

**BOOK NOW!**



**CARO'S**  
Restaurant

## CHRISTMAS MENU

25th and 26th December 2024

Carpaccio of smoked goose breast  
onion port chutney – pine nuts

or

Marinated crayfish  
apple lime salad – parsley – walnuts

or

Grilled leek  
Gorgonzola – cranberry – garlic crumble



Medium fried breast and crispy leg  
of French Barberie duck  
chestnut – apple red cabbage – bread dumplings

or

Loin, ragout and braised venison  
bacon brussels sprouts – hazelnut spätzle

or

Grilled char fillet  
creamy white cabbage – crispy potato

or

Pumpkin potato strudel  
wild broccoli – rosemary foam



Gingerbread mousse  
almond - apple

or

Selection of cheese  
homemade chutneys – roasted nuts

Menu price 69,00 €  
(with vegetarian main course 64,00 €)

BOOK NOW!

# NEW YEAR'S EVE 2024



## APERITIF

crémant – yuzu – mango  
vegetarian

## FIRST COURSE

pumpkin – beetroot – goat cheese  
vegetarian

## SECOND COURSE

lobster – cream – cognac – king prawn  
or  
coconut – lemongrass – salicornes  
vegetarian

## THIRD COURSE

turbot – truffle butter – kohlrabi  
or  
Tagliolini – truffle – wild broccoli  
vegetarian

## FOURTH COURSE

black currant sorbet - cassis  
vegetarian

## FIFTH COURSE

venison – apple – spätzle  
or  
savoy cabbage – quinoa – forest mushrooms  
vegetarian

## SIXTH COURSE

hazelnut – pear – chocolate  
vegetarian

€ 129,-

€ 89,- vegetarian menu for pre-order

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

## 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

## PLUM FIZZ

A nice start in the autumn.

plum liqueur with thyme, gin and sparkling wine.

0,2l – 9.00

## LILLET WILD BERRY

Lillet blanc, Thomas Henry Wild Berry lemonade,  
fresh 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 0,25l – 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.

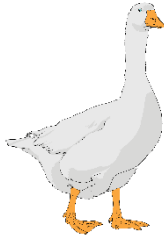
Bombay Sapphire 0,25l – 10.50

Brockman's 0,25l – 11.00

Botanist 0,25l – 12.00

Illusionist 0,25l – 12.50

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



# THE BEST GOOSE YOU CAN CHOSE

## GOOSE MENU

Fresh lamb's lettuce with goose giblets confit  
potato dressing – onion jam  
Contains butter, mustard celery

**gluten free**

13,50

or

Goose Consommé  
dumpling  
Contains wheat, egg, celery

13,50

\*\*\*

Crispy baked breast and leg  
of local free ranged goose  
orange jus – apple red cabbage – glazed chestnut  
– fried bread dumplings  
Contains wheat, egg, cow milk, celery, sulphites

47,50

\*\*\*

Quark mousse  
red wine – cinnamon – plum  
Contains wheat, cow milk, sulphites, almond, soy

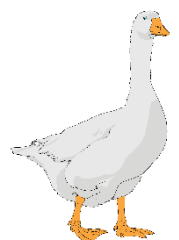
**vegetarian gluten free possible**

11,50

3 courses € 69,-

On preorder we take the whole goose at the table apart.

One goose for 4 people € 160.



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## CHOCOLATE MENU

Carpaccio of pike perch  
with dark chocolate  
passionfruit – sweet potato – celery  
Contains fish, celery, soy, mustard

**gluten free**

16,90

\*\*\*

Foam soup of topinambour  
and white chocolate  
chili – crispy cigar  
Contains wheat, egg, cow milk, celery, mustard, sulphites, soy

**vegetarian**

12,50

\*\*\*

Trilogy of local venison with chocolate jus  
medium fried – braised – ragout  
flower sprouts – potato baumkuchen  
Contains wheat, cow milk, sulphites, celery, egg

46,50

\*\*\*

Crèmeux au chocolat  
cherry – cacao nib  
Contains wheat, cow milk, soy, egg, almond

**vegetarian gluten free possible**

12,50

4 courses € 85,-

To celebrate the yearly chocolART in Tübingen  
from 3rd till 8th Dezember.

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





# GOURMET-MENU

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

~ *FIRST COURSE* ~

Local juniper berry smoked ham

port – fig

contains mustard, sulphites

**gluten free**

16,90

or

Caramelized goat cheese

from a local farmer

yellow beetroot – pine nuts

contains goat milk pasteurized, mustard

**vegan possible gluten free**

15,50

or

Fresh kale salad

chestnut – apple – seeds

contains mustard, soy

**vegan gluten free**

14,90



~ *SECOND COURSE* ~

Foam soup of topinambour

and white chocolate

chili – crispy cigar

Contains wheat, egg, cow milk, celery, mustard, sulphites, soy

**vegetarian**

12,50

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~ *THIRD COURSE* ~

Belgian beetroot waffle  
horseradish – pumpkin – pickled vegetable  
contains wheat, celery, sulphites, soy

**vegan**

25,50

or

Fried bread dumplings  
mushrooms – cream – spinach  
contains wheat, egg, cow milk, celery, sulphites

**vegetarian**

25,50

or

Creamy pumpkin risotto  
parmesan cheese – herbs – wild broccoli  
contains cow milk, celery, sulphites

**vegan possible gluten free**

25,50

or

Braised lamb knuckle  
spinach – garlic potato puree  
contains cow milk, sulphites, celery

**gluten free**

34,50

or

Fried sea gilthead filet  
bell pepper foam – artichoke – risotto  
contains wheat, celery, cow milk, sulphites

**gluten free possible**

34,50





~ *FOURTH COURSE* ~

Coconut cinnamon panna cotta  
citrus – tonka bean

contains wheat, egg, cow milk, soy, almond

**vegan possible**

11,50

or

Quark mousse

plums – cinnamon – almond

contains wheat, cow milk, egg, almond

**vegetarian gluten free possible**

11,50

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.

**vegetarian**

11,50

or

3 scoops of choice  
ice cream from a local farmer  
vanilla-pumpkin spice, chocolate, roasted almond

contains cow milk, egg, almond, soy

**vegetarian**

black currant, mango, lime mint

contains almond, soy

**vegan**

11,50

Menu price

3 course  
(without soup or dessert)

meat / fish € 61,-  
vegetarian € 49,-

4 course

meat / fish € 72,-  
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 Sabine Koch Weißburgunder, **Organic**, dry  
Tübingen, Württemberg  
0.1l – 5.80  
0.2l – 10.80  
0.75l – 37.50

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

## 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 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

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

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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

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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