

## Soups

<b>Beef broth soup</b> , served with a savory herbed crepe	4,60 €
<b>Beef broth soup with swabian dumplings</b> (Maultaschen)	5,20 €
<b>Wild garlic soup (fresh wild garlic from the local fields)</b> with herb crouton or <b>marinated prawns</b>	€5,80/6,80 €

## Appetizers

<b>Graved salmon</b> (made in house) with fresh potato hash browns, a honey mustard dill sauce and a salad bouquet	8,90 €
<b>Beef tartare (Black Angus)</b> , freshly prepared with onions, gherkins, capers, Düsseldorf ABB-Mustard, egg yolks and different fresh spices Served with potato-leek cream	9,80 €
<b>The Berkel (Food slicer, original antique from the 1950s) in the Garbe</b> Thinly sliced San Daniel/Parma ham, prepared upon request and freshly grated parmesan cheese, served with salted butter, pickles, pickled onions and bread from a wood-burning oven	
<b>Small portion</b>	12,80 €
<b>Large portion</b>	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.



<b>Small "Garbe" Salad</b> with various leaf lettuces and vegetables	4,60 €
<b>Swabian Dumpling (Maultaschen) Salad</b> Fresh market salads and Swabian potato salad with lukewarm Swabian dumplings and an onion vinaigrette	11,80 €
<b>Market fresh baby leaf salad</b> (such as spinach and Ruby Red Chard), mixed vegetables and Cherry tomatoes <b>to choose with:</b> <b>crispy, fried, marinated chicken breast strips or</b> <b>fried goat cheese doughnuts and dates</b>	12,90 €
<b>Choose between our three homemade salad dressings</b> <b>Jogurt   Sesame Seed   Vinegar-Oil-Vinaigrette</b> 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 <b>"Bacon"</b> with bacon, leeks and onions	9,60 €
Dinnete <b>"Sheep's Cheese"</b> with sheep's cheese, spinach and leeks	10,40 €
Dinnete <b>"Garbe"</b> with fresh Ham from the Berkel and leeks	10,20 €

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 €

## Vegetarian main dishes

<b>Fresh homemade ravioli</b> stuffed with ricotta, baby spinach and parmesan, in a tomato-herb sauce with grilled vegetables	11,80 €
<b>Cheesy Swabian Noodles (Käsespätzle)</b> with mountain cheese sautéed onions and green salad	10,20 €

## Main Dishes

<b>Original Viennese Schnitzel from veal</b> served with <b>cucumber potato salad or fries</b>	18,90 €
<b>Acidic veal liver</b> with local baked potatoes	16,90 €
<b>Ox Cheek meat braised</b> in a Trollinger red wine sauce with homemade Swabian egg noodles (spätzle) and a green salad	18,90 €
<b>"Garbe" Skilled (Pfännle)</b> fried veal with a Swabian dumpling (maultaschen), Cheesy Swabian egg noodles (käsespätzle), with fresh seasonal vegetables and a cream sauce	21,50 €
<b>Swabian Roast</b> (from Argentinean Beef) with fried potatoes, onions and green beans with bacon	21,90 €

Steaks are seared medium unless otherwise ordered.

## 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 €

## Dessert

<b>Crème brûlée with a caramel crust,</b> served with fresh seasonal fruits	8,20 €
<b>Chocolate cake "Garbe" (freshly prepared)</b> with a scoop of vanilla ice What makes this cake special is the hot and gooey chocolate centre	8,40 €
<b>Apple Dinnete</b> with cinnamon sugar flambéed at the table with Calvados liquor, for 2 or more people	12,60 €
<b>Ice cream</b> Vanilla, Strawberry or Chocolate	1,50 €

## Alcohol-free Drinks

Teinacher Gourmet Mineral Water, carbonated or still	0,25l / 0,75	2,40 €	5,20 €
Carbonated water, on tap	0,4L / 1,0L	2,90 €	4,60 €
Pepsi Cola***/ Mirinda * / 7 UP / Spezi***	0,2L / 0,4L	2,60 €	3,60 €
Pepsi Cola light		0,33l	3,10 €
<b>Juice with carbonated water</b>			
Elderflower, Orange, Plum, Cherry, Rhubarb, Red Currant	0,2 L / 0,4 L	2,60 €	3,40 €
<b>Unfiltered Plieningen Apple juice (100%) fruit orchards</b>			
A valuable contribution to the preservation of traditional orchards in Plieningen			
<b>Juice</b>			
Cherry, Plum, Rhubarb, Red Currant, Orange,	0,2 L / 0,4 L	2,80 €	3,80 €
<b>Wine by the glass:</b>			
<b>"White Wine"</b>			
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 €
Pinot Grigio, Forte Alto, Dolomiten	0,20 l / Fl. 0,75l	5,90 €	19,50 €
Sauvignon Blanc, Weingut Pfannebecker, Reihessen	0,20 l / Fl. 0,75l	7,20 €	23,90 €
<b>"Rose/Weißherbst"</b>			
Trollinger Weißherbst Knauß	0,25 l / Fl. 1l	5,00 €	19,00 €
<b>"Redwine"</b>			
Spätburgunder Trocken, Weingut Graf von Bentzel	0,2l / Fl. 1,0l	5,90 €	23,90 €
Trollinger Trocken, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	5,20 €	19,90 €
Trollinger mit Lemberger, Weingut Knauß, Württemberg	0,25 l / Fl. 1,0l	5,20 €	19,90 €
Cabernet Sauvignon, Desir du Sud, Frankreich	0,2l / Fl. 0,75l	6,90 €	22,90 €
Tempranillo, astilo del Rey, Spanien	0,2l / Fl. 0,75l	6,90 €	22,90 €
<b>Beer</b>			
<b>Following the old beer traditions we serve our beer in ceramic steins</b>			
Kaiser Kellerpils unfiltered	0,3L / 0,5L	3,10 €	3,90 €
Augustiner Hell	0,3L / 0,5L	3,10 €	3,90 €
1 Maß Kaiser Kellerpils unfiltered / Augustiner Hell	1,0 L		7,20 €
Radler (beer with 7 up)/ Alcohol free	0,3L / 0,5L	3,10 €	3,60 €
Clausthaler alcohol free beer	0,33l		3,10 €
Paulaner wheat beer	0,3L / 0,5L	3,00 €	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 €

## 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 €
Elder Flower wonder, hot		2,80 €
House tea, brand Althaus		3,20 €

## Longdrinks & Sparklingwines

Hugo (with eldarflowerjuice)		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 Muskateller Winzersekt		0,1l	5,50 €
		0,75l	29,90 €
		1,5l	69,90 €

## 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 €

\*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.