



Schmeck den Süden  
*Gastronomen*  
Baden-Württemberg



## THE TASTE OF BADEN-WÜRTTEMBERG

Our conviction has always been to buy local and seasonal. Now we found our kind in our region – the association „Schmeck den Süden“.

To make it easier for you as guests we now label our local dishes with the Lion of Baden-Württemberg. All the ingredients are from this region exclusive. Merely products used for decoration or topping are allowed to be sourced from different regions.

To support local farms means short transportation and freshness of the products. Local cooking is seasonal cooking: you'll get on the plate what is growing in our gardens at the moment. That is the philosophy of the „Schmeck den Süden“ restaurants. This is what we stand for and get tested on a yearly basis from an independent institution.

Our suppliers from our menu are:

-  Fresh fish: Ermstalfischerei Bad Urach
-  Lamb specialities: Schäferhof Stotz, Münsingen
-  Pork and beef: Metzgerei Failenschmid, St. Johann
-  Poultry: Geflügelhof Fecker, Bisingen
-  Flour and eggs: Hofgut Martinsberg, Rottenburg
-  Goat cheese and lentils: Die Käsmacher, Weil im Schönbuch
-  Salad, vegetables, fruits: Schmidgärtnerei, Tübingen
-  Cheese: Hohensteiner Hofkäserei, Hohenstein



# APERITIF

## Classics

Nothing is a better start in the evening than a glass of Rieslingsekt from this region or a nice crémant from Alsace.

0,1l – 6.00

## Earl Grey mule

Get to know the tea blend from Kakuzo. Earl grey meets vodka with spicy ginger ale, what a combination!

0,2l – 10.50

## Negroni

You need to warm up? This Italian classic with Brockman's Gin, Vermouth Contratto Rosso and Kakuzo Cherry Bitter you'll feel cozy and warm.

0,2l – 11.00 | alcohol-free available

## Caro's Royal

Your personal Kir Royal!  
Crémant from Alsace with liqueur of your choice. All ingredients come from the nice little vineyard Edmond Rentz, Zellenberg – a try and a visit worth it.

Crème de Mûre *blackberry*  
Crème de Pêche de Vignes *peach*

Crème de Cerise Noire *cherry*

Crème de Cassis *black currant*

0,1l – 8.00

## Champagner

### Autréau de Champillon Brut 1er Cru

Family Autréau in the village Champillon – a small vineyard, which produces quality and not quantity. Deep aromas dominated by fresh fruits, a full-bodied champagne with elegance.

Piccolo bottle 0,2l – 26.00

*All wine-based drinks are sulfurized and contain sulphites.*

All prices are in Euro including tax. Tip/ gratuity is not included.

## **Siegfried Rose Wild Berry**

alcohol free

The fruity, floral alcohol free Wonderleaf rosé gin mixed with wild berry lemonade and berries.

0,2l – 9.50

## **Limoncello Fizz**

Refreshing aperitif with Licellino limoncello made of Sicilian Lemon.

Crémant, lemon und Bitter Lemon on the rocks

0,2l – 9.50

## **Hugo**

Fine Tübinger elderflower syrup with sparkling wine, fresh lime and mint.

0,2l – 9.50

## **Violet Rhubarb Fizz**

A fruity and refreshing start in the spring.

Violet aperitif, sparkling wine, lemon and mint.

0,2l – 10.50 | alcohol-free available

## **Lillet Wild Berry**

Lillet blanc, Thomas Henry Wild Berry lemonade, berries and lemon

0,2l – 9.50

## **Aperol Spritz**

The original made from bitter orange mixed with sparkling wine.

Fresh oranges makes this aperitif the perfect start for summer.

0,2l – 9.00

## **Gin Tonic**

Choose between different gins, served with Tonic water from Thomas Henry, lemon zest and ice.

