



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.

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

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.

As you have probably already noticed, VAT on food rose from 7% to 19% at the beginning of the year, like so many other things. It is also important to us to pay our employees fair wages. We are therefore also forced to adjust our prices in order to be able to serve you with the same quality of food and drinks and to continue to employ all our staff, so that we can continue to be your host.

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 outdoor

If we can open the small terrace in front of the house in good weather, we have a slightly smaller selection ready. Please keep in mind that there may be slightly longer waiting times due to the larger area served.

Raclette & Fondue

Exclusively only in our wooden tents in the WinterGarten from November 1 to March 31 and only bookable on advance booking

Barbecue hut in the WinterGarten

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

saturdays, sundays and holidays 12 to 19 p.m.

You may take a seat at the benches outside, or according to availability also in one of the wooden tents.

In case of bad weather we reserve the right to keep this area closed, to keep this area closed.

Our winelist

... with an expanded selection of wines and beverages.

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?

Crémant blanc
„Cuvée Guillaume“
Domaine Daniel Ruff
(Elsaß)

0,1l glass · 6,20

Kessler Hochgewächs
Sektellerei Esslingen
Chardonnay brut oder Rosé brut

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

PriSecco „Cuvée Nr. 11“
non-alcoholic
unripe apple | oak leaves
Manufaktur Jörg Geiger,
Schlat b. Göppingen
0,2l Piccolo on ice · 6,50

autumnal, trendy & with alcohol

Hugo Mint sparkling wine elderberry lime slice	0,2	· 8,20 ·
Aperol Sprizz Aperol soda sparkling wine orange slice	0,2	· 8,20 ·
Plum Sprizz Plum nectar soda sparkling wine lime slice	0,2	· 8,20 ·
Black Currant Sprizz Currant nectar soda sparkling wine lime slice	0,2	· 8,20 ·
Lillet Citrosé Lillet blanc lemonade mint berries	0,2	· 9,00 ·
Lillet Winter – warm!! Lillet blanc apple juice cinnamon	0,2	· 9,00 ·
Porto Tonic White portwine tonic water lime	0,2	· 9,00 ·
!WEHMUT Sprizz Bittersweet apple-wermut PriSecco Cuvée Nr.11	0,2	· 9,00 ·
Campari Orange [!] Campari orange juice	0,2	· 7,90 ·

Fresh, revitalize & non-alcoholic

FREI JohannisbeerSprizz BlackCurrant Ginger Ale Soda mint lime slice	0,2	· 8,20 ·
FREI ZwetschgenSprizz Plum nectar Ginger Ale Soda mint lime slice	0,2	· 8,20 ·
FREI Hugo Mint ginger ale soda elderberry lime slice	0,2	· 8,20 ·
Coffee Tonic Espresso on ice tonic water lemon slice	0,2	· 8,20 ·
Bio [d3rn] BITTER (Manufaktur Jörg Geiger) “Juniper hydrolat bitter on ice with rosemary	0,2	· 8,20 ·

The special starter

The appetizer with products from artisan farms, who, just like us, are committed to paying close attention to regional to the regional reference – united on one board.

The special is the upscale demand for high quality raw products, the natural and artisanal production and the resulting exquisite taste of the final product.

On our original Berkel slicing machine from the 50s wafer-thin and freshly sliced.

BERKEL - board

Air-dried Albschinken from Failenschmid Premium piece from the leg refined with sea salt and Alb herbs, air-dried matured for 8 to 12 months
small appetizer portion · 14,50 · starter portion · 17,50 ·

Rieser Culatello Riserva

30 months matured ham - for maturing, the meat pieces from the leg are salted with natural sea salt (not nitrite), lightly added with crushed peppercorns
small appetizer portion · 16,90 · starter portion · 22,90 ·

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

This goes well with:

