

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.

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 Nothacker, Neubulach
Nordschwarzwald
-  Flour and eggs: Hofgut Martinsberg, Rottenburg
-  Goat cheese and lentils: Die Käsmacher, Weil im Schönbuch
-  Salad, vegetables, fruits: Schmidgärtnerei, Tübingen
-  Cheese: Hohensteiner Hofkäserei, Hohenstein



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
Sizilianian 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 gulash vegan	500g	9,50
Chili sin carne vegan	500g	9,50
Apple red cabbage vegan	500g	4,80
Basil pesto	150g	9,90

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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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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

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 aus 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 – 7.90

CHAMPAGNER

AUTRÉAU DE CHAMPILLON BRUT 1ER CRU

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

Piccolo bottle 0,2l – 24.50

All wine-based drinks are sulfurized and contain sulphites.

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SIEGFRIED ROSE WILD BERRY
alcohol free

The fruity, floral alcohol free Wonderleaf rosé gin
mixed with wild berry lemonade and berries.
0,2l – 9.80

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

PINK GRAPEFRUIT SPRITZ

A bitter and refreshing start.
Grapefruit liqueur from a local distillery,
fresh grapefruit and rosemary.
alcohol free 0,2l – 8.00
with alcohol 0,2l – 9.50

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.
As alcohol free option with Crodino available.
alcohol free 0,2l – 7.50
with alcohol 0,2l – 9.00

GIN TONIC

Choose between different gins, served
with Tonic water from Thomas Henry, lemon zest and ice.
Bombay Sapphire 0,15l – 10.50
Brockman's 0,15l – 11.00
Botanist 0,15l – 12.00
Illusionist 0,15l – 12.50

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MAY MENU

~ FIRST COURSE ~

Dry-cured ham
from a local butcher
burratini – white asparagus – strawberries
contains pasteurized cow milk, mustard
gluten free
16,90



or

Sashimi of yellow fin tuna
in peanut wasabi cover
fennel – orange – crème fraiche
contains fish, wheat flour, peanut, pasteurized cow milk, egg, mustard
gluten free possible
16,90

or

Onsen egg
from a local farmer
green asparagus – mustard caviar – pea
contains egg, mustard, pasteurized cow milk
vegetarian gluten free
14,90



or

May turnip carpaccio
radishes – spelt salad – potato foam
contains spelt, mustard, soy
vegan gluten free possible
14,90



~ SECOND COURSE ~

Asparagus cream soup
herbal oil – crème fraiche
contains pasteurized cow milk, celery
vegetarian gluten free
10,90

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~ THIRD COURSE ~

Homemade wild garlic tortelloni

fresh cheese – pine nuts – bimi broccoli – lemon foam

contains wheat flour, egg, celery, pine nuts, pasteurized cow milk

vegetarian

27,90

or

Fresh German asparagus

cream sauce – herbal crêpe

contains pasteurized cow milk, celery, wheat flour, egg, sulphites

vegetarian gluten free possible

27,90

or

Grilled cauliflower

baby leaf salad – carrot – rosemary potatoes – walnuts

contains walnuts, celery

vegan gluten free

24,90

or

Wiener Schnitzel

from local pork loin

sauce Hollandaise – white asparagus – new potatoes

contains wheat flour, egg, pasteurized cow milk, sulphites

gluten free possible

38,90

or

Grilled lamb skewer

rosemary gravy – bell pepper – rosemary potatoes

contains sulphites, celery

gluten free

34,90

or

Soured boiled rump of local buffalo

cold herbal sour cream sauce – radishes – chive potato

Contains egg, pasteurized cow milk, celery

gluten free

34,90

or

Grilled monk fish wrapped in ham

lobster foam – spinach – fresh pasta

contains fish, crustaceans, wheat flour, egg, celery, sulphites

gluten free possible

38,90

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~ *FOURTH COURSE* ~

Rhubarb tartelette

meringue – compote – vanilla ice cream
contains wheat flour, pasteurized cow milk, egg, almond, soy

vegetarian

11,90

or

Semolina flummery

fresh strawberries – strawberry sorbet
contains wheat flour, pasteurized cow milk, soy, egg, almond

vegetarian

11,90

or

Creamy blueberry bar

marinated berries – cacao nibs – chocolate ice cream
contains almond, soy, pasteurized cow milk, egg

vegan possible gluten free

11,90

or

Selection of local cheese

homemade chutneys – oven-fresh bread
Contains cow milk, goat milk, sheep's milk, wheat flour

vegetarian gluten free possible

11,90

or

3 scoops of choice

ice cream from a local farmer
pistachio, chocolate, espresso

contains cow milk, egg, almond, soy

vegetarian gluten free

strawberry, Swabian sorbet, lime mint

contains almond, soy

vegan gluten free

11,90

Menu price

3 course
(without soup or dessert)
lamb / buffalo € 62,-
pork / fish € 66,-
vegetarian € 53,-

