

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 and 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

Our opening hours

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

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

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, 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

Plum Fizz

A fruity and refreshing start.

Plum liqueur from a local distillery, plum puree, sparkling wine and fresh thyme.

0,2l – 9.50

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 0,2l – 7.50

with alcohol 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 MARCH

You can order the dishes individually.
On Friday and Saturday, we'll need you to
order three courses minimum.

~ FIRST COURSE ~

Tatar of local beef tenderloin
capers – quail egg – mustard

contains mustard, egg

gluten free, lactose free

18,90

or

Basted sea bass fillet

Cucumber – radishes

contains fish, mustard, sulphites, pasteurized cowmilk

gluten free, lactose free possible

18,90

or

Rolled local fresh goat cheese

Leek – mango – shallots – frisée

contains mustard, sulphites, goat milk

vegetarian, gluten free

15,90

or

Smoked eggplant terrine

baba ghanoush - pomegranate

contains mustard – soy – sesame – pasteurized cowmilk

vegan possible, gluten free

15,90

~ SECOND COURSE ~

Curry lemongrass soup

crispy pork belly

contains soy, celery, sulphites

vegan possible, gluten free possible

13,90

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~ *THIRD COURSE* ~

Salsify quiche

Tuscan kale – carrot foam – cashew nuts
contains celery, soy, wheat flour, walnuts, eggs

vegan

26,90

or

Turnip potato gratin

morrel sauce – glazed vegetables – walnuts
contains celery, sulphites, pasteurized cowmilk

vegetarian, gluten free

26,90

or

Rolled shiitake Maultaschen

Pak choi – aromatic mushroom fond – ginger foam
contains wheat flour – egg – soy – pasteurized cowmilk – celery – sulphites

vegetarian

26,90

or

Braised shoulder of local lamb

corn – oriental couscous – raisins
contains pinenuts – wheat – pasteurized cow milk

gluten free possible

36,90

or

Medium fried French Barberie duck breast

variation of parsnip – red currant
contains sulphites, celery, pasteurized cowmilk, soy

gluten free

31,90

or

Cutlet of Iberico pork

Artichoke bottoms – sage – skewered bacon potatoes
Contains sulphites, celery

gluten free, lactose free

31,90

or

Grilled swordfish steak

Yellow bell pepper foam – Catalan Escalivada
– homemade chips

contains pasteurized cowmilk, sulphites

gluten free

36,90



~ *FOURTH COURSE* ~

Filled Topfen dumplings

nougat – vanilla sauce

contains wheat flour, sulphites, cowmilk, almond, egg, hazelnut

vegetarian

13,90

or

Deconstructed baklava

pistachio – walnut – butter – brown sugar

contains pasteurized cow milk, wheat flour, pistachio, walnut, almond

vegetarian

13,90

or

Smoked mousse au chocolate

rum fruits

contains soy, sulphites, almond, sesame, alcohol

vegan, gluten free

13,90

or

Raspberry cakelet

Chocolate – mint gel

Contains cow milk, wheat flour, sulphites, gelatine

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,-

duck / pork € 59,-

lamb / swordfish € 64,-

4 course

vegetarian € 59,-

duck / pork € 73,-

lamb / swordfish € 78,-



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

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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
3.00

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

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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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SPEISEKAMMER
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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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