

Menu



Opening Hours:

Monday, Wednesday to Saturday: 5:00 pm – 11:00 pm

Sundays & public holidays: 11:00 am – 10:30 pm

*Walter Seeger, Bannstraße 7, 75365 Calw
Tel. 07053 / 967180 info@krabba-nescht.de
www.krabba-nescht.de*

Welcome in Krabba - Nescht

*Our special aim is that you can enjoy our cuisine
and its accompanying atmosphere in complete peace and quiet.*

*Our dishes are always freshly prepared,
so there may be a longer wait when we are full.*

Please understand.

*Whether it's our homemade Maultaschen (Swabian ravioli),
our homemade Spätzle (egg noodles), or our daily fresh potato salad...*

"Good things take time!"

*If anything should not be as you
would like it to be, please let us know.
Only if we know what we need to improve
can we change it.*

*The Krabba - Nescht -
Team wishes you a good appetite.*

*...why not try the products
from our in-house distillery ...*



Wine Brings Joy!

home - made "Most" from the barrel

House cider from our own orchards (apples and pears).

1/4L 3,10€

1/4L spritzer 2,80€

3/4L Krug 8,40€

UWE-spritzer Sweet/sour fruit spritzer and ice cubes 1/2L 5,70€

MOFA Most with Fanta 1/4L 3,10€

Edenkobener Bergel "Riesling" white wine

Palatinate, dry from the barrel, crisp, aromas of quince & honey

1/4L 3,90 €

1/4L spritzer 3,50€

1/2L carafe 7,70€

Stettener Heuchelberg "Riesling" white wine

Württemberg, semi-dry, elegant aromas of vineyard peach and citrus fruits

1/4L 4,40€

1/4L spritzer 3,80€

1/2L carafe 8,70€

Durbacher Kochberg Grauburgunder white wine

Baden, ~Collection~Qba, dry, full-bodied & crisp, aromas of pear, apple and almond.

1/4L 5,80€

0,75L Fl. 17,20€

Edenkobener Bergel "Portugieser" German rosé

Palatinate, sweet, fresh & crisp, aromas of raspberries and currants

1/4L 4,30€

1/4L spritzer 3,80€

1,00L Bo. 16,90€

Edenkobener Bergel "Portugieser" red wine

Palatinate, dry from the barrel, aromas of cherries & blackberry

1/4L 4,30€

1/4L spritzer 3,80€

1/2L carafe 8,50€

Ochsenbacher "Trollinger mit Lemberger" red wine

Württemberg, semi-dry, full-bodied & harmonious finish

1/4L 4,60€

1/4L spritzer 4,10€

1,00L Bo. 18,20€

Haberschlachter Heuchelberg "Lemberger" red wine

Württemberg, dry, spicy & warm with aromas of elderberry

1/4L 5,60€

0,75L Bo. 16,50€

Brewing art & barley juice

Alpirsbacher Klosterbräu

Beer enjoyment straight from the tap

Alpirsbacher
KLOSTERBRÄU



<i>Beer</i>	0,3L 3,40€	0,4L 3,90€
<i>Beer with mineral water</i>	0,3L 3,30€	0,4L 3,60€
<i>Pale beer</i>	0,3L 3,60€	0,4L 4,10€
<i>Naturally cloudy</i>	0,3L 3,40€	0,4L 3,90€
<i>Wheat bier unfiltered</i>	0,3L 3,60€	0,5L 4,50€
<i>Wheat bier alk. 0,0% unfiltered</i>	0,3L 4,70€	0,5L 5,10€
<i>Cola with wheat bier</i>	0,3L 3,60€	0,5L 4,50€
<i>Wheat beer with fruit juice</i>	0,3L 3,60€	0,5L 4,50€
Passion fruit / cherry / banana		
<i>"A pitcher of beer"</i>		1,0L 8,80€

Beer specialties in bottles

<i>Pilsner</i>	0,33L 3,30€
<i>Dark Lager</i>	0,5L 4,30€
<i>filtered wheat beer</i>	0,5L 4,30€
<i>Radler naturtrüb alcoholic 0,0%</i>	0,33L 3,30€
<i>Pilsner non alcoholic 0,0%</i>	0,33L 3,30€

