



WIRTSHAUS
GARBE

Welcome
REGIONAL | COSY | CORDIAL

Spring is just around the corner and we are there for you as usual.

Our "cold" menu

... either to heat up at home and eat right away,
to store in the refrigerator for 2-3 days
or longer storage for freezing.

We thought about how to decrease garbage. To do so, we use now glass for packaging,
whenever it is possible. We are happy to take these glasses back and deposit them
appropriately.

You can remove food residues from the vacuum bags
and dispose them in the yellow bag.

Of course, we also have hot dishes to pick up
on our separate menu for you.

We have provided the following collection times for our menus:
Noon to 2 p.m. and 5 p.m. to 7.30 p.m. in the evening

We are happy to accept orders by email at info@wirtshausgarbe.de.

We wish you a good appetite and above all, stay healthy!

Starters or as snack

Please consume within the following 3-4 days.

Crunchy baby herb salad from the Keltenhof in Filderstadt- 125g bag 6.-- €

Multi-leaf, Mizuna, Tatsoi, red mustard, red Swiss chard,
wasabi rocket, Peashoots, spinach, batavia, kale, edible flowers

Lamb's lettuce from the Keltenhof in Filderstadt- 40g bag 2.-- €

Choose your favorite dressing:

Beetroot dressing - approx. 90ml 1.50 €

GarbeMustard dressing - approx. 90ml 1.50 €

Berkel cold cuts plate Alb-ham 16,90 €

- 50g air-dried ham from Failenschmid Premium piece from the leg refined with sea salt and Alb herbs, air-dried for 8 to 12 months
- 40g Alb cheese from the Ziegelhütte
- Homemade sour cream butter
- Pickled vegetables (mushrooms, pearl onions, pickles)
- wood-oven bread from BeckABeck

plus € 2.00 deposit for glass; optionally we can prepare a snack board for you (€ 7.00 deposit)

Berkel cold cuts plate Culatello 20,90 €

- 50g Rieser Culatello Riserva from Jockl Kaiser Ham ripened for 30 months - for ripening, the meat parts from the leg are only salted with natural sea salt (no nitrite), slightly supplemented with ground peppercorns
- 40g Alb cheese from the Ziegelhütte
- Homemade sour cream butter
- Pickled vegetables (mushrooms, pearl onions, pickles)
- wood-oven bread bread from BeckABeck

plus € 2.00 deposit for glass; optionally we can prepare a snack board for you (€ 7.00 deposit)

Take a look at our small sales hut when when you pick up your meal.

Here you will also find various breads from BeckABeck, homemade bread dips, smoked trout fillet and "premium canned sausage", which complements the small snack wonderfully.

Of course we also have the right drink, a small selection of wines,
beer and soft drinks.

Main courses in a modular system

- Cold packed under vacuum & pasteurized for better storage -

Choose a main component and your favorite side dishes and sauce.

- Braised pork cheeks cooked in aroma jus 8.--€
- Tenderly cooked venison ragout with cranberry cream sauce 10.--€
- Roast venison from the leg 13.-- €
- Classic housewife-style beef roulade - with pickled cucumber, mustard & bacon 12.--€
- Beef sauerbraten 8.-- €
- Roast lamb from the leg with wild garlic 12.-- €
- Two homemade spinach bread dumplings 7.--€(vegetarian)

Our side dishes in portions:

- Vegetable rice - rice refined with peas and diced carrots 4.-- €
- Buttered spaetzle 3.-- €
- Mashed potatoes with nut butter 4.-- €
- Napkin bread dumplings (3 pieces) 3.-- €
- Carrot vegetables 4.-- €
- Sayoy cabbage 4.-- €
- Leek ragout 3.-- €
- Glazed root vegetables (carrots, leek, celery) 6.-- €

You are welcome to choose a favorite sauce:

- gravy 5.-- €
- creamed gravy 4.50 €
- sour cream sauce 4.-- €
- venison cream sauce 5.-- €
- wild garlic lamb jus 5.-- €
- roulade sauce with bacon, onions and pickles 4.-- €
- vegetable veloutée - a vegetable-based velvet sauce 3.-- €(vegetarian)

Original swabian dishes:

- "Garbe-tripes" in a fruity tomato trollinger sauce 6.--€(plus deposit for jar 2.50 €)
- Two "Garbe Maultaschen" with melted onions 7.--€
- Swabian lentils cooked with diced vegetables 6.--€(vegetarian)

We have sealed all food and components in airtight vacuum bags.

You can either heat them up in the microwave as required - simply place the bag unopened in a bowl and heat it or gently warm the bags in a saucepan in a water bath.

To obtain the highest quality, the temperature should not exceed 80 ° C.

Simply cut open and serve. Finished!

Otherwise you can freeze all components in advance.