Pinot gris– dry

Schnaitmann, Fellbach

13 vol. %, 3.5g RZ, 5.9g S Aroma of red apples and pears with peach and passion fruit with notes of almonds and some fennel, crisp acidity and grippy structure

0,1l · 5,40 | 0,2l · 10,40 | 0,75l FI · 29,00


Failenschmid




BECKA BECK

Starter

Carpaccio of matured beef from the region
with Garbe mustard vinaigrette and grated pepper cheese ^{7,9,10}
· 15,90 ·

Beet tartare with vegan cream,
horseradish & bread chip ^{1a,8d, 9, 10}
(vegan) · 14,90 · 

Small crisp mixed leaf and baby leaf salad from Keltenhof
with celery and red cabbage salad and sprouts from "Kleinblatt",
marinated with our mustard vinaigrette ^{9,10}
(vegan) · 7,80 · 

... would you like bread for appetizers, or just so ...


Bread from BeckABeck


"Thanks to a particularly long dough process, the baked goods from BeckABeck
develop their unique aroma and wholesomeness."

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

portion bread · 2,80 ·

soups

LeekCreamSoup
with sauteed leek and parsley oil ^{7,9,10}
· 8,90 · 

Strong mushroom broth
with semolina dumplings and vegetable strips ^{1a,6,9,10}
· 8,90 · 

Beef broth with sliced herbal pancakes,
vegetable strips and chives ^{1a,3,6,7,9,10}
· 8,50 ·

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!

Cooks m / w / d
Chef de rang m / w / d
Servers m / w / d
Kitchen assistants m / w / d
(Full-time, part-time, working students or 520-euro basis)
Bewerbung@wirtshausgarbe.de



Für mehr Infos scannen

Starter Dinneten

half-sized & just as delicious
so you have the opportunity in addition to the "Garbe Classic" – the Dinnete,
also select a warm main course.

Swabian rolled dough pieces – made from "old Alb-spelt" from BeckABeck –
with sour cream and cheese baked in the oven.

Goes well with:

Swabian meadow fruit cider
Manufacture 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}
· 8,50 ·

Dinnete Albschinken

Grated red onions, thinly sliced
air-dried Albschinken ^{1ae,7}
· 9,90 ·

Dinnete pear bluecheese

with bluecheese, marinated pear
and roasted walnuts ^{1ae,7,8c}
· 9,50 ·



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 recommendation

- just ask for our current
recommendation
or scan the QR code
· 9,90 ·



Failenschmid


BECK A BECK


KELTENHOF
SALATE

Special vegetarian & vegan main dishes


Hearty vegan "vegetable stew"

from colorful farm vegetables - beans, beets,
pumpkin, carrots and many more -in strong
vegetable-mushroom broth
with vegan "sour cream dip" ^{6,8d, 9,10}

· 18,90 · 

Buckwheat risotto

with braised pumpkin, roasted pumpkin
seeds and pumpkin seed oil
(vegan & glutenfree) ^{6,9,10}

· 20,90 · 

This goes well with:

35 ° - Grad°Wanderung

non-alcoholic food pairing (vegan)


Sauvignon blanc | Mirabelles | Blossoms

Manufaktur Jörg Geiger, Schlat b. Göppingen


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

0,1l · 5,00 | 0,2l · 9,80 | 0,75l Fl · 31,00

Fried beetroot dumpling sticks

with pickled beet, shaved horseradish
and a pumpkin seed-sunflower seed vinaigrette ^{1a,3,7,9,10}
· 21,90 · (lactosefree) 

Creamy cheese spaetzle

made with strong mountain cheese,
carrot-onion chutney with apple cider vinegar, and baked onion rings ^{1a,3,7,9,10}
· 16,90 · # 

Whole Körschtal trout - without middle bone –

fried on the skin, with parsley potatoes - Drillings in their own shell with parsley butter -
and Creamed savoy cabbage ^{1a,4,7,9,10}
· 33,90 ·

This goes well with:

„Höhenluft“ Sauvignon blanc

Winery Bernhard Ellwanger, Großheppach im Remstal

12,5vol. % , 5,3g RZ, 6,4g S

Playful flavors of blackcurrant, gooseberry, mint, lively acidity

0,1l · 5,80 | 0,2l · 11,20 | 0,75l Fl · 33,00

Hauptgerichte

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

„Zwiebelrostbraten“ swabian onion roast of German matured beef from region
with aromatic gravy, baked onion rings and glazed onions,
with spaetzle or fried potatoes ^{1a,3,6,7,9,10}
· 31,90 ·

This goes well with:

HERRSCHAFT Zweigelt

Jens Zimmerle, Korb (Remstal)

12,7 vol. %, Fine fruit cassis, wildberry, subtle roasted aromas, some dark chocolate

0,1l · 7,20 | 0,2l · 13,80 | 0,75l FI · 42,00

Sautéed brisket with horseradish sauce,
served with parsley potatoes - Drillinge in their own skin -
and beetroot salad ^{6,7,9,10}
· 28,90 · #

Braised roast lamb
of meadow lamb from the farmer Münkle in Schlat
with lamb jus, mashed potatoes & bacon beans ^{6,7,9,10}
· 29,90 · #

Braised pork cheeks with diced vegetables cooked in aromatic gravy,
with celery puree and pearl onions,
served with fried napkin dumplings ^{1a,3,6,7,9,10}
· 26,90 · #

Hot fried & breaded schnitzel from veal
served with wild cranberries, spaetzle and creamed gravy ^{1a,3,6,7,9,10}
· 29,90 · #

This goes well with:

Kreation CMX (Merlot & Cabernet)

Bernhard Ellwanger, Großheppach im Remstal

13,5 vol. %, 1,5g RZ, 6,1g S

Intense aromas of red & black currants, black pepper, juniper

0,1l · 6,80 | 0,2l · 12,80 | 0,75l FI · 38,00

Dishes marked with # are available as smaller portion.

Old swabian dishes

Served as a snack or appetizer in a jar:

Swabian sour tripe

softly cooked tripe in tomato-trollinger-sud,

served with fresh bread ^{1a,6,9,10}

· 13,90 ·

... a couple of fried potatoes go well with it · 5,30 ·

Lentils - spaetzle – sausage ^{1a,3,7,9}

· 16,90 · #

For an authentic Swabian flavour, we suggest adding vinegar and mustard.

... To make it easy, you can order them together with your meal.

Swabian Maultaschen

with melted breadcrumbs and onions,

gravy and potato salad ^{1a,3,6,7,9,10}

· 16,90 · #

Garbe Maultaschen

in strong beef broth, served

with potato salad ^{1a,3,6,7,9,10}

· 16,90 · #

Classic swabian vesper

The **sausage salad** ... topped with freshly sliced onion rings
and served with wood oven bread from "BeckABeck"

Sausage salad

ham sausage, pickled cucumbers ^{1a,9,10}

· 13,90 ·

Swabian sausage salad

ham sausage, black pudding,

pickled cucumbers ^{1a,9,10}

· 13,90 ·

... a couple of fried potatoes

go well with it

· 5,30 ·

Swiss sausage salad

ham sausage, cheese,

pickled cucumbers ^{1a,7,9,10}

· 13,90 ·

Dessert

Lukewarm plum crumble

with whipped vanilla cream and stewed plums ^{1,3,7,8a}
· 9,90 ·

Warm chocolate cake with liquid core

served with homemade red fruit jelly and blueberry sour cream ice cream ^{1a,3,7}
· 14,90 ·

...The chocolate cake is freshly baked and therefore
requires about 20 minutes preparation time.

Two apple fritters

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

„Small cheese board “

Four regional cheese selection with roasted walnuts and fig mustard,
served with bread from BeckABeck ^{1a,7,8c}
· 13,90 ·

A look into our cake showcase is always worth it... here you will find all kinds of
sweet temptations - or simply ask our service.