Fruit juices & spritzers

<i>Naturally cloudy apple juice</i>	<i>0.4L</i>	<i>4,30€</i>
<i>Naturally cloudy apple juice</i>	<i>0.2L</i>	<i>3,50€</i>
<i>Cloudy apple spritzer</i>	<i>0.4L</i>	<i>3,90€</i>
<i>Cloudy apple spritzer</i>	<i>0.2L</i>	<i>3,20€</i>

Fruit juices

Orange, passion fruit, cherry, blackcurrant, banana, KIBA

<i>Pure juice</i>	<i>0.4L</i>	<i>4,90€</i>
<i>Pure juice</i>	<i>0.2L</i>	<i>3,80€</i>
<i>Juice spritzer</i>	<i>0.4L</i>	<i>4,50€</i>
<i>Juice spritzer</i>	<i>0.2L</i>	<i>3,30€</i>

Soft drinks

<i>Bitter Lemon</i>	<i>0.4L</i>	<i>3,90€</i>
<i>Bitter Lemon</i>	<i>0.2L</i>	<i>3,30€</i>

Lemonade made from elderflowers

<i>Elderflower Wonder</i>	<i>0.4L</i>	<i>3,90€</i>
<i>Elderflower Wonder</i>	<i>0.2L</i>	<i>3,30€</i>
<i>Fruit iced tea</i>	<i>0.4L</i>	<i>3,60€</i>
<i>Fruit iced tea</i>	<i>0.2L</i>	<i>2,90€</i>

Non-alcoholic drinks

Alpirsbacher Kloster-Limo



<i>0,4L Cola, Spezi, Lemon</i>	<i>3,90€</i>
<i>0,2L Cola, Spezi, Lemon</i>	<i>3,20€</i>
<i>0,3L Coca-Cola zero</i>	<i>3,80€</i>
<i>0,4L Fanta</i>	<i>3,90€</i>
<i>0,2L Fanta</i>	<i>3,20€</i>
<i>0,4L mineral water</i>	<i>3,20€</i>
<i>0,2L mineral water</i>	<i>2,50€</i>
<i>0,5L Teinacher mineral water without gas</i>	<i>3,90€</i>
<i>0,5L Teinacher mineral water with medium gas</i>	<i>3,90€</i>
<i>0,7L Teinacher mineral water with gas</i>	<i>6,10€</i>

Sekt & Spritz

<i>0.75L bottle of Riesling sparkling wine</i>	<i>18,80€</i>
<i>0.1L glass of Riesling sparkling wine</i>	<i>3,30€</i>
<i>Aperol~Spritz</i>	<i>7,70€</i>
<i>Lillet Wild Berry</i>	<i>7,90€</i>
<i>Sarti~Spritz</i>	<i>8,10€</i>
<i>Swabian Rosé</i>	<i>4,60€</i>
<i>Sparkling apple and pear cider with blackcurrant</i>	

Der Schwabe

Der wo ons möcht kenne lerna,
onser Wese will erfassa,
der muass mit ons zammassitza
ond mit ons sichs schmecka lassa.

Auszug aus der "Metzelsupp":
Was mr doch fer guate Sacha
Ka' aus so-na Säule macha!
Schenga, Brotwiärsch, Schwartamaga,
Knöchla, guate, et zom saga!
Schmalz zom Fasndesküachla bacha.
Ond so andre guate Sacha,
Grauchte Züngla, saure Nierla.
Send doch mögeliche Tierla!
Rippla, Rauchfloisch, Sulz ond Grieba
So a Säule muss mr liaba!

Eat at us, other wise both of us will starve!

hot dishes

first a soup.....

Soup with stripes of pancake 4,90€

Soup with swabian ravioli -homemade- 5,40€

Are your very hungry?

Battle Plate 14,70€

Liver sausage, crackling sausage, pork belly, cabbage and bread

Knucle of pork...

