



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

KAKUZO YUZU MULE

The special Kakuzo gin liqueur with mandarin, calamansi and yuzu meets spicy ginger ale. Seasoned with lime, ginger, mint and lemongrass. What a fantastic 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

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 mint on the rocks
0,2l – 9.50

HUGO

Fine Tübinger elderflower syrup with
sparkling wine, fresh lime and mint.
0,2l – 9.50

RHABARBER FIZZ

Fruity, sour and so delicious!
Rhubarb playing with sparkling wine,
lime and mint
0,2l – 9.00

LILLET WILD BERRY

Lillet blanc, Thomas Henry Wild Berry lemonade,
fresh strawberries and raspberries
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 0,25l – 7.50
with alcohol 0,25l – 9.00

GIN TONIC

Choose between different gins, served
with Tonic water from Thomas Henry, lemon zest and ice.
Bombay Sapphire 0,25l – 10.50
Brockman's 0,25l – 11.00
Botanist 0,25l – 12.00
Illusionist 0,25l – 12.50



GOURMET MENU

Onsen-Ei

Bio-Hofgut Martinsberg

Cooked 1 hour by low temperature
green asparagus salad – pea puree – mustard caviar
14.50

Foam soup of fresh wild garlic

grilled scallop

14.50 | vegetarian 9.80

Grilled rack and ragout of lamb

red wine sauce – parmesan cheese foam –
chard tomato – thyme pommes dauphine

38.90

or

Fried Ji Hao salmon fillet

Sauce Hollandaise – Pfälzer asparagus
green and white – new potatoes

38.90

oder

Savory tarte tatin

green and white asparagus

herbal potato puree –

fresh goat cheese – lime cream

27.90

Rhubarb tarte

Rhubarb compot – crumble –
homemade egnog parfait

11.90

Menu price

3-course
meat / fish € 65,-
vegetarian € 49,-

4-course
meat / fish € 75,-
vegetarian € 59,-

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

APPETIZERS



APERITIF-SUGGESTION

Champagner
Autréau de
Champillon brut 1er
Cru
0.2l 26.00

Foam soup of fresh wild garlic
grilled scallop
vegetarian possible, gluten free
14.50 | vegetarian 9.80

Onsen-Ei

Bio-Hofgut Martinsberg

Cooked 1 hour by low temperature
green asparagus salad – pea puree –
mustard caviar

14.50 vegetarian possible, gluten free



Breaded goat camembert
port wine – fresh figs – baby leaf salad
gluten free possible, vegetarian 14.20

Homemade spring rolls

Mango snow pea salad –
banana bell pepper chutney

13.50 vegan



WINE - SUGGESTION

2022
Bone Dry Rosé,
trocken
Reichsrat von Buhl,
Pfalz
0,1l – 5.50
0.2l – 9.80
0,75l – 34.50



Carpaccio of lamb
from a local farm
pesto truffel cream –
parmesan cracker- baby leaf salad
gluten free 17,50

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MEAT



Coq au vin
from local chicken
red wine – champignons – carrots
– bacon – shallots – fresh pasta
27.50 **gluten free possible**



WINE SUGGESTION

2018
Château La Gorce
Cru Bourgeois
Medoc AC
Cabernet Sauvignon
& Merlot
Château La Gorce,
Haut-Médoc /
Bordeaux

0,75 l – 45.00



WINE SUGGESTION

2022
Grüner Veltliner VDP
Weingut Graf
Adelmann,
Kleinbottwar

0,75 l – 44.50

Wiener Schnitzel from veal saddle
fresh white German asparagus –
sauce hollandaise – new potatoes
gluten free possible 37,50

Grilled rack and ragout of lamb
red wine sauce – parmesan cheese foam –
chard tomato – thyme pommes dauphine
38.90 **gluten free possible**



WINE SUGGESTION

2020
Rioja Crianza DOCa
Bodegas Beronia, Rioja,
Spanien
0.1l – 5.80
0.2l – 10.80
0,75 l – 37.50



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VEGETARIAN

Grilled cauliflower

cauliflower puree – roasted walnuts
– baby leaf salad – rhubarb dressing
– rosemary potatoes

25,90 **vegan**



WINE SUGGESTION

2022
T-Cuvée
Chardonnay,
Weißburgunder,
Sauvignon, Riesling
Cantina Tramin,
Südtirol
0.1l – 5.50
0.2l – 9.80
0,75l – 34.50