Cake selection ^{1a,3,7}

Daily and while stock lasts
Per piece · from 4,50 ·

Fancy an ice cream? ... also a good idea to take away

GARBE meets EISSCHNUPPE

Single-flavoured in a paper cup

· 6,20 ·

Made from 100% natural ingredients with real fruits, without preservatives,
artificial flavours, artificial additives, or emulsifiers.

The selection of flavours varies, but since you can't eat all of them at once,
why not try a few and ask us about the available flavours.
You might find a new favorite that you didn't expect!

Chocolate

Blueberry-sour cream

Vanilla

Apple-Cinnamon

Speculoos

Pistachio

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 quality wine	0,1	· 3,70 ·
Andreas Knauß, Weinstadt im Remstal	0,2	· 6,90 ·
11,5 vol. %, 6 g RZ, 6,4g S	1,0 btl.	· 31,50 ·
<i>Fresh aromas of pineapple, citrus blossom; sparkling, fresh & lively</i>		
Pinot gris – dry	0,1	· 5,40 ·
Rainer Schnaitmann, Fellbach	0,2	· 10,40 ·
13 vol. %, 3,5g RZ, 5,9g S	0,75 btl.	· 29,00 ·
<i>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>		
„Höhenluft“ Sauvignon blanc	0,1	· 5,80 ·
Weingut Bernhard Ellwanger, Großheppach (Remstal)	0,2	· 11,20 ·
12,5vol. %, 5,3g RZ, 6,4g S	0,75 btl.	· 33,00 ·
<i>Playful aromas of blackcurrant, gooseberry, mint, lively acidity</i>		
Ein KABINETT-enjoyment!		
Großheppacher Steingröble Riesling Kabinett- fruitsweet	0,1	· 4,80 ·
Bernhard Ellwanger, Großheppach (Remstal)	0,2	· 9,20 ·
10,5vol. %, 27,7g RZ, 7,3g S	0,75 btl.	· 28,00 ·
<i>Racy, lively, aromas of apricot and peach</i>		

Roséwine

NO GUNS ONLY ROSES	0,1	· 5,80 ·
Muskat-Trollinger Rosé	0,2	· 11,00 ·
Jürgen Ellwanger, Winterbach (Remstal)	0,75 btl.	· 32,00 ·
Rosé dry quality wine	0,1	· 3,70 ·
Weingut Andreas Knauß, Weinstadt im Remstal	0,2	· 6,90 ·
11,5 vol %	1,0 btl.	· 31,00 ·

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

Kreation CMX (Merlot & Cabernet)	0,1	· 6,80 ·
Bernhard Ellwanger, Großheppach im Remstal	0,2	· 12,80 ·
13,5 vol. %, 1,5g RZ, 6,1g S, <i>Intense aromas of red and black currants, black pepper, juniper</i>	0,75 btl.	· 38,00 ·
Trollinger with Lemberger	0,1	· 4,00 ·
Mödinger, Weinstadt	0,2	· 7,50 ·
11,5 vol. %	0,75 btl.	· 33,00 ·
Pinot Noir Prestige Traubenkirsche	0,1	· 6,20 ·
Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden)	0,2	· 11,50 ·
12,5 vol. %, 0,8g RZ, 5,3g S <i>Aroma of fresh strawberries and black cherry, round & finely balanced body</i>	0,75 btl.	· 35,00 ·
HERRSCHAFT Zweigelt	0,1	· 7,20 ·
Jens Zimmerle, Korb (Remstal)	0,2	· 13,90 ·
12,7vol. %, 1,9g RZ, 5,3g S, <i>Fine fruit cassis, wildberry, subtle roasted aromas, dark chocolate</i>	0,75 btl.	· 42,00 ·