... with sauerkraut 14,10€

... with fresh farmhouse bread 12,60€

Swabian lentil dish 14,40€

with homemade spaetzle, 1 pair of sausages & smoked pork belly

Homemade swabian ravioli

2 homemade Maultaschen ...

...in beef-Soup with potato salad 14,70€

...fried with egg & potato salad 15,60€

...with onion sauce and potato salad 15,10€

You have to treat yourself sometimes.

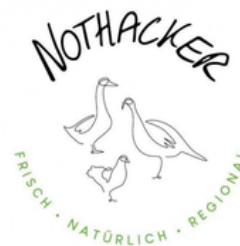
Swabian plate

27,80€

Small Swabian onion roast beef, pork fillet & homemade Maultaschen (Swabian ravioli), with homemade Spätzle and roasted onions

Tender turkey steak

with homemade spaetzle & fine cream sauce



16,50€

2 breaded pork schnitzels

with French fries

15,40€

2 breaded pork schnitzels

with fresh farmhouse bread & sauce

13,80€

Cordon Bleu

with homemade potato salad & gravy

19,20€

Swabian onion roast beef with fried onions...

grass-fed beef, cooked medium
with Pinot Noir and onion sauce

... with crispy fried potatoes

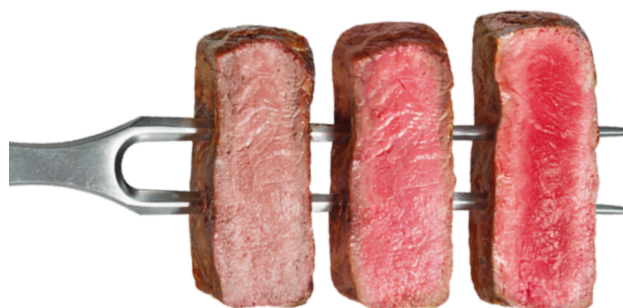
26,90€

... with hearty cheese spaetzle

28,80€

... with fresh farmhouse bread

25,30€



through

medium

English

Des ko mr net iberat Essa

Swabian speciality....

Sour Kidney

with roasted potatoes

10,60€

Sour Tripe

with roasted potatoes

11,30€

For Vegetarian

Cheese Spätzle(Swabian noodles)

with fried onions

9,20€

baked potato wedges

with curd cheese and salad garnish

9,60€

Roasted potatos

5,60€

Grilled Feta

with fresh tomatoes & farmhouse bread

8,10€

Grilled goat cheese

with honey & nuts, served with a side salad

14,20€

For the Children

Escalope with french fries

8,10€

french fries with Ketchup / mayo

5,10€

spaetzle with gravy or cream sauce

5,30€

Breaded Chicken Strips with french fries

8,20€

At last a dessert

Pancake with mashed apples

7,70€

Apple strudel with bourbon vanilla sauce

7,10€

Snacks & Salads

From the Vesper basket

<i>Crackling lard bread</i> with onion rings	5,10€
<i>Sausage salad swabian style</i> with black pudding*	10,40€
<i>Sausage salad swiss style</i> with cheese*	11,90€
<i>Smoked Trout Fillet ~Smoked over Beechwood~</i> with creamed horseradish & fresh farmhouse bread	16,40€

From the garden

<i>Large green salad plate</i>	6,20€
<i>Small green salad plate</i>	4,90€
<i>Small colorful seasonal salad plate</i>	6,30€
<i>Large mixed seasonal salad...</i>	10,30€
... with cheese, ham & egg	15,30€
... with strips of fried turkey breast	16,10€
... homemade Maultaschen strips	15,70€
<i>Caesar Salad à la Krabba-Nescht</i>	18,70€
Mixed leaf lettuce with breaded chicken strips, Parmesan shavings, croutons & Caesar dressing	

We serve fresh farmhouse bread with all salad platters.