WINE SUGGESTION

2020
Pinot Blanc
Domaine Edmond
Rentz, Elsass

0,75l – 34.50

Savory tarte tatin
green and white asparagus
herbal potato puree –
fresh goat cheese – lime cream
vegan possible 27.90



Karoline's homemade wild garlic tortelloni

lemon foam – pine nuts
– sprouts – grilled leek

25.80 **vegan**



WINE SUGGESTION

2021
Sauvignon Blanc,
Weingut Kopp,
Ortenau

0,75l – 44.50

DESSERT

Rhubarb tarte

Rhubarb compot – crumble –
homemade eggnog parfait

11.90 **vegetarian**



WINE SUGGESTION

2020
Gewurztraminer
Rotenburg
Domaine Edmond
Rentz, Elsass

0.375l 24.00



WINE SUGGESTION

2018
Bechtheimer
Rieslaner, Auslese,
edelsüß
Ökonomierat Johann
Geil Erben,
Wonnegau/
Rheinhessen

0.5l 32.00

Affogato al caffè
Vanilla ice cream – 10 espresso
vegetarian 9,90



WINE SUGGESTION

2013
Riesling Armand,
Kabinett, VDP,
lieblich
Reichsrat von Buhl,
Pfalz

0.75l 35.00

Orange crème brûlée

marinated berries – lime mint sorbet

11,50 **vegetarian**



Selection of French cheese
homemade chutneys – grapes
vegetarian 12,50

Handmade regional ice cream

vanilla, chocolate, yoghurt elderflower **vegetarian**
mango, black currant, lime mint **vegan**

3.70 each scoop

OPEN WINE

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 Weißer Löwe VDP, BIO, trocken
Cuvée aus Grau-, Weißburgunder & Riesling
Weingut Graf Adelman, Kleinbottwar, Württemb.
0.1l – 5.90
0.2l – 10.90
0.75l – 39.00

ROSÉ

- 2022 Feine Süße, Cuvée, halbtrocken, BIO
Bioland-Weingut Schwarztrauber, Pfalz
0.1l – 5.00
0.2l – 9.00
0,75l – 29.50
- 2022 Bone Dry Rosé, trocken
Reichsrat von Buhl, Pfalz
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

DIPLOM PILS

from the tap

4,9% vol.

2020 World's Best Lager Classic Pilsener

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

OHNE FILTER – NATURTRÜB

from the tap

5,6% vol.

unfiltered

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

OHNE FILTER DUNKEL

bottle

5,6% vol.

dark beer, unfiltered

0,3l - 4.30

HELL

bottle

4,6% vol.

0,3l - 4.30

SCHWARZWALD WEISSE HEFE-WEIZEN

bottle

5,6% vol.

0,5l - 5.50

RADLER

from the tap

Mixed with Waldhaus Ohne Filter – NATURTRÜB

Mixed with soda or lemonade

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

PILS ALKOHOLFREI

bottle

non-alcoholic

0,3l - 4.30

HEFEWEIZEN ALKOHOLFREI

bottle

non-alcoholic

0,5l - 5.50

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NON-ALCOHOLIC BEVERAGES

TEINACHER MINERALWASSER

natural – medium - sparkling

0.25l 2.90 0.75l 7.20

TEINACHER GENUSS AUS DER REGION

Lemon lemonade

Orange and tangerine lemonade

Cola Mix

0.33l 4.00

TÜBINGER ERBA 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 3.60 0.4l 5.40

Juice mixed with soda

0.2l 3.20 0.4l 4.40

Rosecker organic apple juice with soda, unfiltered

0,33l 4.00

ERFRISCHUNGSGETRÄNKE VON AFRI

Afri Cola or Afri Cola light

Bluna Orange

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

I O – KAFFEE

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

Green tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

herbs

camomile

wild berry

4.20

LINDT-SCHOKOLADE

Hot chocolate

4.50

Whipped cream

0.70

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

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

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CONTRATTO VERMOUTH BIANCO

18 %VOL.
5cl - 5.80

KILLEPITSCH
HERBAL LIQUEUR

42 %VOL.
2cl - 4.20

LICELLINO LIMONCELLO

28 %VOL.
2cl - 4.20

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.

2 cl – 5.30

TOPANITO BLANCO

TEQUILA

40 %VOL.

2 cl – 4.20

COMPAGNIE DES INDES LATINO

GOLD RUM

40 %VOL.

4 cl – 6.50

GREY GOOSE

VODKA

40 %VOL.

2 cl – 4.20

PARTISAN GREEN

VODKA

40 %VOL.

2 cl – 4.20

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