Cider & Wine spritzer

Most from old pear and apple varieties	0,2	· 3,90 ·
Schwäbischer WiesenObst Cider demi-sec	0,33 btl.	· 5,20 ·
Manufaktur Jörg Geiger, Schlat b. Göppingen <i>4 vol %, Ripe apple and pear fruit with herbal notes – pleasantly fine tingling... Is also available non-alcoholic</i>		
Wine Spritzer	0,2	· 4,00 ·
white, rosé oder red		

Little selection from our wine menu

White Wine

960	2021 Bergmandel Riesling - Fermented and aged in oak barrels and stainless steel tanks - unfiltered Winery Rainer Schnaitmann, Fellbach (Remstal) <i>13 vol. %, 4,9g RZ, 8,2 g S, Complex flavor profile of raspberry leaves, ripe lemon, yellow fruits with a salty mineral character and crisp acidity</i>	1/1	· 44,00 ·
915	2020 Graacher Himmelreich Kabinett – fruit sweet Winery Max Ferd. Richter, Mühlheim (Mosel) <i>vol. 8 %, g RZ, g S, Filigree with nuances of apple and lemon, intense mineral character, stimulating</i>	1/1	· 34,00 ·
703	2022 Großheppacher Steingröble Riesling Kabinett Winery Bernhard Ellwanger, Großheppach (Remstal) <i>10,5vol. %, 27,7 g RZ, 7,3 g S, An excellent Kabinett– noticeable sweetness, zesty and fruity</i>	1/1	· 28,00 ·
963	2020 Silvaner & Riesling Natural Winery Wittmann, Westhofen (Rheinhessen) <i>vol. 12 %, g RZ, g S, Delicate wild herb aromas, elegant tannin structure, well integrated acidity</i>	1/1	· 38,00 ·
810	2022 „Höhenluft“ Sauvignon blanc Winery Bernhard Ellwanger, Großheppach (Remstal) <i>12,5vol. %, 5,3g RZ, 6,4g S, Playful aromas of blackcurrant, gooseberry, mint, lively acidity</i>	1/1	· 33,00 ·
939	2021 VOGEL Sauvignon blanc Winery Jens Zimmerle, Korb (Remstal) <i>13vol. %, Ripe gooseberries, herbal notes, cool mineral notes, long-lasting</i>	1/1	· 42,00 ·
	2022 Grauer Burgunder Gutswein Weingut Bruker, Großbottwar (Württemberg) <i>13 vol. %, Noten von Orangenschale und Ananas mit leichten Birnenaromen, frisch</i>	1/1	· 31,00 ·
938	2020 Beutelsbach Sonnenberg Chardonnay Winery Andreas Knauß, Weinstadt (Remstal) <i>vol. 13 %, g RZ, g S, Reminiscent of apples and mirabelles, as well as dried fruit, muscular body, wellintegrated acidity</i>	1/1	· 45,00 ·
799	2020 Malterdinger weiß Weingut Bernhard Huber, Malterdingen (Baden) <i>12,5vol. %, Fruit-driven, full and round, mineral</i>	1/1	· 54,00 ·

Little selection from our wine menu

Red

600	2014 Malterdinger Spätburgunder Winery Bernhard Huber, Malterdingen (Baden) <i>12,5vol. %, Typical spicy Pinot aromas, plum, some cassis, cherry, smoky notes</i>	1/1	· 50,00 ·
916	2021 HERRSCHAFT Zweigelt Winery Jens Zimmerle, Korb (Remstal) <i>12,7vol. %, 1,9g RZ, 5,3g S, Fine fruit cassis, wildberry, subtle roasted aromas, dark chocolate</i>	1/1	· 42,00 ·
724	2019 Simonroth Merlot - unfiltered Winery 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 ·
701	2019 Kreation CMX (Merlot & Cabernet) Winery Bernhard Ellwanger, Großheppach (Remstal) <i>13,5vol. %, 1,5g RZ, 6,1g S, Intense aromas of red and black currants, black pepper,</i>	1/1	· 38,00 ·
905	2018 Cabernet Sauvignon Napa Valley Louis.M.Martini, St. Helena (California) <i>15 vol. %, Complex aromas of cassis, smoke and cedarwood, concentrated berry fruit</i>	1/1	· 69,00 ·

Rosé

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

Please understand that vintages may vary. In our more extensive wine list, you can find even more interesting wines.
1/1 is equivalent to a 0.75L bottle.

