</i>	0,75 Fl.	· 35,00 ·
HERRSCHAFT Zweigelt ¹²	0,1	· 6,80 ·
Jens Zimmerle, Korb (Remstal)	0,2	· 13,00 ·
<i>12,7vol. %, 1,9g RZ, 5,3g S, Fine fruit cassis, wild berry, subtle roasted aromas, some dark chocolate</i>	0,75 Fl.	· 42,00 ·
Simonroth Merlot dry ¹²	0,1	· 6,50 ·
Rainer Schnaitmann, Fellbach (Remstal)	0,2	· 12,00 ·
<i>13vol. %, 1,5 g RZ, 5,5g S Dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit</i>	0,75 Fl.	· 40,00 ·

Cider, must & wine spritzer

Must from old pear and apple varieties ¹²	0,2	· 3,90 ·
Manufaktur Jörg Geiger, Schlat b. Göppingen		
Schwäbischer WiesenObst Cider demi-sec ¹²	0,33 Fl.	· 5,20 ·
Manufaktur Jörg Geiger, Schlat b. Göppingen		
<i>4 vol %, Ripe apple-pear fruit with tart-herbal notes - pleasantly fine tingle ... is also available non-alcoholic!</i>		
Wine spritzer ¹²	0,2	· 4,00 ·
white, rosé oder red		

Kleine Auswahl unserer Weinkarte

Weißwein

813	2022 Bergmandel Riesling ¹² Fermentation & ageing in half-barrel & stainless steel – unfiltered Rainer Schnaitmann, Fellbach (Remstal) 13 vol. %, 4,9g RZ, 8,2g S, complex aromas of raspberry leaves, ripe lemon and yellow fruit, salty minerality with crisp acidity	1/1	· 44,00 ·
944	2020 Graacher Himmelreich Kabinett – fruit sweet ¹² Max Ferd. Richter, Mühlheim (Mosel) vol. %, g RZ, g S, filigree with nuances of apple & lime, intense minerality, animating	1/1	· 34,00 ·
712	2022 Großheppacher Steingrübke Riesling Kabinett ¹² Bernhard Ellwanger, Großheppach (Remstal) 10,5vol. %, 27,7 g RZ, 7,3 g S, a KABINETT par excellence - noticeable sweetness, racy and fruity	1/1	· 28,00 ·
831	2023 „Höhenluft“ Sauvignon blanc ¹² Bernhard Ellwanger, Großheppach (Remstal) 12,5vol. %, 5,3g RZ, 6,4g S, Playful aromas of redcurrant and gooseberry, mint, lively acidity	1/1	· 33,00 ·
1020	2022 VOGEL Sauvignon blanc ¹² Jens Zimmerle, Korb (Remstal) 13vol. %, Ripe gooseberries, herbal notes, cool minerality, long-lasting	1/1	· 42,00 ·
814	2022 Winterbach Weißburgunder VDP ¹² Jürgen Ellwanger, Winterbach (Remstal) 12,5 vol. %, 3g RZ, 4,8g S Delicately fruity and multi-faceted bouquet of fresh apples and citrus fruits, as well as apricots, subtle nutty hints, concentrated with fine minerality	1/1	· 33,00 ·
950	2020 Geradstettener Lichtenberg Chardonnay trocken ¹² Bernhard Ellwanger, Großheppach (Remstal) 13 vol. %, 2,7g RZ, 6,9g S Fine aroma of vanilla & pineapple, delicately melting, long and powerful with a fine tart finish	1/1	· 43,00 ·
1032	2022 Chardonnay Reserve ¹² Jens Zimmerle, Korb (Remstal) 13,5 vol. %, Nutty notes paired with yellow, fully ripe pome fruit, well-integrated wood notes wood notes with herbaceous hints, gripping and powerful white wine	1/1	· 65,00 ·
832	2022 Signatur weiß dry ¹² (Pinot Gris, Pinot Blanc) Andreas Knauß, Weinstadt (Remstal) 13 vol. %, Exotic fruits, mango, fine roasted and herbal aromas	1/1	· 37,00 ·
1176	2020 Malterdinger white ¹² Bernhard Huber, Malterdingen (Baden) 12,5vol. %, fruity, full & round, mineral	1/1	· 54,00 ·