Satoshi Gin from Ludwigsburg 0,15l – 11.00

Broch B1 Gin aus Wachendorf 0,15l – 11.00

Botanist 0,15l – 11.00

Illusionist 0,15l – 11.00

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# GOURMET MENU IN MAY

*You can order the dishes individually.*

## ~ FIRST COURSE ~

Air-dried ham from local pork

Local cheese mozzarella style – White asparagus – Strawberries

contains pasteurized buffalo's milk, mustard, walnut, sulphites

**gluten-free**

18,90

or

Crispy king prawns

kadaifi – saffron aioli – lemon gel

contains crustaceans, wheat flour, mustard

**lactose-free**

18,90

or

Baked Feta in thyme-pine nut crust

cucumber – honey – olives

contains sheep's milk, wheat flour, egg, mustard, sulphites

**vegetarian**

15,90

or

Marinated May turnip carpaccio

radishes – spelt salad – potato foam

contains spelt, mustard, soy, celery

**vegan, gluten-free possible**

15,90

## ~ SECOND COURSE ~

Asparagus cream soup

cured salmon – green asparagus

contains cow's milk, celery, fish, celery

**vegetarian possible, gluten-free**

15,90

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~ *THIRD COURSE* ~

Imam Bayildi

roasted stuffed eggplant

bulgur – smoked yoghurt – tofu crumble

contains celery, soy, pasteurized cow's milk

**vegan possible, gluten-free**

26,90

or

Grilled colourful cauliflower

caramelized bean puree – chimichurri – rosemary potatoes

contains celery, soy, sulphites

**vegan, gluten-free possible**

26,90

or

Homemade nettle dumplings

green asparagus – chard in cream – cherry tomatoes

contains wheat flour, egg, pasteurized cow's milk, sulphites

**vegetarian**

26,90

or

Skewer of leg of local lamb

variation of bell pepper – cheesy polenta

contains sulphites, celery, pasteurized cow's milk

**gluten-free, lactose-free possible**

36,90

or

Braised pork cheeks

mustard gravy – spring onions – pommes macaire

contains sulphites, celery, pasteurized cow's milk, egg, mustard

**gluten-free possible, lactose-free possible**

32,90

or

Argentinian rump steak 250g

Cowboy butter – oyster mushrooms – mashed potatoes

contains sulphites, celery, mustard, pasteurized cow's milk

**gluten-free**

36,90

or

Fillet of local brook trout

Tübingen cold herby sauce – asparagus – butter-potato

Contains pasteurized cow's milk, celery, egg, wheat flour

**gluten-free possible**

36,90



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~ *FOURTH COURSE* ~

Creamy blackberry panna cotta  
gel, sorbet and compote lime

contains sulphites, soy

**vegan, gluten-free**

13,90

or

Rhubarb tiramisu

yoghurt ice cream

contains wheat flour, almond, pasteurized cow's milk

**vegetarian**

13,90

or

Stuffed Medjool dates

saffron parfait – pomegranate – pistachio

contains pasteurized cow's milk, egg, pistachio

**vegetarian, gluten-free**

13,90

or

Chocolate tartlet

white chocolate ice cream – fresh berries

contains cow's milk, egg, wheat flour

**vegetarian**

13,90

or

3 scoops of your choice

farm-made ice cream from the Lauter valley

pistachio, white chocolate, yogurt

contains cow's milk, egg, almond, soy

**vegetarian, gluten-free possible**

rhubarb-raspberry, mango, lime-mint

contains almond, soy

**vegan, gluten-free possible**

13,90

Menu price

3 course

(without soup or dessert)

vegetarian € 52,-

pork € 62,-

lamb / beef / trout € 66,-

4 course

vegetarian € 65,-

pork € 75,-

lamb / beef / trout € 79,-



Please decide in advance on the number of courses. We do not offer any discount for not consuming selected menu items.

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# OPEN WINE

*All wine-based drinks are sulfurized  
and contain sulphites.*

## White

- 2023 Lieblingswein Grauburgunder  
Tübinger Speisekammer, Baden  
0.1l – 4.90  
0.2l – 8.60  
0,75l – 29.50
- 2024 T-Cuvée  
Chardonnay, Weißburgunder, Sauvignon, Riesling  
Cantina Tramin, Südtirol  
0.1l – 5.20  
0.2l – 9.50  
0,75l – 34.50
- 2023 Riesling „Les Comtes“ **BIO**  
Domaine Edmond Rentz  
0.1l – 5.90  
0.2l – 10.80  
0,75 l – 36.50
- 2025 Weißburgunder **BIO**  
Weingut Sabine Koch, Unterjesingen, Tübingen  
0.1l – 5.90  
0.2l – 10.80  
0.75l – 36.50

