



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



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.

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 – 9.50

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

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

Illusionist 0,15l – 11.00

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GOURMET MENU IN APRIL

You can order the dishes individually.

~ FIRST COURSE ~

Medium fried slices of beef loin

lentils – chives – red onion

contains mustard, egg, sulphites

gluten free, lactose free

18,90

or

Octopus carpaccio

rhubarb – fennel – herbal oil

contains fish, mustard, sulphites

gluten free, lactose free

18,90

or

Mosaik of local fresh goat cheese and rhubarb

raspberries – black walnuts – fresh cress

contains mustard, goat milk, walnuts

vegetarian, gluten free

15,90

or

Homemade spring roll

mango – snow peas – bell pepper

contains soy, sesame, wheat flour

vegan

15,90

~ SECOND COURSE ~

Wild garlic foam soup

fried scallop

contains soy, celery, molluscs

vegan possible, gluten free

15,90

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~ *THIRD COURSE* ~

Karoline's wild garlic tortelloni
parmesan cheese foam – grilled broccoli - sprouts
contains celery, soy, wheat flour, pasteurized cowmilk, eggs

vegetarian

26,90

or

Potato biscuit roll
fried spinach – pine nuts – radishes
contains wheat flour, egg, celery, sulphites, pasteurized cowmilk

vegetarian

26,90

or

Risotto with green and white asparagus
dried tomatoes – parmesan cheese – scallions
contains pasteurized cowmilk, celery, sulphites

vegetarian, gluten free

26,90

or

Wiener Schnitzel made from veal loin
with white local asparagus served whole
sauce hollandaise – local potatoes
contains pasteurized cowmilk, celery, sulphites, wheat flour, egg

gluten free possible

39,90 (without Schnitzel 27,90)

or

Fried French quail
morel – fried spinach – potato gratin
contains sulphites, celery, pasteurized cowmilk

gluten free, lactose free possible

32,90

or

Boiled silverside rump cut Austrian style
cold green sauce with local herbs – broccoli –
local potatoes

Contains sulphites, celery, mustard, cowmilk, eggs

gluten free

32,90

or

Grilled whole red mullet
celery – tomatoes – black Venere rice
contains pasteurized cowmilk, celery

gluten free possible, lactose free possible

32,90

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~ *FOURTH COURSE* ~

Semolina pudding

rhubarb – raspberry – dark chocolate

contains wheat, sulphites, cowmilk, egg

vegetarian

13,90

or

Chocolate zucchini cake

apple compote – lime sorbet

contains spelt wheat flour, walnut, almond

vegan

13,90

or

Tonka bean crème brûlée

fresh berries – stracciatella ice cream

contains pasteurized cowmilk, egg, almond

vegetarian, gluten free

13,90

or

New York cheesecake

grape salade – almond crumble

contains cow milk, egg, sulphites

vegetarian, gluten free

13,90

or

3 scoops of choice

ice cream from a local farmer

Swabian cookie, walnut, stracciatella

contains cow milk, egg, almond, soy

vegetarian gluten free possible

wild berry, mango, lime mint

contains almond, soy

vegan gluten free possible

11,90

Menu price

3 course

(without soup or dessert)

vegetarian € 49,-

quail / beef / fish € 63,-

asparagus with Schnitzel € 70,-

4 course

vegetarian € 59,-

quail / beef / fish € 77,-

asparagus with Schnitzel € 84,-



Please decide in advance on the number of courses. We do not offer any discount for not consuming selected menu items.

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“ Domaine Edmond Rentz 0.1l – 5.90 0.2l – 10.80 0,75 l – 36.50 |
| 2024 | Weißburgunder Weingut Dautel, Württemberg 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 | Rosé d'Alsace Pinot Noir trocken BIO Domaine Edmond Rentz, Elsass, Frankreich 0,1l – 4.90 0.2l – 8.60 0,75l – 29.50 |

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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 | Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas Beronia, Rioja, Spain 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50 |
| 2023 | Cuvée No.1 Cuvée Cabernet Sauvignon, Lemberger, Spätburgunder and St. Laurent Weingut Klumpp, Baden, Germany 0.1l – 5.90 0.2l – 10.20 0,75l – 37.50 |

Aperitif and Sparkling Wine

Rieslingsekt brut, Tübinger Speisekammer, Germany
0.1l – 6.00

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

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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 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

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

Tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry

camomile

4.20

Hot Chocolate

Hot chocolate
4.50

Whipped cream
0.70

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

SPIRITS

Glen Moray
Speyside, Scotland, single malt whisky
46 %vol.
4cl – 6.50

Tamnavulin
Speyside Single malt scotch whisky
40 %vol.
4cl – 6.50

SLYRS Single Malt Whisky Classic
43 %vol.
4cl – 12.50

Ardbeg ten
Single malt whisky
46 %vol.
4cl – 12.50

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 - 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

Don Papa Rum

40 %vol.
4cl - 7.50

Botucal Reserva Exclusiva

Rum

40 %vol.
4cl - 6.50

Pyrat XO Reserve

Rum

40 %vol.
4cl - 6.50

Corazón Reposado

Tequila

40 %vol.
2cl - 4.20

Corazón Blanco

Tequila

40 %vol.
2cl - 4.20

Linie Aquavit

41,5 %vol.
2cl - 4.00

Grey Goose

Vodka

40 %vol.
2cl - 4.20

Killepitsch

Herbal liqueur

42 %vol.
2cl - 4.20

Licellino Limoncello

28 %vol.
2cl - 4.20

Amaretto di Saronno

28 %vol.
2cl - 4.20



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 |
| 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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