The tingle in the glass...

Kessler sparkling wine manufacture, Esslingen

978	2016 Vintage Blanc R�serve extra brut	1/1	· 42,00 ·
979		2/1	· 80,00 ·
976	Kessler Hochgewachs Chardonnay brut	1/1	· 36,00 ·
		½ - 0,375l	· 18,00 ·
975	Kessler Hochgewachs Ros� brut	1/1	· 36,00 ·
		½ - 0,375l	· 18,00 ·

984	2019 Sauvignon blanc Sekt brut nature Winery Graf von Bentzel-Sturmfeder, Schozach (W�rttemberg)	1/1	· 45,00 ·
987	2011 Blanc des Blancs brut nature Winery Bernhard Huber, Malterdingen (Baden)	1/1	· 45,00 ·
731	2014 Pinot Ros� Sekt brut Winery H�fflin, B�tzingen (Kaiserstuhl / Baden)	1/1	· 39,00 ·
730	2018 Cuv�e Prestige Sekt extra brut Winery H�fflin, B�tzingen (Kaiserstuhl / Baden)	1/1	· 44,00 ·
732	Cr�mant blanc brut – Cuv�e Guillaume Domaine Daniel Ruff (Alsace)	1/1	· 29,00 ·

Nicolas Feuillatte Champagne

R�serve Exclusive brut	0,2l Piccolo	· 20,00 ·
	0,375l btl.	· 36,00 ·
	0,75l btl.	· 65,00 ·
R�serve Exclusive Ros�	0,2l Piccolo	· 22,00 ·
	0,375l btl.	· 38,00 ·
	0,75l btl.	· 67,00 ·
2008 Palmes d`OR	0,75l btl.	· 170,00 ·

Champagne Bollinger Special Cuv e brut

Champagne Bollinger, Ay	0,75l btl.	· 99,00 ·
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Dom P rignon Champagne

Moet Chandon Champagne, �pernay	0,75l btl.	· 219,00 ·
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Manufacture J rg Geiger, Schlat

PriSecco – non-alcoholic & tingle

Produced out of old apples, pears varieties and other regional kind of fruits
Nuanced, complexe & diverse

	1/1	· 28,00 ·
is available as „Red“, „White“ or „Rose“		

Beer

Freshly tapped draught beer

Augustiner lager beer	0,5	· 5,40 ·
light	0,3	· 4,60 ·
	1,0	· 10,40 ·

Kaiser Keller Pils ^{XI}	0,5	· 5,40 ·
naturally cloudy	0,3	· 4,60 ·
	1,0	· 10,40 ·

Paulaner Hefe	0,5	· 5,40 ·
wheat beer	0,3	· 4,60 ·

Radler	0,5	· 5,20 ·
sweet /sour	0,3	· 4,40 ·
	1,0	· 9,40 ·

Out of the bottle:

Paulaner Kristall ^{XI}	0,5l	· 5,40 ·
Paulaner Hefe dark ^{XI}	0,5l	· 5,40 ·
Paulaner Hefe non-alcoholic ^{XI}	0,5l	· 5,40 ·