## Rosé

- 2023 T-Cuvée Rosato  
Merlot, Lagrein, Pinot Nero  
Cantina Tramin, Südtirol  
0.1l – 5.20  
0.2l – 9.50  
0,75l – 34.50
- 2024 Rosé d'Alsace Pinot Noir trocken **BIO**  
Domaine Edmond Rentz, Elsass,  
Frankreich  
0,1l – 4.90  
0.2l – 8.60  
0,75l – 29.50

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## **Red**

2023	Hauteval Saint Guilhem Le Désert, Languedoc, France 0.1l – 4.90 0.2l – 8.60 0,75l – 29.50
2023	Primitivo Terrapieno Appassimento, Tagaro, Apulien, Italien 0,1l – 5.60 0,2l – 9.90 0,75l – 35.50
2021	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas LAN, Rioja, Spain 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50
2023	Lemberger Grosheppach, dry <b>BIO</b> Vinery Leon Gold, Remstal, Württemberg 0.1l – 5.90 0.2l – 10.20 0,75l – 37.50

## **Aperitif and Sparkling Wine**

Rieslingsekt brut, Tübinger Speisekammer, Germany  
0.1l – 6.00

Cremant d'Alsace Brut Tradition, AOC, dry **BIO**  
Domaine Edmond Rentz, Alsace, France  
0.1l – 6.00

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## BEER MENU

*All beer contain barley and wheat.*

### **Hirsch Pils**

from the tap

5,0% vol.

0,3l - 4.30 0,5l - 5.50

### **Hirsch Helles**

from the tap

5,6% vol.

unfiltered

0,3l - 4.30 0,5l - 5.50

### **Hirsch Zwuckl Unfiltered**

bottle

4,6% vol.

0,3l - 4.30

### **Hirsch Hefe Weisse**

bottle

5,6% vol.

0,5l - 5.50

### **Hirsch Dunkle Weisse**

bottle

5,6% vol.

0,5l - 5.50

### **Hirsch Hefe Weisse ALCOHOL FREE**

bottle

0,5l - 5.50

### **Hirsch Helles ALKOHOLFREI**

bottle

0,33l - 4.30

### **Hirsch Donau Radler**

bottle

2,7% vol.

0,3l - 4.30

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# NON-ALCOHOLIC BEVERAGES

## Teinacher Mineralwasser

natural – medium - sparkling

0.25l 3.20                      0.75l 7.50

## Tap water

0.2l 1,50                      0.4l 2,40                      1l 4,90

## Homemade Tübinger lemonade

elderflower | lemon | orange thyme

0.4l – 5.90

## Juices

Vaihinger apple juice, direct juice, filtered

Vaihinger orange juice, direct juice

Vaihinger black currant juice, nectar

Vaihinger maracuja juice, nectar

0.2l 4.00                      0.4l 5.80

Juice mixed with soda

0.2l 3.60                      0.4l 4.80

Rosecker organic apple juice with soda, unfiltered

0,33l 4.00

## Erfrischungsgetränke von Afri

Afri Cola

Afri Cola light

Bluna

Afri Cola Mix

*contains caffeine and colouring agent E150d*

0.33l 4.00

## Thomas Henry

Tonic Water

Bitter Lemon

Ginger Ale

0.2l 3.50

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# HOT DRINKS

## Coffee

*All kind of coffee contain natural caffeine.  
We are happy to offer you a caffeine-free alternative.*

