



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.



CARO'S
Restaurant



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, 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

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GOURMET-MENU



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

~ FIRST COURSE ~

Medium grilled roast beef

fennel – spelt salad – bacon espresso cream
contains wheat , mustard, celery, egg, cow milk, caffeine

16,50

or

Matjes herring tartar

quail egg – dill – cucumber spaghetti
Contains fish, egg, cow milk pasteurized, mustard, celery

gluten free

16,50

or

Breaded goat cheese

dried fruits – walnuts – herbal mustard
contains wheat, egg, goat cheese pasteurized, sulphites, mustard

vegetarian gluten free possible

14,90

or

Homemade spring roll

mango – snow peas – bell pepper chutney
contains wheat flour, mustard, soy, celery

vegan

14,50

~ SECOND COURSE ~

Fresh pea foam soup

grilled scallop

Contains cow milk pasteurized, sulphites, celery, molluscs

vegetarian possible gluten free

14,90 | 10,90 vegetarian

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~ THIRD COURSE ~

Crispy cheese patty

creamy salsify – bimi broccoli

contains oat (gluten free), mustard, cow milk, celery, sulphites

vegetarian gluten free

26,90

or

Carrot walnut quiche

lamb's lettuce – aioli – lemon

contains wheat flour, soy, celery, sulphites, mustard

vegan

26,90

or

Cheesy bread dumplings

goat cheese – pumpkin ragout – spinach

contains wheat flour, cow milk, egg, goat cheese pasteurized, celery

vegetarian

26,90

or

Coq au citron | local chicken

bimi broccoli – rosemary potatoes

Contains cow milk pasteurized, celery, sulphites

gluten free

33,50

or

Irish stew | local lamb

savoy cabbage – carrot – bouillon potato

Contains celery, sulphites

gluten free

33,50

or

Cordon bleu | local pork

filled with local ham and mountain cheese

creamy fresh spinach – fried potatoes

Contains cow milk pasteurized, celery

37,50

or

Interpretation of New England clam chowder

hard clam – bacon – potato – croutons

contains wheat, cow milk pasteurized, celery, sulphites, mollusc

gluten free possible

37,50



~ *FOURTH COURSE* ~

Swabian tiramisu in a glass

apple – cinnamon

contains wheat flour, cow milk pasteurized, caffeine, almond

vegetarian

11,90

or

Kaiserschmarrn | pulled pancake Austrian style

raisins – plums – almond ice cream

contains wheat flour, cow milk, soy, egg, almond

vegetarian

11,90

or

Mousse au chocolat

kiwi carpaccio – mango sorbet

contains almond, soy

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

11,50

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)

chicken / lamb € 62,-

pork / fish € 66,-

vegetarian € 49,-

4 course

chicken / lamb € 74,-

pork / fish € 78,-

vegetarian € 62,-

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

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

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

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

herbs

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

LINEE 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

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

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