Tarte

... from the Black-Forest

The origins of tarte flambée can be traced back to great-grandmother's time, when bread was baked in a wood-fired oven on every Black Forest and Alsatian farm. To ensure proper baking-
To determine the oven temperature, the farmer's wife rolled out a small piece of bread dough thinly. She spread it with soured cream, thus giving it a useful purpose, and placed this cream cake in the oven for two to three minutes. If the cream cake was cooked through in this time, the oven had reached the right temperature for baking bread. The hot cream cake was eaten immediately as a welcome snack.



Classic

with crème fraîche, smoked bacon & onion

11,80€

Spicy

with crêpe fraîche, sheep's cheese & green pepperoni

11,40€

Vegan

with 7 types of vegetables, 100% plant-based, lactose-free

14,70€

Something sweet

Apple tarte flambée

11,30€



coffee & tea

Moments of enjoyment

<i>Tasse Kaffee</i>	<i>a cup of coffee</i>	3,30€
<i>Kännchen Kaffee</i>	<i>pot of coffee</i>	6,50€
<i>Cappuccino</i>	<i>cappuccino</i>	3,90€
<i>Espresso</i>	<i>espresso</i>	3,30€
<i>Doppelter Espresso</i>	<i>double espresso</i>	5,10€
<i>Espresso~Macchiato</i>	<i>espresso~macchiato</i>	3,60€
<i>Milchkaffee</i>	<i>milk coffee</i>	4,30€
<i>Latte Macchiato</i>	<i>latte macchiato</i>	4,30€
<i>Heiße Schokolade</i>	<i>Hot chocolate</i>	4,30€
made from milk & cocoa		

Special coffee specialties

<i>Holzbronner Kaffee</i>	5,30€
with Black Wood Whiskey, whipped cream and caramel sauce	
<i>Latte Macchiato with syrup variations</i>	4,90€
Hazelnut, caramel or vanilla	
<i>Moccachino</i>	4,80€
Combination of cocoa & espresso	
<i>Macchiato with a shot</i>	5,30€
with Black-Wood-Cream	

Tea

<i>1 portion of tea</i>	3,30€
Fruit tea, black tea, peppermint tea, chamomile tea, green tea, herbal tea	

The Water of Life



Homemade Whisky

<i>Black-Wood Whisky</i>	2cl	3,90€
<i>Black-Wood-Whisky Cola</i>		4,60€
<i>Black-Wood Whisky Apple</i>		4,60€
<i>Black-Wood-Whisky Cream</i>	2cl	3,20€

Black-Wood Whisky has been produced in our distillery since 1990.
A fine wheat whisky matured for 10 years in oak barrels.
40% vol., single cask bottling, not coloured, chill-filtered.

The Royal Class

<i>Black-Wood-Whisky</i>	2cl	4,90€
<i>Sherry Cask Single Malt</i>		

40% vol., 100% barley malt, matured 8 years in Amontillado sherry cask
Single cask bottling, not colored, chill-filtered

Homemade Gin

<i>Black Crow Dry Gin</i>	2cl	3,90€
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43% vol., a clear, dry gin with a pronounced juniper note and fine citrus freshness. Straightforward in character and well balanced in taste

<i>Black Crow Dry Gin Reserve</i>	2cl	4,90€
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43% vol., matured in Limousin oak barrels with Cabernet Sauvignon pre-seasoning

Homemade Rum

<i>Corvus Rum</i>	2cl	3,60€
<i>Corvus Rum Cola</i>		4,40€

43% vol., our Corvus Rum is made from the finest Canary sugar cane, distilled on site and refined with Black Forest spring water. Most rums are made from molasses, whereas Corvus Rum is made from freshly pressed sugar cane juice.

<i>Corvus Rum Gold</i>	2cl	4,10€
<i>Corvus Rum Gold Cola</i>		4,90€

43% vol., matured in our former Black Wood Single Malt whisky barrels.
These Amontillado sherry casks from Andalusia provide the unique flavor components for our CORVUS RUM Gold.

The Water of Life



Homemade Whisky

<i>Black-Wood Whisky</i>	2cl	3,90€
<i>Black-Wood-Whisky Cola</i>		4,60€
<i>Black-Wood Whisky Apple</i>		4,60€
<i>Black-Wood-Whisky Cream</i>	2cl	3,20€

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