



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

RHABARBER FIZZ

Fruity, sour and so delicious!
Rhubarb playing with sparkling wine,
lime and mint
0,2l – 9.00

LILLET WILD BERRY

Lillet blanc, Thomas Henry Wild Berry lemonade,
fresh 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



GOURMET MENU



Our gourmet menu is changing every two weeks. Look forward to indulgence rich in variety.

you can choose the dishes individual.

~ FIRST COURSE ~

Grilled scallop

hollandaise – shallots – trout caviar
gluten free 16,90

or

French pigeon crepinette

spinach – orange – endive
glutenfrei, laktosefrei 16,90

or

Cesar salad Caro's style

romana – parmesan cheese – anchovies
vegetarian possible, gluten free possible 14,90

or

Ceviche interpretation

watermelon – palm hearts – avocado
vegan, gluten free 14,90

or

White tomato mousse

tomato jam – basil – pine nuts
vegetarian, gluten free 14,90

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

~ *SECOND COURSE* ~

Vichyssoise
iced French soup
potato – leek – fresh goat cheese
10,90 **vegetarian**



~ *THIRD COURSE* ~

Grilled cauliflower
baby leaf salad – carrot – rosemary potato
vegan, gluten free 24,50



or

Stuffed portobello mushroom with poached egg
sauce Hollandaise – fresh spinach – potato puree
vegetarian, gluten free 24,50

or

Creamy emmer wheat risotto
carrot – fresh goat cheese – rosemary foam
vegetarian 24,50



or

Grilled lamb leg on a skewer
from a local farm
colourful beans – pesto potatoes – shallots
gluten free 37,50



or

Crispy pork belly, pulled pork burger
and juicy ragout from local pork
lentils – pea puree – tomato jam
36,50

or

Monkfish in parma ham
rocket foam – wild broccoli – fresh pasta
38,90

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

~ *FOURTH COURSE* ~

Creamy rice pudding
coconut – mango – lime
vegan, glutenfrei 11,50

or

Trio Français
pistachio madeleine – éclair with vanilla – crème brûlée
vegetarian 11,50

or

Pavlova
meringue – honey – yoghurt – fresh berries
vegetarisch, glutenfrei 11,50

or

Palatschinken
Austrian crêpe with curd cheese
plums – raisins – vanilla ice cream
vegetarian 11,50

Menu price

3 course
(without soup or dessert)

fish € 65,-
meat € 62,-
vegetarian € 48,-

4 course

fish € 76,-
meat € 73,-
vegetarian € 59,-

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

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



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

Rhubarb juice, nectar

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

Green tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

herbs

camomile

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

LINE 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

18 %VOL.
5cl - 5.80

KILLEPITSCH
HERBAL LIQUEUR

42 %VOL.
2cl - 4.20

LICELLINO LIMONCELLO

28 %VOL.
2cl - 4.20

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

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

EAU DE VIE D'ALSACE – DOMAINE EDMOND RENTZ

POIRE WILLIAM EXCEPTIONNELLE 45% VOL.

VIEILLE PRUNE 43% VOL.

MIRABELLE RÉSERVE 45% VOL.

2 cl – 5.30

TOPANITO BLANCO

TEQUILA

40 %VOL.

2 cl – 4.20

COMPAGNIE DES INDES LATINO

GOLD RUM

40 %VOL.

4 cl – 6.50

GREY GOOSE

VODKA

40 %VOL.

2 cl – 4.20

PARTISAN GREEN

VODKA

40 %VOL.

2 cl – 4.20

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