4 course
lamb / buffalo € 73,-
pork / fish € 77,-
vegetarian € 63,-

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



OPEN WINE

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

WHITE

- 2022 Lieblingswein Grauburgunder
Tübinger Speisekammer, Baden
0.1l – 4.80
0.2l – 8.40
0,75l – 28.50
- 2022 T-Cuvée
Chardonnay, Weißburgunder, Sauvignon, Riesling
Cantina Tramin, Südtirol
0.1l – 5.50
0.2l – 9.80
0,75l – 34.50
- 2021 Riesling „Les Comtes“
Domaine Edmond Rentz
0.1l – 5.80
0.2l – 10.80
0,75 l – 37.50
- 2021 Müller-Thurgau
Weingut Herzer, Naumburg an der Saale
0.1l – 4,90
0.2l – 8,90
0.75l – 29,50

ROSÉ

- 2022 Feine Süße, Cuvée, halbtrocken, **Organic**
Bioland-Weingut Schwarztrauber, Pfalz
0.1l – 5.00
0.2l – 9.00
0,75l – 29.50
- 2022 Sabine Koch Rosé, trocken, **Organic**
Tübingen, Baden-Württemberg
0,1l – 5.50
0.2l – 9.80
0,75l – 34.50

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RED

2022	Hauteval, 100% Carignan Saint Guilhem Le Désert, Languedoc, Frankreich 0.1l – 4.80 0.2l – 8.50 0,75l – 28.50
2020	Blaufränkisch, BIO Bioland-Weingut Schwarztrauber, Pfalz 0,1l – 5.50 0.2l – 9.80 0,75l – 34.50
2021	Primitivo Quantum Appassimento, Cantine Francesco Minini, Apulien, Italien 0,1l – 5.60 0,2l – 9.90 0,75l – 35.50
2020	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas Beronia, Rioja, Spanien 0.1l – 5.80 0.2l – 10.80 0,75 l – 37.50

APERITIF AND SPARKLING WINE

Rieslingsekt brut, Tübinger Speisekammer, Württemberg
0.1l – 6.00

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

CIDER

Rosecker Cloudy, BIO-Cider from Tübingen 4,0% vol.
0.33l – 4.50

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



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 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

TEINACHER GENUSS AUS DER REGION

Lemon lemonade

Orange and tangerine lemonade

Cola Mix

0.33l 4.00

HOMEMADE TÜBINGER LEMONADE

elderflower,

Lemongrass-verbena or herb classic

0.4l – 5.00

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 or Afri Cola light

contains caffeine and colouring agent E150d

0.33l 4.00

THOMAS HENRY

Tonic Water

Bitter Lemon

Ginger Ale

0.2l 3.50

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

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

KEO – TEA

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry

4.20

LINDT CHOCOLAT

Hot chocolate

4.50

Whipped cream

0.70

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SPIRITS

SLYRS SINGLE MALT WHISKY CLASSIC

43 %VOL.
4cl - 12.50

TAMNAVULIN
SPEYSIDE SINGLE MALT SCOTCH WHISKY

40 %VOL.
4cl - 8.50

ARDBEG TEN
SINGLE MALT WHISKY

46 %VOL.
4cl - 12.50

CAMUS VS INTENSELY AROMATIC

COGNAC
40 %VOL.
4cl - 7.80

LINE AQUAVIT

41,5 %VOL.
2cl - 4.00

PORT GRAN CRUZ 10 YEARS

PORTO CRUZ
19 %VOL.
5cl - 5.00

MARZADRO GRAPPA STRAVECCHIA

LE DICHIOTTO LUNE
41 %VOL.
2cl - 6.90

PÂPIDOUX CALVADOS VSOP

40 %VOL.
2cl - 5.40

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

CONTRATTO VERMOUTH BIANCO / ROSSO
18 %VOL.
5cl - 5.80

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

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TOPANITO BLANCO
TEQUILA
40 %VOL.
2cl - 4.20

DON PAPA RUM
40 %VOL.
4cl - 6.50

PARTISAN GREEN
VODKA
40 %VOL.
2cl - 4.20

KILLEPITSCH
HERBAL LIQUEUR
42 %VOL.
2cl - 4.20

LICELLINO LIMONCELLO
28 %VOL.
2cl - 4.20