Welcome to

CARO'S
Restaurant

We are pleased to welcome you as our guests and wish you a tasteful and pleasant stay at Caro's.

Our meals are freshly cooked & consist of mostly regional products. We remind you that it can take a while until your meal is served.
We cook without any artificial flavours or convenience products. Fresh & delicious!

If you are in a hurry,
please inform our service staff beforehand.

Just in case: if something doesn't go as expected,
tell us about it and we will take care of it.

We wish a pleasant visit!
Please switch your phones on mute. Thank you.

Karoline, Carsten and your team of Caro's Restaurant

<u>Our opening hours</u>

Tuesday till Saturday
5.30pm – 12am (last order 9pm)
Friday and Saturday
12pm till 2.30pm (last order 2pm)

We are recommended by Guide Michelin 2026

RESTAURANT
SELECTION
MICHELIN
GUIDE
2026

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

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 | 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.

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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 – 9.50

Limoncello Fizz

Refreshing aperitif with Limoncino
made of Garda 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
Kakuzo	0,15l – 11.00

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GOURMET MENU IN NOVEMBER

You can order the dishes individually.

~ *FIRST COURSE* ~

Crispy Baked Tofu
Edamame Cucumber Tartar – Lemon Soy Dressing
Contains soy, mustard, celery
vegan, gluten-free
14,90

or

Caramelized goat cream cheese
Beetroot – Thyme Honey – Pine Nuts
Contains mustard, sulphites
vegetarian, gluten-free
14,90

or

Marinated crayfish tails
Apple-lime salad – Tarragon Oil
Contains soy, sulphites, mustard, egg-yolk
lactose-free, gluten-free
17,90

or

Baked sweetbreads praline
Lamb's lettuce – Quince – Walnuts
Contains garlic, mustard, wheat flour, egg, sulphites
17,90

~ *SECOND COURSE* ~

Parsley root cream soup
Cream cheese bonbon – parsley oil
Contains garlic, soy, celery, wheat flour
vegan possible, gluten-free possible
12,90

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~ *THIRD COURSE* ~

Braised red cabbage from the oven
Yellow beetroot – Bread dumplings – Pomegranate
Contains egg, pasteurized cow's milk, garlic, celery
vegetarian, vegan possible, gluten-free possible
25,90



or

Potato Mille feuille
Different styles of carrot – velouté foam
Contains butter, garlic, sulphites, celery, pasteurized cow's milk
vegetarian, gluten-free
25,90



or

Pumpkin and potato hash browns
Zucchini in cream – Kale – Pear puree
Contains soy, garlic, celery
vegan, gluten-free
25,90



or

Crispy confit leg of free-range goose
Apple-red cabbage – Chestnuts – Bread dumplings
Contains celery, sulphites, garlic, pasteurized cow's milk, egg
gluten-free possible, lactose-free possible
36,90

or

Braised knuckle of local farmed lamb
Red wine jus – Green beans – Fried potatoes
Contains celery, sulphites, garlic, bacon
gluten-free possible, lactose-free possible
32,90



or

Roasted Saddle of Frisian Ox "Café de Paris"
Spinach leaves – Mashed sweet potatoes – Shallots
Contains celery, pasteurized cow's milk, sulphites, mustard, garlic
gluten-free
36,90

or

Roasted catfish fillet
Pinot Gris foam – Fennel and tomato vegetables – pearl barley risotto
Contains fish, pasteurized cow's milk, sulphites, garlic, wheat, celery
gluten-free possible, lactose-free possible
32,90

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~ *FOURTH COURSE* ~

Pralines made by Kevin Kugel Chocolatier
4 varieties of handmade chocolates
from the German champion
Allergens vary depending on the variety, please ask our service.
vegetarian, gluten-free possible
13,90

or

Saxon deep-fried Quarkkeulchen
Vanilla Sauce – Apple – White Chocolate Ice Cream
Contains almond, egg, pasteurized cow's milk, wheat flour
vegetarian
13,90

or

Poached cassis pear
Chocolate mousse – Hazelnut crumble
Contains sulphites, hazelnuts, soy
vegan, gluten-free
13,90

or

Caramelized Roquefort
Grape salad – walnuts
Contains sulphites, mustard, pasteurized cow's milk, walnuts
vegetarian, gluten-free possible
13,90

or

3 scoops of your choice
Farm-made ice cream from the Lauter Valley

Almond, White Chocolate Tonka Bean, Alb Yoghurt
Contains cow's milk, egg, almond, soy
vegetarian, gluten-free possible
blackcurrant, mango, pear
Contains almond, soy
vegan, gluten-free possible
13,80

Menu price

3-course (without soup or without dessert)	4-course
Vegetarian € 49,-	Vegetarian € 60,-
Lamb/fish € 56,-	Lamb/fish € 67,-
Goose/beef € 60,-	Goose/beef € 71,-

Please decide in advance on the number of courses. We do not give a discount in case of non-consumption of selected menu courses.

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

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 Spätburgunder Rosé trocken BIO
Weingut Sabine Koch, Tübingen-Unterjesingen
0,1l – 5.90
0.2l – 10.80
0,75l – 36.50

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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 Tempranillo
100% Tempranillo
La Taperia del Mar, Catilla-La Mancha, Spain
0.1l – 4.90
0.2l – 8.60
0,75l – 29.50

2023 Lemberger Grosheppach, dry BIO
Vinery Leon Gold, Remstal, Württemberg
0.1l – 5.90
0.2l – 10.20
0,75l – 36.50

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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HIRSCH
PRIVATBRAUEREI SEIT 1782

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
from the tap
5,6% vol.
0,3l – 4.30 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
3.20

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 – 7.50

Tamnavulin
Speyside Single malt scotch whisky
40 %vol.
4cl – 7.50

SLYRS Single Malt Whisky Classic
43 %vol.
4cl – 9.50

Ardbeg ten
Single malt whisky
46 %vol.
4cl – 9.50

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

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

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 – 4.50

Manufaktur Jörg Geiger

Palmische Pear 42 %vol.
Apple in Cognac barrel 42 %vol.
2cl – 4.50

Eau de vie d'Alsace – Domaine Edmond Rentz

Poire William Exceptionnelle 45% vol.
Vieille Prune 43% vol.
Mirabelle Réserve 45% vol.
2cl – 4.50

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

Don Papa Rum
40 %vol.
4cl – 8.50

Botucal Reserva Exclusiva Rum
40 %vol.
4cl – 8.50

Pyrat XO Reserve Rum
40 %vol.
4cl – 6.50

Corazón Reposado Tequila
40 %vol.
2cl – 4.50

Corazón Blanco Tequila
40 %vol.
2cl – 4.50

Linie Aquavit
41,5 %vol.
2cl – 4.00

Grey Goose Vodka
40 %vol.
2cl – 4.50

Killepitsch Herbal liqueur
42 %vol.
2cl – 3.80

Limoncino del Garda
20 %vol.
2cl – 3.80

Amaretto di Saronno
28 %vol.
2cl – 4.20

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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 frikassee	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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