Little selection from our wine menu

Red wine

1182	2014 Malterdinger Pinot noir ¹² Bernhard Huber, Malterdingen (Baden) <i>12,5vol. %, Typical spicy Pinot aromas, plum, some cassis, cherry, roasted aromas</i>	1/1	· 50,00 ·
721	2022 HERRSCHAFT Zweigelt ¹² Jens Zimmerle, Korb (Remstal) <i>12,7vol. %, 1,9g RZ, 5,3g S, Fine fruit cassis, wild berry, subtle roasted aromas, some dark chocolate</i>	1/1	· 42,00 ·
733	2020 Simonroth Merlot – unfiltered ¹² Rainer Schnaitmann, Fellbach (Remstal) <i>13vol. %, 1,5 g RZ, 5,5g S dark spicy notes paired with cassis, prune and blueberries, ripe tannins and full-bodied fruit</i>	1/1	· 40,00 ·
1080	2019 Altenberg Schnait Lemberger ¹² Andreas Knauß, Weinstadt (Remstal) <i>13,5vol.%, Waldbeeren, Holunder, Wacholder, Sandelholz, dezent pfeffrig mit ausgereiften Tanninen</i>	1/1	· 69,00 ·
701	2019 Kreation CMX (Merlot & Cabernet) ¹² Bernhard Ellwanger, Großheppach (Remstal) <i>13,5vol. %, 1,5g RZ, 6,1g S, Intense aromas of red & black currants, black pepper, juniper</i>	1/1	· 38,00 ·
851	2021 Signatur red (Zweigelt, Lemberger, Merlot) Andreas Knauß, Weinstadt (Remstal) <i>vol. %, g RZ, g S Bouquet of black pepper and licorice, dark chocolate, sweet cherries and a hint of lilac, youthful tannin, elegant acidity</i>	1/1	· 34,00 ·
865	2018 Black Betty (Merlot, Cabernet Sauvignon & Cabernet Franc) ¹² Bruker, Großbottwar (Württemberg) <i>14,5 vol. %, Merlot & Cabernet - unfiltered and with little sulphur</i>	1/1	· 36,00 ·
1030	2019 TRIOLOGIE red wine cuvée (Merlot, Cabernet Sauvignon, Zweigelt) ¹² Jens Zimmerle, Korb (Remstal) <i>13,5vol. %, 2,4g RZ, 5,8g S Dark berries, tobacco, cocoa, fleshy spice, full-bodied</i>	1/1	· 76,00 ·

Rosé wine

815	2022 Evoé! Rosé dry ¹² Rainer Schnaitmann, Fellbach (Remstal) <i>12 vol %, 2,2 g/l RZ, 6,1 g/l S fruity & berry, juicy, with finely spiced, grippy tannins</i>	1/1	· 30,00 ·
967	2019 Gastenklinge Schiller dry ¹² Mödingen, Weinstadt (Remstal) <i>13 vol. %, 3 g/l RZ, 7 g/l S, Fresh and at the same time fruity and spicy rosé</i>	1/1	· 29,00 ·

Please understand that vintages may vary. You can find even more interesting wines in our much more extensive complete wine list. 1/1 is equivalent to 0.75l bottle.

The tingle in the glass ...

Kessler Sparkling wine cellar, Esslingen

753	2016 Vintage Blanc R�serve extra brut ¹²	1/1	· 42,00 ·
752		2/1	· 80,00 ·
780	Kessler Hochgew�chs Chardonnay brut ¹²	1/1	· 37,00 ·
770		½ - 0,375l	· 18,00 ·
785	Kessler Hochgew�chs Ros� brut ¹²	1/1	· 37,00 ·
775		½ - 0,375l	· 18,00 ·

1040	2019 Sauvignon blanc sparkling wine brut nature ¹² Graf von Bentzel-Sturmfeder, Schozach (W�rttemberg)	1/1	· 45,00 ·
1055	2014 Pinot Ros� sparkling wine brut ¹² H�fflin, B�tzingen (Kaiserstuhl / Baden)	1/1	· 39,00 ·
1054	2018 Cuv�e Prestige sparkling wine extra brut ¹² H�fflin, B�tzingen (Kaiserstuhl / Baden)	1/1	· 44,00 ·