Espresso  
3.00

Espresso double  
4.60

Espresso Macchiato  
3.40

Café Creme  
3.60

Café au lait  
4.50

Cappuccino  
4.00

Latte Macchiato  
4.50

## Tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry

camomile

4.20

## Hot Chocolate

Hot chocolate  
4.50

Whipped cream  
0.70

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# SPIRITS

**Glen Moray**  
**Speyside, Scotland, single malt whisky**

46 %vol.  
4cl - 6.50

**Tamnavulin**  
**Speyside Single malt scotch whisky**

40 %vol.  
4cl - 6.50

**SLYRS Single Malt Whisky Classic**

43 %vol.  
4cl - 12.50

**Ardbeg ten**  
**Single malt whisky**

46 %vol.  
4cl - 12.50

**Port Gran Cruz 10 Years**

**Porto Cruz**

19 %vol.  
5cl - 5.00

**Marzadro Grappa Stravecchia**

**Le Diciotto Lune**

41 %vol.  
2cl - 5.90

**Pâpidoux Calvados VSOP**

40 %vol.  
4cl - 5.40

**Camus VS Intensely aromatic**

**Cognac**

40 %vol.  
4cl - 7.80

**Contratto Vermouth Bianco / Rosso**

18 %vol.  
5cl - 5.00

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## **Manufaktur Broch**

**Peach liqueur 18 %vol**  
**Orange liqueur 25 %vol**  
**Williams Christ-Pear liqueur 20 %vol.**  
**Grapefruit liqueur 20 %vol.**  
**Cherry liqueur 25 %vol.**  
**Plum liqueur 25 %vol.**  
**Raspberry spirit 40 %vol.**  
**Sloe spirit 40 %vol.**  
**Herbal spirit 40 %vol.**  
**Hazelnut spirit 40 %vol.**  
**Williams-Christ pear spirit 40 %vol.**  
**Mirabelle spirit 42 %vol.**  
**Quince spirit 42 %vol.**  
**Plum spirit 42 %vol.**  
**Apple spirit in oak 42 %vol.**  
**Bock beer spirit in oak 46,7 %vol.**  
2cl - 5.30

## **Manufaktur Jörg Geiger**

**Palmische Pear 42 %vol.**  
**Apple in Cognac barrel 42 %vol.**  
2cl - 5.30

## **Eau de vie d'Alsace - Domaine Edmond Rentz**

**Poire William Exceptionnelle 45% vol.**  
**Vieille Prune 43% vol.**  
**Mirabelle Réserve 45% vol.**  
2cl - 5.30

**Don Papa Rum**

40 %vol.  
4cl - 7.50

**Botucal Reserva Exclusiva**

**Rum**

40 %vol.  
4cl - 6.50

**Pyrat XO Reserve**

**Rum**

40 %vol.  
4cl - 6.50

**Corazón Reposado**

**Tequila**

40 %vol.  
2cl - 4.20

**Corazón Blanco**

**Tequila**

40 %vol.  
2cl - 4.20

**Linie Aquavit**

41,5 %vol.  
2cl - 4.00

**Grey Goose**

**Vodka**

40 %vol.  
2cl - 4.20

**Killepitsch**

**Herbal liqueur**

42 %vol.  
2cl - 4.20

**Licellino Limoncello**

28 %vol.  
2cl - 4.20

**Amaretto di Saronno**

28 %vol.  
2cl - 4.20



*Tübinger*  
**SPEISEKAMMER**

Feines für Zuhause

You want to take away some of the taste of Caro's? We cook some amazing dishes in jars for you at home!

No artificial flavours or preservatives.

**Gekühlte Produkte**

boiled beef in horseradish sauce	500g	16,50
braised pork in beer sauce	500g	10,90
rolled braised beef	500g	14,90
beef stock	500g	5,00
sauce bolognese beef	500g	10,50
Königsberger Klopse	500g	10,50
chicken frikassée	500g	12,80
pea stew	500g	6,80
currywurst	450g	9,00
veal gravy	220g	11,80
boeuf Bourguignon	500g	19,00
vegan gravy	220g	9,90
white truffle sauce	500g	11,80
Sicilian tomato sauce	500g	8,20
Swabian lentils	500g	8,20
lentil mushroom bolognese vegan	500g	9,90
pumpkin coconut soup	500g	6,80
asparagus soup	500g	6,80
Köttbullar vegan	500g	7,50
Potato soup vegan	500g	5,80
Potato goulash vegan	500g	9,50
Chili sin carne vegan	500g	9,50
Apple red cabbage vegan	500g	4,80

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Unrefrigerated products

plum jam	220g	6,90
rhubarb jam	220g	6,90
cherry jam	220g	6,90
mirabelle lavender jam	220g	6,90
black currant jam	220g	6,90
raspberry jam	220g	6,90
strawberry jam	220g	6,90
apricot jam	220g	6,90
lemon syrup		6,90
rhubarb syrup		6,90
elderflower syrup		6,90
chili salt	100g	5,30
lemon salt	100g	4,50
Swedish salt	100g	4,50
rosemary salt	100g	4,80
smoked salt	100g	9,80
pear sage chutney	120g	4,00
tomato chutney	120g	5,80
cranberry onion chutney	120g	5,80

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