

Soups

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

Appetizers

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| Animal lard with bread from a wood-burning oven | 3,80 € |
| Pickled salmon with fresh potato rosti, and a honey mustard dill sauce | 8,20 € |

The Berkel (Food slicer, original antique from the 1950s) in the Garbe

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

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| 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.



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| 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 dates | 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.

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| Dinnete "Bacon" with bacon, leeks and onions | 9,60 € |
| Dinnete "Mozzarella" with tomatoes, mozzarella and fresh basil oil | 10,50 € |
| Dinnete "Sheep's Cheese" with sheep's cheese, spinach and leeks | 10,40 € |
| Dinnete "Scampi" with marinated prawns, cherry tomatoes and leeks | 11,80 € |
| Dinnete "Garbe" 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.

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| 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

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| Fresh ravioli , with grill vegetable filling, and a tomato vegetable souce | 9,80 € |
| Cheesy Swabian Noodles (Käsespätzle) with mountain cheese sautéed onions and green salad | 10,20 € |

Main Dishes

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| Original Viennese Schnitzel from veal served with cucumber potato salad or steak fries | 18,90 € |
| Acidic Liver of veal with roasted potatos | 15,90 € |
| Braised beef roulade with fresh potatoes and delicious red cabbage | 16,90 € |
| Veal Cheek Meat braised in a Trollinger red wine sauce with homemade Swabian egg noodles (spätzle) and a green salad | 17,90 € |
| Fried chicken breast Bio quality stuffed with caramelised pumpkin seeds and pine nuts, wild broccoli and baked potatoes | 18,90 € |
| "Garbe" Skilled (Pfännle) fried veal with a Swabian dumpling (maultaschen), Cheesy Swabian egg noodles (käsespätzle), with fresh seasonal vegetables and a cream sauce | 21,50 € |
| Swabian Roast (from Argentinean Beef) with fried potatoes, onions and bacon wrapped beans | 21,90 € |

Cooking steps with swabian roast:

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)

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.

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| 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

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| Stuffed dumplings coated in hazelnuts, filled with apricots on lukewarm plums | 7,90 € |
| 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, for 2 or more people | 11,60 € |
| 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

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| Teinacher Gourmet Mineral Water, carbonated or still | | 0,25l | 2,40 € |
| | | 0,75l | 5,20 € |
| Carbonated water, on tap | | 0,4l | 2,90 € |
| Carbonated water, on tap | | 1,0l | 4,60 € |
| Pepsi Cola*** / Mirinda * / 7 UP / Spezi*** | | 0,2l | 2,60 € |
| Pepsi Cola*** / Mirinda * / 7 UP / Spezi*** | | 0,4l | 3,60 € |
| Pepsi Cola light | | 0,33l | 3,10 € |
| Elderflower juice with carbonated water | 0,2l/0,40 | 2,60 € | 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 Plieningen Apple juice (100%) fruit orchards | | 0,2l | 2,80 € |
| A valuable contribution to the preservation of traditional orchards in Plieningen | | 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

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| 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**

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| 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"

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| 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 € |
| Weißer Burgunder "Pfandturm", Dr. Koehler Wein, Rheinhessen | 0,20 l / Fl. 0,75l | 6,00 € | 19,50 € |
| Sauvignon Blanc Prestige, Chateau des Tourtes, Bordeaux | 0,20 l / Fl. 0,75l | 7,90 € | 25,90 € |

"Rose/Weißherbst"

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

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| 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 € |
| 2013 Cuvée Rouge Prestige Chateau des Tourtes, Bordeaux | 0,20 l / Fl. 0,75l | 8,90 € | 26,90 € |
| 2013 Tempranillo Crianza, Ramon Bilbao, Rioja | 0,20 l / Fl. 0,75l | 6,90 € | 22,90 € |
| Wine with sparkling water (red, white or rosé) | 0,25 l / Karaffe 1,0l | 3,50 € | 12,90 € |

Other wines can be found in our separate wine list.

Longdrinks & Sparklingwines

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| Hugo (with elderberryjuice) | 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 2013 Riesling Winzersekt | 0,1l | 5,50 € |
| | 0,75l | 29,90 € |
| | 1,5l | 68,00 € |

Schnäpse & Liköre

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| 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

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| 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 € |