Kaiser Oho!	0,33	· 4,30 ·
non-alcoholic & unfiltered, off-dry ^{XI}		

Non-alcoholic beverages

Tablewater	0,4	· 3,50 ·
sparkling/ still	0,7	· 6,00 ·

Teinacher Gourmet medium / naturell	0,2	· 3,00 ·
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Holunderwunder Spritzer from "Bio Sambuccus"	0,4	· 4,60 ·
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Currant spritzer	0,4	· 4,60 ·
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Cherry spritzer	0,4	· 4,60 ·
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Apple spritzer	0,4	· 4,60 ·
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Rhubarb spritzer	0,4	· 4,60 ·
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Plum spritzer	0,4	· 4,60 ·
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Orange nectar	0,2	· 4,00 ·
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Maracuja nectar	0,2	· 4,00 ·
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Apple juice from the region	0,2	· 4,00 ·
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Bluna lemon ^{II,IV,V}	0,2	· 3,80 ·
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AfriCola ^{I,II,IV,V,VIII}	0,4	· 4,60 ·
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Bluna orange ^{I,II,IV,V}		
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AfriCola light ^{I,II,IV,V,VIII}	0,33	· 4,40 ·
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Thomas Henry ^{I,IX}	0,2	· 4,00 ·
Tonic water, bitter lemon or ginger ale		

„PriSecco“ Piccolo	0,2	· 6,20 ·
Non-alcoholic "WiesenObstSchäumer" White, rosé or red		

WiesenObstCider non-alcoholic	0,33	· 5,20 ·
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Warm beverages

Coffee

Cup of coffee	· 3,40 ·
Pott of coffee (big cup)	· 5,20 ·
Espresso	· 2,30 ·
Double Espresso	· 3,40 ·
Cappuccino ^{XII}	· 4,10 ·
Latte Macchiato ^{XII}	· 4,90 ·
White Coffee ^{XII}	· 3,80 ·
Hot chocolate	· 4,10 ·
Hot chocolate with Baileys ^{I,XII}	· 6,30 ·
Hot elderflower wonder	· 4,50 ·
Fresh peppermint tea	· 4,50 ·

vegan milk alternative e.g. 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 ·

schwarz

Breakfast St. Andrews

Earl Grey Royal

Darjeeling Summer leafs

grün

Grün Matinee

Sencha Senpai

Früchte

Red fruit flash fruit tea

Kräuter

Smooth mint

Classic herbs

Exclusively in our winter garden from 1.11.

Hot & warming in the cold season

... from an outside temperature below 7°C there`s also that!!!

Mulled wine 0,2 · 5,20 ·
white or red

Punch 0,2 · 5,20 ·
non-alcoholic

Destillate

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

Nägeles Birne (pear)		· 8,00 ·
Stuttgarter Gaishirtle's – Birne (pear)		· 9,50 ·
Johannisbeere matured in Madeira wooden barrels (currant)		· 9,50 ·
Gewürzluike matured in wooden Whisky barrels (apple)		· 9,00 ·
AlbKümmel		· 6,00 ·
ZP – Plum in port wine style matured in a cognac barrel	- 5cl	· 8,00 ·

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

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

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 ·
Förster Dry Gin	44 vol %	· 8,00 ·
Mexxonomy#passion Gin	49 vol %	· 8,00 ·

With a filler for example:

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

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

BECK & BECK



Manufaktur Jörg Geiger
TRADITION UND INNOVATION

Eischnuppe

KREME
KZELE



KELTENHOF
SALATE

PAULANER
BRAUEREI GRUPPE

J. & W.
Augustiner-
Bräu München
gegründet 1328



Kleinblatt
PURE PLANT POWER

KAISER
BRAUEREI
SEIT 1861 - BEISUNGEN AN DER STEIGE



Failenschmid



Mössle
PARTNER DER GASTRONOMIE

MEGA

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.

Labeling drinks - additives & allergens

- I with colorant
- II preservatives
- III flavor enhancer
- IV Antioxidant
- V sweeteners
- VI Nitrite curing salt
- VII Contains sulfites
- VIII with caffeine
- IX quinine
- X contains a source of phenylalanine
- XI contains gluten
- XII milk