Nicolas Feuillate Champagne

1077	R�serve Exclusive brut ¹²	0,2l Piccolo	· 19,00 ·
1076		0,375l Fl.	· 36,00 ·
1074		0,75l Fl.	· 67,00 ·
1073	R�serve Exclusive Ros� ¹²	0,2l Piccolo	· 22,00 ·
1072		0,375l Fl.	· 39,00 ·
1070		0,75l Fl.	· 72,00 ·
1007	2008 Palmes d`OR ¹²	0,75l Fl.	· 170,00 ·

1050	Champagne Bollinger Special Cuv�e brut ¹² Champagne Bollinger, Ay	0,75l Fl.	· 99,00 ·
996	Dom P�rignon Champagne ¹² Moet Chandon Champagne, �pernay	0,75l Fl.	· 229,00 ·

Manufaktur J rg Geiger, Schlat

ViSecco - alcohol-free sparkling

Gentle vacuum distillation from Sauvignon blanc or Pinot Meunier refined with meadow fruit, herbs and flowers creates a sparkling pleasure with elegance and freshness.

white or red	1/1	· 32,00 ·
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1/1 is equivalent to a 0.75l bottle & 2/1 is equivalent to a 1.5l bottle (magnum)

Beer

freshly tapped from the barrel in the original glass:

Augustiner lager beer ^{lac} pale	0,4 · 4,90 · 0,25 · 3,80 · 1,0 · 11,90 ·
Kaiser Keller Pils ^{lac} naturally cloudy	0,4 · 4,90 · 0,25 · 3,80 · 1,0 · 11,90 ·
Paulaner Hefeweizen ^{lac}	0,5 · 5,60 · 0,3 · 4,20 ·
Radler ^{lac} süß /sauer	0,4 · 4,90 · 0,25 · 3,80 · 1,0 · 11,90 ·

Augustiner and Kaiser Keller beer
freshly tapped from the barrel
in an ice-cold stone jug
– min. 0.5l poured out

· 6,30 ·

Beers out of the bottle:

Paulaner Kristall ^{lac}	0,5l · 5,60 ·
Paulaner Hefe Dunkel ^{lac}	0,5l · 5,60 ·
Paulaner Hefe ^{lac} non-alcoholic ^{lac}	0,5l · 5,60 ·
Kaiser Oho! non-alcoholic & unfiltered, off-dry ^{lac}	0,33 · 4,30 ·

Non-alcoholic beverages

Tabelwater sparkling / still 0,7	0,4 · 3,80 · · 6,00 ·
Teinacher Gourmet medium / naturell	0,2 · 3,00 ·
Holunderwunder Spritzer of Bio Sambuccus	0,4 · 4,80 ·
Black Currant spritzer	0,4 · 4,80 ·
Cherry spritzer	0,4 · 4,80 ·
Apple spritzer	0,4 · 4,80 ·
Rhubarb spritzer	0,4 · 4,80 ·
Plum spritzer	0,4 · 4,80 ·
Orange nectar	0,2 · 4,40 ·
Maracuja spritzer	0,2 · 4,40 ·
Apple juice from the region	0,2 · 4,00 ·
Bluna Lemon ^{II}	0,2 · 3,90 ·
AfriCola ^{I,II}	0,4 · 4,80 ·
Bluna Orange ^{I,II,IV}	
AfriCola light ^{I,II,IV,V}	0,33 · 4,60 ·
Thomas Henry Tonic Water, Bitter Lemon oder Ginger Ale	0,2 · 4,00 ·
„PriSecco“ Piccolo non-alcoholic WiesenObst foamer white, rose or red	0,2 · 6,50 ·
Meadow fruit tCider non-alcoholic	0,33 · 5,20 ·

Warm beverages

Coffee

Cup of coffee	· 3,40 ·
Pott of coffee (big cup)	· 5,20 ·
Espresso	· 2,30 ·
Double Espresso	· 3,40 ·
Cappuccino* 7	· 4,10 ·
Latte Macchiato* 7	· 4,90 ·
White Coffee* 7	· 3,80 ·
Hot chocolate** 7	· 4,10 ·
Hot chocolate ** 7 with Baileys	· 6,30 ·
Hot Elderflower wonder	· 4,50 ·
Fresh peppermint infusion	· 4,50 ·

Vegan milk alternative

z.B. Oat or Almond

(please just ask for current availability)

* + · 0,50 ·

** + · 1,00 ·

ALTHAUS
A tea with character

ALTHAUS
High-quality tea
In the glass · 4,50 ·

black

English Breakfast St. Andrews
Earl Grey Royal
Darjeeling Summer leafs

green

Grün Matinee
Sencha Senpai

fruits

Red fruit flash Früchtetee

herbs

Smooth mint
Classic Herbs
Fancy Chamomille

Exclusively in our winter garden from 1.11.

