

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

## PAINTING ON PAPER IN CARO'S RESTAURANT

KuneProjects shows the exhibition 'Laura Vogler. On Searching and Finding' paintings on paper by the artist Laura Vogler in Caro's Restaurant.

Laura Vogler creates room in her paintings for encounters through layers of different shades and different material layers such as watercolour, gouache, coloured pencil and crayon.

Inspired by sky, nature and inner images the artist processes the making of art openminded, intuitive and playful. Whether she finds a composition or goes on a search. Surprising and unplanned elements play in the printing art as Laura Vogler uses an important role. Therefore, the printing sheet offers a new possibility for a new art all pieces are connected.

In the artwork, horizontal and vertical color fields, shapes, and lines encounter and condense, allowing them to separate from one another, overlap, and penetrate each other. This creates 'layered spaces,' 'interior spaces,' 'vast spaces': spaces of movement, change, liveliness, diffusion, transformation, clarification, and much more. The abstract works provide room for personal associations, thoughts, and daydreams.

Laura Vogler was born by Lake Constance, studied in Hamburg, and works as an art therapist at the Filder Clinic. She lives in Tübingen, where she also has her studio. The artist has been involved in various solo and group exhibitions in the region since 2012 and is a member of GEDOK Reutlingen.

For those who want to see more of Laura Vogler's work, we recommend the exhibition 'Laura Vogler. On Searching and Finding' at LABORfenster at Mirabeauweg 3d, 72072 Tübingen. The artist's works will be on display until March 9, 2025.



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



# 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 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 – 9.80

**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 aperitiv 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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# GOURMET-MENU

Our gourmet menu is changing every three weeks.  
You can also choose the single dishes.

~ *FIRST COURSE* ~

Tartar of local beef tenderloin  
classic garnish – quail egg – toast  
contains egg, mustard, fish, wheat flour  
**gluten free possible**  
16,50

or

Salad of marinated seafood  
fennel – celery – garlic  
Contains fish, molluscs, celery, mustard  
**gluten free**  
16,50

or

Nougat of local goat cheese  
with dried fruits  
leek – onion chutney – pea  
contains pasteurized goat cheese, sulphite, mustard, cow milk  
**vegetarian gluten free**  
14,90



or

Braised celery  
beetroot hummus – sesame – miso mayonnaise – grapefruit  
contains wheat flour, celery, mustard, soy, sesame  
**vegan gluten free possible**  
14,50

~ *SECOND COURSE* ~

Sweet potato soup  
chili – fermented radish  
contains soy, celery, sulphites  
**vegan gluten free**  
10,90

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~ *THIRD COURSE* ~

Lasagne bianco  
pesto di pistacchio e burrata  
pistachio - burrata – bimi broccoli  
contains wheat flour, egg, celery, pistachio, pasteurized cow milk  
**vegetarian gluten free**

26,90

or

Creamy wild garlic risotto  
German asparagus – parmesan cheese – dried tomatoes  
contains cow milk, celery, pine nuts, sulphites  
**vegan possible gluten free**

26,90

or

Minced vegetables baked in puff pastry  
walnuts – baby carrot – potato foam  
contains wheat flour, cow milk, egg, celery, walnuts  
**vegetarian**

26,90

or

Fried French duck breast  
honey lavender jus – caramelized asparagus – new potatoes  
contains celery, sulphites  
**gluten free**

37,50

or

Grilled veal cutlet  
artichoke – dried tomatoes – sage – pasta  
contains wheat flour, egg, butter, celery, sulphites  
**gluten free possible**

43,50

or

Braised cheeks of local buffalo  
glazed spring vegetables – rosemary potato puree  
Contains pasteurized cow milk, celery, sulphites  
**gluten free**

37,50

or

Grilled butterfish steak  
Creole style  
mango – chili – bell pepper – saffron – long-grain rice  
contains fish, celery, sulphites  
**gluten free**

37,50

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~ *FOURTH COURSE* ~

Topfenknödel | dumplings made with curd cheese

nougat – apricot

contains wheat flour, pasteurized cow milk, hazelnut, sulphites

**vegetarian**

11,90

or

Tonka bean parfait

Amarena cherries – chocolate crumble

contains pasteurized cow milk, soy, egg, almond

**vegetarian gluten free**

11,90

or

Piña Colada

Jamaika rum – pineapple grilled – coconut panna cotta

contains almond, soy, alcohol

**vegan gluten free**

11,90

or

Handmade chocolates

made by eve chocolatière in our street

sorts vary

Contains no alcohol.

Each chocolate contains different ingredients.

Please ask our staff about certain allergies.

**vegan gluten free**

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**

black currant, Swabian sorbet, lime mint

contains almond, soy

**vegan gluten free**

11,90

Menu price

3 course

(without soup or dessert)

duck / buffalo / fish € 63,-

beef / veal € 69,-

vegetarian € 49,-

4 course

duck / buffalo / fish € 73,-

beef / veal € 79,-

vegetarian € 59,-

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



# 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 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

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## 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

### 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 3.20                      0.75l 7.50

## TEINACHER GENUSS AUS DER REGION

Lemon lemonade

Orange and tangerine lemonade

Cola Mix

0.33l 4.00

## HOME MADE 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

0.33l 4.00

## THOMAS HENRY

Tonic Water

Bitter Lemon

Ginger Ale

0.2l 3.50

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# 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

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry  
4.20

## LINDT-SCHOKOLADE

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