

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



# 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

**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 aperitif 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 ~

### Tarte Époisses

local ham – onion chutney – figs  
contains wheat flour, mustard, sulphites, celery, egg, cow milk  
16,50

or

### Smoked trout

from a local fishery Bad Urach  
lentils – apple – pickled radish  
Contains fish, traces of wheat, sulphites, mustard, celery  
16,50

or

### Tortilla de patatas

pimientos de padròn – aioli – parley oil  
contains cow milk, egg, mustard  
**vegetarian gluten free**  
14,90

or

### Salsify in variation

pine nuts – frisée – orange  
contains wheat flour, mustard, soy, celery  
**vegan**  
14,50

## ~ SECOND COURSE ~

### Beetroot foam soup

horseradish cream – crispy beef bonbon  
Contains wheat flour, cow milk pasteurized, sulphites, celery, egg  
**vegetarian possible gluten free possible**  
13,50 | 11,50 vegetarian

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~ *THIRD COURSE* ~

Homemade gnocchi  
in aromatic gorgonzola sauce  
caramelized walnuts – wild broccoli  
contains wheat, celery, cow milk, sulphites

**vegetarian**

26,90

or

Pan fried bread  
goat cheese – fresh figs – yellow beetroot  
contains wheat, cow milk, goat milk, celery, sulphites

**vegetarian**

26,90

or

Filled savoy cabbage pocket  
quinoa – white cabbage – fried mushrooms – truffle  
contains soy, celery, sulphites

**vegan gluten free possible**

26,90

or

Rib eye steak from US beef  
chimichurri – grilled vegetables –  
homemade sweet potato fries  
contains sulphites, celery, butter

**gluten free**

42,50

or

Sauce Bolognese from local venison  
ricotta – parsley pesto – Austrian filled pasta  
Contains wheat, cowmilk pasteurized, pinenuts

33,50

or

Boiled local buffalo  
cranberries – horseradish – apple – fried potatoes  
Contains cow milk pasteurized, celery

37,50

or

Fried skrei fillet  
salmon caviar – beurre blanc – celery  
contains wheat, cow milk pasteurized, celery, sulphites

**gluten free possible**

37,50



~ *FOURTH COURSE* ~

Chocolate bar

nuts – dried fruits – mango sorbet  
contains hazelnut, walnut, almond, sulphites

**vegan gluten free**

11,90

or

White chocolate mousse  
wrapped in baumkuchen

roasted almond ice cream

Contains wheat, cow milk, soy, egg, almond

**vegetarian**

11,90

or

Mini Ofenschlupfer

apple – vanilla sauce

Contains wheat, egg, cow milk, sulphites, almond, soy

**vegetarian**

11,90

or

Crème brûlée

marinated blueberries – vanilla ice cream

Contains cowmilk pasteurized, egg, almond, soy

**vegetarian gluten free**

11,90

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**

11,90

Menu price

3 course  
(without soup or dessert)

bolognese € 59,-  
buffalo / fish € 63,-  
US beef € 68,-  
vegetarian € 49,-

4 course

bolognese € 71,-  
buffalo / fish € 75,-  
US beef € 79,-  
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 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 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

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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

LINEE AQUAVIT

41,5 %VOL.

2cl - 4.00

PORT GRAN CRUZ 10 YEARS

PORTO CRUZ

19 %VOL.

5cl - 5.00

MARZADRO GRAPPA STRAVECCHIA

LE DICIOOTTO LUNE

41 %VOL.

2cl - 6.90

PÂPIDOUX CALVADOS VSOP

40 %VOL.

2cl - 5.40

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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