Hot & warming in the cold season

... from an outside temperature of below 7°C !!!

Mulled wine ¹² 0,2 · 5,20 ·
white or red

Punch 0,2 · 5,20 ·
non-alcoholic

Destillates

Manufaktur Jörg Geiger – Schlat b. Göppingen fruit brandies 2cl

Nägeles Birne (pear)		· 8,00 ·
Stuttgarter Gaishirtle's – Birne (pear)		· 9,50 ·
Johannisbeere im Madeirafass gelagert (currant)		· 9,50 ·
Gewürzluke im Whiskyfass gelagert (apple)		· 9,00 ·
AlbKümmel (caraway brandy)		· 6,00 ·
ZP – Zwetschge im Portweinstil im Cognacfass gereift	- 5cl	· 8,00 ·

Weingut Zimmerle, Korb – Distiller's Cut fruit brandies 2cl

Waldbrombeerlikör (blackberry liqueur)		· 6,00 ·
Alte Mirabelle - Brand		· 8,20 ·
EisweinTrester (ice wine grappa)		· 7,90 ·

Brennerei Ziegler, Freudenberg (Schwarzwald) fruit brandies 2cl

Haselnuss Spirituose		· 10,50 ·
Marillenbrand		· 17,50 ·
Mirabellenbrand		· 10,50 ·
Alte Zwetschge Brand		· 10,00 ·
Waldhimbeergeist		· 10,00 ·

GINmania

served in 4cl on ice

Hendricks	44 vol %	· 7,60 ·
Bombay Saphir	40 vol %	· 6,00 ·
Monkey 47	47 vol %	· 7,50 ·
AG – „Don't call me Gin“	46 vol %	· 8,00 ·
BOAR Gin – Black Forest	43 vol %	· 8,40 ·
Mexxonomy#passion Gin	49 vol %	· 8,00 ·

with a filler for example:

Thomas Henry Tonic	0,2l Fl.	· 4,00 ·
PriSecco Cuvée Nr. 11	0,2l Fl.	· 6,00 ·

Whisk(e)y

served in 4cl

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

... and more high percentages...

served in 2cl

„GarbeWilli“ Williams Fruchtauszug Destillat		· 4,00 ·
Ramazotti		· 4,20 ·
Jägermeister		· 3,90 ·
Linie Aquavit oder Maltheser Aquavit		· 4,00 ·
Absolut Vodka 4cl		· 9,00 ·

BECK & BECK



Manufaktur Jörg Geiger
TRADITION UND INNOVATION

Eisschnuppe

KZELE
Gemüse



KELTENHOF
SALATE

PAULANER
BRAUEREI GRUPPE

J. & W.
Augustiner-
Bräu München
gegründet 1328



Kleinblatt
PURE PLANT POWER

KAISER
BRAUEREI
SEIT 1881 - BEISLINGEN AN DER STEIGE



Failenschmid



Mössle
PARTNER DER GASTRONOMIE



SELGROS

Allergenes:

1. Glutenous cereals: wheat a, rye b, barley c, oat d, spelled e, kamut or hybrid strains thereof f, and products made thereof.
2. Cereals and products derived from them.
3. Eggs and products derived therefrom.
4. Fish and derived products.
5. Peanuts and products derived from them.
6. Soybeans and derived products.
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 queens h, and products thereof.
9. Celery and derived products.
10. Mustard and products derived therefrom.
11. Sesame seeds and products derived therefrom.
12. Sulfur dioxide and sulphites (in concentrations greater than 10 mg / kg or 10 mg / l as total SO₂ present).
13. Lupines and products derived therefrom.
14. Molluscs and products derived therefrom.

additives

- I with colorant
- II preservatives
- III flavor enhancer
- IV Antioxidant
- V Sweetener
- VI Nitrite curing salt